

# estate

## RESIDENTIAL BUFFET LUNCH EXPERIENCE

Price:

**\$62++ per adult**  
(Mondays to Thursdays)

**\$70++ 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

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#### COLD SEAFOOD PLATTER

Tiger Prawns, Black Mussels, Clams, Scallops in Shell  
*served with assorted condiments*

#### SMOKED AND 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*

#### CHEESES

Brie de Meaux, Mimolette, Reblochon, Saint Nectaire,  
Camembert, Honeycomb  
*served with assorted condiments and cheese crackers*

#### BREADS

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

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## COLD APPETIZERS

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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

## SALAD BAR

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### SELECTED GREENS OF THE DAY

### BEANS & SEEDS

Corn, Kidney Beans, Black Beans, White Beans, Chick Peas, Quinoa,  
Lentils, Mung Beans, 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

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## SOUPS

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Double-boiled Herbal Chicken Soup  
Butternut Pumpkin Soup

## WESTERN & GRILL KITCHEN

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WILD MUSHROOM RISOTTO  
Parmigiano Reggiano, Truffle Oil

## CARVING STATION

Herb-marinated Roast Beef Sirloin  
Peruvian-style Roasted Organic Chicken  
Mediterranean Baked Salmon  
Smoked Roasted Pork Belly

Sides: Truffle Mashed Potato, Grilled Asparagus,  
Mediterranean Sautéed Vegetables, Grilled Caramelised Corn

Sauces: Natural Jus, Caper Sauce, Barbecue Sauce, Citrus Butter Sauce

## NOODLE KITCHEN

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SUP AYAM REMPAH  
Potato, Carrot, Coriander, Egg Noodle, Chicken,  
Spring Onion, Fried Shallot

## DIM SUM

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Hong Kong-style Char Siew Pau, Lotus Pau, Har Gau, Siew Mai  
*served with assorted condiments*

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## ASIAN KITCHEN

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### INDIAN CUISINE

Vegetable Biryani

Mysore Mutton

Andhra Chicken

Prawn Masala

Lemon Rice

Lady's 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

Braised White Turnip with Baby Shrimp

Wok-fried Hong Kong-style Green Vegetables

Braised Mixed Mushroom with Fish Maw

Mala Fermented Bean Braised Garlic Pork

XO Chinese Sausage Fried Rice with Spring Onion

Mamak-style Mee Goreng

Spicy Chicken Wing with Marmite Sauce

Crispy Potato Prawn with Thai Chilli Sauce

Water Chestnut Roll with Prawn and Chicken Filling

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## DESSERTS

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### SWEETS

Spiced Caramelized Pineapple

Torched Citron Tart

Rum & Hazelnut Pâte à Choux,

Marsala Wine Tiramisu

Kueh Lapis

Assorted Local Kuehs

SELECTION OF FRESH AND WHOLE FRUITS

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