

# estate

## LOBSTER, CRAB & SEAFOOD-THEMED DINNER BUFFET

### RAW & SEAFOOD KITCHEN

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🦞 COLD SEAFOOD  
Maine Lobster, Snow Crab, Yabbies, Tiger Prawns,  
Black Mussels, Clams, Scallops in Shell

🦞 FRESHLY SHUCKED SEASONAL OYSTERS  
*served with assorted condiments*

🦞 SASHIMI  
Salmon, Tuna, Seasonal Selections  
*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

5 to 28 August, 2022

Dinner Price:

\$158++ per adult  
(food only)

\$188++ per adult  
(inclusive of alcoholic  
beverages)

\$79++ 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.

🦞 Denotes Lobster, Crab  
& Seafood Specials

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## CHARCUTERIE

Prosciutto di Parma, Coppa Ham, Salami Rustic,  
Salami Napoli, Salami Milano  
*served with assorted condiments*

## 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

- 🦀 Crab Rilette with Avocado
- 🦀 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

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## 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 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

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- 🍤 Lobster and Crab Bisque
- 🍤 Crabmeat Soup
- Butternut Pumpkin Soup
- Double-boiled Duck Consommé

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## GRILL KITCHEN - SKEWERS

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Black Miso, Chicken Skewer  
Wagyu Beef Kofta Skewers  
Grilled Thai Style Beef Skirt Skewers  
Kurobuta Pork Teriyaki with Spring Onion  
*served with assorted condiments*

## WESTERN KITCHEN

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🦞 Lobster Thermidor  
🦞 Soft-shell Crab Burger

## NOODLE & WRAP KITCHEN

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🦞 STEAMED FLOWER CRAB NOODLES  
Fresh Herbs, Aged Wine

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

🦞 WHITE CRAB WITH NOODLES  
Bee Hoon, Chinese Wine

🦞 CRISPY CHEUNG FAN  
Soft-shell Chilli Crab

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## ASIAN KITCHEN

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### ESTATE BLACK TRUFFLE ROASTED DUCK

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

### 🦀 LOCAL ALL-TIME FAVOURITES

Singapore Chilli Crab  
Black Pepper Crab  
Kam Heong-style Crab

### 🦀 CLAMS & YABBIES

Kam Heong Flower Clam with Omelette  
Mala Yabbies

### ASIAN-INSPIRED DISHES

Sichuan-style Spicy Chicken "La Zi Ji"  
Passionfruit Sweet and Sour Pork  
🦀 Steamed Fish with Black Bean Green Chilli Sauce  
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

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## DIM SUM

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

## DESSERTS

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### 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

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