



DISCLAIMER

THIS BUFFET MENU IS
FOR REFERENCE ONLY

MAY CHANGE SLIGHTLY
ON THE DAY



FESTIVAL BUFFET DINNER MENU
24.12.2021 CHRISTMAS EVE

ON ICE BUFFET

Seafood Counter

Fresh Shucked Oysters, Boiled Prawns, Green Mussels, Hokkaido Scallops, snow crab leg Lemon Wedges, Tabasco, Capers, Chopped Onions, Chilli Shoyu and Cocktail Dressing

Japanese Maki Sushi Counter

Selection of Chef Creativity's Homemade Maki Roll of The Day
Sashimi Platter



APPETIZER COUNTER

Fresh Lefty Lettuces, Dressings, Oils, Tossed Salads and Cold Cuts

(Chef Selection of Lefty Lettuces and Condiments of the Day)

Lolla Rossa, Lolla Bionda, Baby Romaine, Baby Spinach Leaf, Arugula, Endive, Radicchio, Oak, Mizuna, Marche, Frisee, Mix Mesclun, Treviso and Collards Lettuce

Alfalfa, Artichoke Hearts, Tomato Cherry, Boiled Vegetables, Carrot Julienne, Tri-colour Capsicum Slices, Corn Kernels, Boiled Beetroots, Kidney Beans, Marinated Olives, Pickle Onion, Onion Rings, Herbs Croutons and Bread Sticks

Caesar Dressing, 1000 Island Dressing, Honey Mustard Dressing, Balsamic Dressing, Lemon Dressing, French Dressing, Ranch Dressing, Sesame Dressing, Apple Cider Vinegar, Herbs Oil, Olive Oil

(Chef Selection of 13 types of Salad of the Day)

Hawaiian Chicken and Pineapple Salad, Roasted Curried Cauliflowers Salad with Yogurt,
Tuna Nicosia Salad, Cobb Salad
Prawn Cocktail in Shooter Glasses
Thai Beef Salad in Clear Spoons,
Siamese Glass Noodle with Dried Shrimp Salad,
Prawn Umai, Salmon Ceviche, Tuna Tartar with Beetroot Cubes,
Seafood Salad, Roasted Chicken Pasta Salad

Vegetarian - Tabouleh, Hummus and Tortilla Breads, Mediterranean Salad,

Vegetarian - Vegetarian Potato Salad, Waldorf salad, Cucumber Tzatziki

Chef Selected Cheese on Board of the Day with Condiments

4 type of Canapé



BUFFET DINNER
NOVEMBER 2021

SOUP

Vegetarian - Infused Cream of Wild Mushroom Soup with Black Truffle Oil
Served with Assorted Bread in Basket and Chilled Portioned Butter
&
Sweet corn Crab meat soup



SPECIAL

Chicken rice Station on Weekends and Public Holidays
Crispy fry chicken rice & Hainanese chicken rice



CARVING STATION

Roasted Lamb leg, roasted turkey drumstick
Roasted Marinated Beef

(1st session of dinner)

Striploin steak with a baked potato with sour cream

(2nd session of dinner)

Peppercorn Sauce, Mint Sauce and Mustard Dressing

GRILLED MAIN COURSE

Marinated Lamb Chop, bake Salmon Steaks, Paprika Prawns, Chicken
Sauces
Mushroom Sauce, Black Pepper Sauce, Smoked Barbeque Sauce,
Mint Sauce, Cream sauce



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MAIN COURSE

Nasi Putih
Nasi Biryani
Vegetable Lasagna
Roasted chicken breast
Lamb stew
Steamed Fish with soya Sauce
Salted egg prawn
Vegetarian - Spaghetti Aglio Olio/ Spaghetti carbonara
Vegetarian - soya nugget mutton masala/ soya nugget Chicken Masala
Vegetarian - garlic sauce with steam Vegetables/ Aloo Gobi
Vegetarian -Vegetable Spring Roll, Vegetable Curry Potato Samosas
Chilli Sauce, Tomato Ketchup
Beef Satay and Chicken Satay *with Peanut Sauce and Condiments*



DESSERT

(Christmas Gingerbread House)
(Festival's dessert)

Christmas fruitcake, Christmas tree, Christmas Stollen,
Lemon Cheesecake, Mixed Berries Tartlets
Colourful Candies and Marshmallow, Butter Cookies

(Chef Selection of Pastries of the Day)

Chilled Fruit Cocktail, Chocolate Trifle Strawberry Mousse Cake & Mango Mousse
Cake

Honeydew Pudding & Coconut Pudding

Carrot Cake, Marble Cheese Cake, Chocolate Banana Cake, Tiramisu Cake, Red
Velvet Cake

Chef Selected Ice Cream of the Day

Chocolate Sauce, Chocolate Rice, Crushed Peanut, Mango Sauce, Raspberry Sauce
Chef Selected Fresh Fruits Platter of the day

Coffee or Tea
Plain Water