

estate

RESIDENTIAL BUFFET LUNCH EXPERIENCE

RAW & SEAFOOD KITCHEN

Price:

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

\$70++ per adult
(Fridays, Saturdays,
Public Holidays &
Eves of Public
Holidays)

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.

COLD SEAFOOD

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

SMOKED AND CURED FISHES

Salmon Gravlox, 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

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

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

Double-boiled Herbal Chicken Soup
Butternut Pumpkin Soup

WESTERN & GRILL KITCHEN

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

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NOODLE KITCHEN

SUP AYAM REMPAH

Potato, Carrot, Coriander, Egg Noodle,
Chicken, Spring Onion, Fried Shallot

DIM SUM

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

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ASIAN KITCHEN

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

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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