



## REUNION BUFFET LUNCH

### 10th & 11th February 2024

#### Usher in the Dragon Year with Chef Ben Lim's Specialties

##### Ushering The Year

Crab & Broccoli Salad  
Shrimp & Melon Salad  
Marinated Jelly Fish with Sesame Oil  
Chilled Fungus Flower, with Pickled Lotus Root and Cucumber  
Japanese Cucumber with Sichuan Pepper Corn

##### Soup

Crab & Sweetcorn Soup

##### From The Steamer

Baked Seabass Fillet with Wasabi and Superior Soya

##### Celebrate The Loong

Stir Fried Sea Prawn, Mongolian Sauce  
Stewed Duck, Chinese Herb, Orange Peel, Superior Sauce  
Braised Dried Oysters, Sea Moss, Black Mushroom, Broccoli  
Braised Hong Kong E-Fu Noodles, Chicken, Chef's Special Spicy Sauce  
Seafood Fried Rice, Golden Garlic

##### Sweet Prosperity

Osmanthus Jelly with Wolfberry  
Tang Yuan in Ginger Tea  
Sweet Red Bean Soup with Peanut Dumplings  
Crispy New Year Cake  
Tau Fu Fa with Honey Syrup

##### Assorted Chinese New Year Treats

Durian Fritters  
Kuih Bahulu, Kuih Kapit, Mochi, Ang Ku Kueh, Pineapple Tart, Kaya Kok, Egg Tart and Thousand-Layer Cake

##### Seafood On Ice

Seasonal Oyster, Flower Crab, Tiger Prawn, Yabbies, Black Mussel, Half-Shell Scallop  
Vietnamese Nuoc Cham, Cocktail Sauce, Shallot Vinaigrette, Tabasco, Lemon

##### Appetizers

Smoked Duck, Shaved Fennel, Citrus Fillet  
Marinated Beef 'Korean' Style, Kimchi  
Seafood Thai Glass Noodle Salad  
Prawn Rice Paper Roll, Coriander Chili Sauce

##### Lettuce & More

Mesclun Mix, Romaine  
Cherry Tomato, Carrot, Roasted Bell Pepper, Grilled Squash,  
Roasted Nuts & Grains, Cornichon, Pomegranate, Cucumber

##### Dressing, Vinaigrette & Condiments

French, Thousand Island, Herb Vinaigrette, Balsamic Emulsion  
Marinated Feta, Baby Buffalo Cheese with Herb, Garlic Confit, Black Olive, Crouton

##### Selection Of Cheese

Port Salute, Reblochon, Brie, Emmental, Camembert, Roquefort  
Cheese Crackers, Grissini, Lavosh, Dried Apricot, Raisins, Dried Fig, Walnut, Pumpkin Seeds

##### Heart Warmers

Field Mushroom Soup & Soto Madura  
Assortment of Artisanal Bread & Rolls

##### The Carvery

Thyme Grain Mustard Roasted Striploin  
Maple Glazed Cured Turkey  
Herbed Potatoes, Buttered Corn  
Peppercorn & Mushroom Sauce and Mint Jelly

*Menu items are on rotation basis and subject to change without prior notice.*







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### Selara Nusantara

Chicken Rendang  
Braised Beef & Tendon Assam Pedas  
Simmered Clams & Mussels, Fiddle Head Fern In  
Lemak Cili Api  
Wok-Fried Prawns & Eggplant Sambal  
Slow Cooked Pineapple Pajeri  
Nasi Pandan Delima

### Colors of Rangoli

Chicken Varuval  
Jhenga Masala  
Vegetable Jal Frezy(V),  
Tandoori Gobi (V),  
Dhal Fry(V)  
Jeera Pulao (V)  
Pickles, Papadum, Papad

### A Twist on Western

Seared Sea Bass, Acqua Pazza  
Glazed Chuck Roast, Purple Potato Mash,  
Ginger Coriander Sauce  
Creamy Mussel Pot, Garlic, Chives  
Lamb Tagine  
Herbed Cous-Cous

### Pizza

Margherita, Beef Peperoni, Seafood Pizza

### Mee Kari & Tom Yum

Prawn, Cuttlefish, Fried Wonton, Golden Roll,  
Fish Beancurd Roll, Chicken Ball, Bakso, Stuffed  
Tofu  
Selection of Noodles, Vegetables & Condiments

### Some Like It White, Some Like It Red, Some Like It Green

Selection of Pasta, Sauces, Condiments

### Chinese BBQ

BBQ Honey Chicken, Baked Sesame Chicken,  
Roasted Duck,  
Fragrant Rice, Chili Sauce, Ginger Paste, Soya  
Sauce, Garlic Oil, Sweet Sauce

### Satay

Charcoal Grilled Chicken, Beef Skewers  
Rice Cake, Cucumber, Onion, Peanut Sauce

### Always Oishi!

#### Tempura

Prawns, Eggplant, Carrot, Zucchini, Lotus Root,  
Okra, Sweet Potato and Pumpkin  
Soya Sauce, Grated White Radish & Wasabi

### Sushi & Sashimi

Maguro, Salmon, White Tuna, Octopus  
Selection of Nigiri Sushi, Futomaki Rolls with  
Prawns & Vegetables, California Rolls with  
Avocado & Cucumber served with Kikkoman,  
Wasabi & Pickled Radish  
Cha Soba Noodles with Condiments

### Sweet Serenade

Assortment Of Sweet Treats, Crème Brulee,  
Chocolate Pudding, Cream Puff, Financier,  
Panna Cotta, Mango & Honeydew Pudding, Fruit  
Jelly, Crème Caramel, Trifle Selection Of Cakes,  
Sacher, Black Forest, Cheese, Chocolate, Fruit  
Cake, Passionfruit Mouse, Strawberry Mousse,  
Carrot, Red Velvet



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### Live Station

#### Hot Churros!

Cinnamon Sugar, Salted Caramel, White  
Chocolate Peanut Butter

#### Apam Balik

Classic & Pandan, Cream Corn, Peanut,  
Chocolate Chip

#### Cookies

Kuih Bahulu, Peanut Cookies, Fortune Cookies,  
Kuih Ros, Kuih Kapit, Pineapple Tart

#### Ice Cream

Teh Tarik, Blueberry Cheese, Vanilla, Chocolate,  
Strawberry, Chocolate, Banana  
Assortment Of Sauces & Condiments

#### Chocolate Fountain

Strawberry, Grapes, Kiwi, Marshmallow, Wafer  
Biscuit, Cookies, Profiterole,  
Bread Stick, Baguette

#### Selection of Sliced & Whole Fruits



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