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FATHER'S DAY WEEKEND BUFFET

Dinner:

Sat 18 & Sun 19 June

Price:

\$118++ per adult
(food only)

\$168++ per adult

(with free flow Laurent Perrier Champagne, White Wine, Red Wine, & Bloody Mary DIY Bar)

\$59++ per child

(aged between 6 and 12 years old. For child aged 5 years old and below dines for free)

Prices are subject to 10% service charge and prevailing government tax.

RAW & SEAFOOD KITCHEN

COLD SEAFOOD PLATTER

Tiger Prawns, Black Mussels, Clams, Scallops In Shell

FRESHLY SHUCKED OYSTERS

Condiments: Cocktail Sauce, Tabasco, Lemon Wedges, Tartar Sauce, Hot Sauce, Shallot Mignonette

SMOKED AND CURED FISHES

Salmon Gravlax, Smoked Salmon, Smoked Snowfish
Cured Tuna with Tōgarashi

CHARCUTERIE

Prosciutto De Parma, Coppa Ham
Salami Rustic, Salami Napoli, Salami Milano

Condiments: Green Olives, Black Olives, Chili Kalamata, Stuffed Olives, Onion Cocktail, Cornichon, Gherkins, Dijon, Pommery, English Mustard

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ALLÉOSSE CHEESE TROLLEY

Brie De Meaux, Mimolette, Reblochon, Saint-Nectaire, Tomme De Savoie
Camembert, Ossau-Iraty, Foume d'Ambert

*Condiments: Honeycomb, Dried Apricot, Apple, Cranberry, Figs, Mango,
Prune, Kiwi, Pineapple, Raisins, Almond, Walnut, Pistachio,
Macadamia, Hazelnut, Cheese Crackers*

BREADS

French Baguette, Sourdough, Spinach and Cheese,
Multi Grain, Olive Bread, Ciabatta

Condiments: Olive Oil, Tapenade, Sun-dried Tomato Dip,
Pesto, Unsalted and Salted Butter

APPETIZERS IN JARS

Red Tiger Prawns with Mango and Quinoa
Grilled Halloumi with Bulgur Salad and Pomegranate
Chilled Gazpacho, Extra Virgin Olive Oil
Greek Style Salad with Feta Cheese

APPETIZERS

Soy Glazed Beef, Asian Mushroom Salad, Curry Leaf
Unagi with Tossed Soba Noodles, Spring Onion
Buffalo Mozzarella with Heirloom Tomatoes, Sweet Basil
Baby Romaine, Chicken Breast, Pear, Chives, Hazelnut, Vinaigrette

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SASHIMI

Salmon, Tuna, Hamachi

NIGIRI SUSHI

Unagi, Salmon, Tuna, Amaebi, Tamago

MAKI ROLL

California Maki, Soft Shell Crab, Salmon and Avocado, Cucumber Maki

Condiments: Shoyu, Wasabi, Pink Ginger

SALAD BAR

LETTUCES

Arugula, Mesclun, Radicchio, Endive, Yellow Frisée, Butter Lettuce
Baby Spinach, Mizuna Local Spinach, Water Cress, Red Spinach
Iceberg Lettuce, White Cabbage, Red Cabbage, Baby Romaine

PROTEINS

Chicken Breast, Ground Roasted Beef, Roasted Turkey
Baked Fish, Hard Boiled Eggs, Cottage Cheese

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BEANS & SEEDS

Corn, Kidney Beans, Black Beans, White Beans, Chickpeas
Quinoa, Lentils, Mung Bean, Black-Eyed Peas, Bulgur

*Condiments: Avocado, Cherry Tomatoes, Yellow Tomatoes, Cucumber,
Carrot, Red Radish Asparagus, Snow Peas, Alfalfa Sprouts, Snow Sprouts
Beetroot, Caper Berry, Capers, Kimchi, Wakame, Croutons, Bacon*

Dressings: Balsamic Dressing, Thousand Island Dressing, Raspberry Vinaigrette
Three Mustard Dressing, Caesar Dressing, Parmigiana-Reggiano

SOUPS

Signature Duck Consommé
Butternut Pumpkin Soup

GRILL KITCHEN - SKEWERS

Black Miso Chicken Skewers
Wagyu Beef Kofta Skewers
Grilled Thai-Style Beef Skirt Skewers
Kurobuta Pork Teriyaki with Spring Onion Skewers
Aubergine Satay Skewers
Roasted Garlic Potato Skewers

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WOK, FRY & PREMIUM BARBECUE KITCHEN

SIGNATURE BLACK TRUFFLE ROASTED DUCK

Cabbage, Fried Tofu, Homemade Sweet Turnip Pickle
Coriander Cress, Truffle Plum Sauce, Ginger Honey Soya

CHINESE DISHES

Sichuan-Style Spicy Chicken "La Zi Ji"
Honey Soy-glazed Australian Short Ribs
Wok-fried Balsamic Vinegar Pork Ribs
Passion Fruit Sweet and Sour Pork
Steamed Fish with Green Chili, Black Bean & Bamboo Leaf

VEGETABLES

Homemade Black Bean Tofu
Braised White Turnip with Baby Shrimp
Wok-fried Hong Kong-style Green Vegetable
Braised Mixed Mushrooms With Fish Maw

SEAFOOD

Crispy Cheong Fun with Soft Shell Chili Crab
Kam Heong Flower Crab with Omelette
Supreme Soy-glazed River Prawns
Nyonya-Stew with Baby Squid

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LOCAL DELIGHTS

Nasi Goreng Kampung with Silver Fish and Homemade Chili
Singapore XO Hokkien Mee
Carrot Cake with Chinese Sausage
Steamed Sticky Glutinous Rice with Chinese Sausage

NOODLE KITCHEN & WRAP STATION

SIGNATURE GLUTEN-FREE JAPANESE OCTOPUS PASTA
Squid Ink Tagliatelle Pasta, Cherry Tomatoes, Chili, Basil

CANTONESE-STYLE WAGYU BEEF NOODLES
Beef Offal, White Radish, Coriander, Spring Onion, Golden Garlic,
Celery Flower, Chili Garlic Soya, Chili Paste Oil, Ginger, Vinegar

GOCHUJANG CHICKEN TACO
Lime Crema, Kimchi Slaw, Coriander, Tōgarashi

DIM SUM

Chicken 'Char Siew' Pau, Chicken 'Siew Mai',
'Har Gow', Lotus Pau

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DESSERTS

Spiced Caramelized Pineapple
Torched Citron Tart
Rum & Hazelnut Choux Pastry
Marsala Wine Tiramisu
Champagne Raspberry Gelée
Arabica Latte Mille-Feuille
Mango Infused Jasmine Cake
Hilton Cheesecake
Black Forest Cake
Assorted Local Kuehs

SELECTIONS OF FRESH CUT AND WHOLE FRUITS

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