

estate

RESIDENTIAL BUFFET DINNER EXPERIENCE

Price:

\$82++ per adult
(Sundays to Thursdays)

\$99++ per adult
(Fridays and Saturdays)

Child aged between 6 and 12 years old dines at 50% off adult price. Child aged 5 years old and below dines on complimentary.

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 SEASONAL OYSTERS

served with assorted condiments

SASHIMI

Salmon, Tuna, Hamachi

served with assorted condiments

NIGIRI SUSHI

Unagi, Salmon, Tuna, Ama Ebi, Tamago

served with assorted condiments

MAKI ROLL

California Maki, Soft-shell Crab,

Salmon and Avocado, Cucumber Maki

served with assorted condiments

SMOKED & CURED FISHES

Salmon Gravlax, Smoked Salmon,

Smoked Snowfish, Cured Tuna with Tōgarashi

CHARCUTERIE

Prosciutto di Parma, Coppa Ham, Salami Rustic,

Salami Napoli, Salami Milano

served with assorted condiments

Menu is subject to changes without prior notice. Our food may contain traces of food allergens. Kindly inform our team if you have any special dietary needs or food allergies.



estate

CHEESES

Brie de Meaux, Mimolette, Reblochon, Saint Nectaire,
Tomme de Savoie, Camembert, Ossau-Iraty,
Fourme D'Ambert, Honeycomb
served with assorted condiments and cheese crackers

BREADS

French Baguette, Sourdough, Spinach and Cheese,
Multigrain, Olive Bread, Ciabatta
served with assorted condiments

COLD APPETIZERS

Red Tiger Prawn with Mango and Quinoa
Grilled Halloumi with Bulgur Salad and Pomegranate
Chilled Gazpacho, Extra Virgin Olive Oil
Greek-style Salad with Feta Cheese
Soy-glazed Beef, Asian Mushroom Salad, Curry Leaf
Unagi with Tossed Soba Noodle, Spring Onion
Buffalo Mozzarella with Heirloom Tomatoes, Sweet Basil
Baby Romaine, Chicken Breast, Pear, Chives Hazelnut Vinaigrette

*Menu is subject to changes without prior notice. Our food may contain traces of food allergens.
Kindly inform our team if you have any special dietary needs or food allergies.*



estate

SALAD BAR

SELECTED GREENS OF THE DAY

BEANS & SEEDS

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

PROTEINS

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

CONDIMENTS

Avocado, Cherry Tomatoes, Yellow Tomatoes, Cucumber, Carrot, Red Radish, Asparagus, Snow Peas, Alfalfa Sprout, Snow Sprout, Yellow Tomato, Beetroot, Caper Berry, Capers, Kimchi, Wakame, Crouton, Bacon

DRESSINGS

Balsamic Dressing, Thousand Island Dressing, Raspberry Vinaigrette, Three Mustard Dressing, Baby Romaine, Crouton, Bacon, Parmigiano Reggiano, Caesar Dressing

SOUPS

Butternut Pumpkin Soup
Double-boiled Duck Consommé

Menu is subject to changes without prior notice. Our food may contain traces of food allergens. Kindly inform our team if you have any special dietary needs or food allergies.



estate

GRILL KITCHEN - SKEWERS

Black Miso, Chicken Skewer
Wagyu Beef Kofta Skewers
Grilled Thai Style Beef Skirt Skewers
Kurobuta Pork Teriyaki with Spring Onion
Aubergine Satay Skewer
Roasted Garlic Potato Skewers
served with assorted condiments

WESTERN KITCHEN

WESTERN CUISINE

Grilled Angus Cube Roll with Spinach and Peppercorn-Brandy Cream Sauce
Chicken Au Poivre with Asparagus and Vine Tomato
Salmon with Dill Citrus Reduction and Balsamic Shallot
Caribbean Coconut Mussel Curry
Oven-roasted Herb and Garlic Kipfler Potato

CARVING STATION

Slow-roasted Smoked Beef Short Rib
Garlic Rosemary Leg of Lamb

SIDES

Herb Sautéed Mushroom
Bacon-glazed Brussel Sprout

*Menu is subject to changes without prior notice. Our food may contain traces of food allergens.
Kindly inform our team if you have any special dietary needs or food allergies.*



estate

NOODLE & WRAP KITCHEN

CANTONESE-STYLE WAGYU BEEF NOODLES

Beef Offal, White Radish, Coriander, Spring Onion, Golden Garlic, Celery Flower
Chilli Garlic Soya, Chilli Paste Oil, Ginger, Vinegar

SIGNATURE SQUID INK TAGLIATELLE WITH OCTOPUS CONFIT

Gluten-free Squid Ink Tagliatelle Pasta, Cherry Tomatoes, Chilli, Basil

GOCHUJANG CHICKEN TACOS

Lime Crema, Kimchi Slaw, Coriander, Tōgarashi

*Menu is subject to changes without prior notice. Our food may contain traces of food allergens.
Kindly inform our team if you have any special dietary needs or food allergies.*



estate

ASIAN KITCHEN

ESTATE BLACK TRUFFLE ROASTED DUCK

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

INDIAN CUISINE

Vegetable Biryani

Mysore Mutton

Andhra Chicken

Prawn Masala

Lemon Rice

Lady Finger Masala

Beans Poriyal

Kadai Paneer

served with assorted condiments

ASIAN-INSPIRED DISHES

Sichuan-style Spicy Chicken "La Zi Ji"

Wok-fried Balsamic Vinegar Pork Rib

Steamed Fish with Black Bean Green Chilli Sauce

Supreme Soya-glazed River Prawn

Braised White Turnip with Baby Shrimp

Homemade Black Bean Tofu

Wok-fried Hong Kong-Style Green Vegetable

Braised Mix Mushroom with Fish Maw

Nasi Goreng Kampung with Silver Fish

Singapore XO Hokkien Mee

Carrot Cake with Chinese Sausage

Steamed Sticky Glutinous Rice with Chinese Sausage

*Menu is subject to changes without prior notice. Our food may contain traces of food allergens.
Kindly inform our team if you have any special dietary needs or food allergies.*



estate

DIM SUM

Hong Kong-style Char Siew Pau, Lotus Pau, Har Gau, Siew Mai
Spicy Hot Bean Sauce, Chilli Sauce, Black Vinegar

DESSERTS

SWEETS

Spiced Caramelised Pineapple
Torched Citron Tart
Rum & Hazelnut Pâte Choux
Marsala Wine Tiramisu
Champagne Raspberry Gelée
Arabica Latte Mille-Feuille
Hilton Signature Cheesecake
Mango Infused Jasmine Gateaux
Forêt Noire
Kueh Lapis
Assorted Local Kuehs

SELECTION OF FRESH AND WHOLE FRUITS

*Menu is subject to changes without prior notice. Our food may contain traces of food allergens.
Kindly inform our team if you have any special dietary needs or food allergies.*

