

# estate

## RESIDENTIAL BUFFET DINNER EXPERIENCE

Price:

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

\$99++ 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.

### RAW & SEAFOOD KITCHEN

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#### COLD SEAFOOD

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

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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

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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

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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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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  
Aubergine Satay Skewer  
Roasted Garlic Potato Skewers  
*served with assorted condiments*

## WESTERN KITCHEN

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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

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## NOODLE & WRAP KITCHEN

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### 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

## 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

### INDIAN CUISINE

Vegetable Biryani, Mysore Mutton, Andhra Chicken,  
Prawn Masala, Lemon Rice, Lady Finger Masala,  
Beans Poriyal, Kadai Paneer  
*served with assorted condiments*

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## ASIAN CUISINES

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

## 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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## DESSERTS

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### SWEETS

Spiced Caramelised Pineapple  
Torché 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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