

Weekday Lunch Buffet

13 February to 1 March 2025

Monday to Friday | 12pm to 2.30pm

S\$56** per adult | S\$28** per child (6-12 years old)

Salad Bar

Baby Romaine Lettuce, Mixed Lettuce, Carrot, Beetroot, Cherry Tomato, Cucumber, Olive, Caper, Cocktail Onion, Gherkin, Anchovy & Crouton

Dressing: Thousand Island, French, Italian, Sesame

Appetiser & Compound Salad (3 on rotation)

Couscous with Grilled Capsicum, Zucchini & Pine Nut

Baby Octopus Salad with Pineapple & Cucumber

Prawn, Fruit Cocktail & Peach Mayonnaise Salad

Smoked Chicken with Yuzu Sauce

Smoked Duck with BBQ Sauce

Black Fungus with Chilli & Garlic

Cucumber With Chilli & Garlic

Kueh Pie Tee

Tuna Niçoise

Seafood on Ice

Poached Tiger Prawn | Canadian Black Mussel | Pacific Sweet Clam

Condiments: Lemon Wedges, Wasabi Mayonnaise,

Seafood Cocktail Sauce & Caper Garlic Green Sauce

Sashimi & Sushi

Salmon & Tuna Sashimi

Assorted Sushi & Maki

Condiments: Pickled Pink Ginger, Wasabi & Shoyu

Carving Station (1 on rotation)

Slow-Cooked Roasted Australian Beef Rib-eye served with Grilled Vegetables

Whole Baked Salmon in Ginger Soy Sauce

Roasted Chicken



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21onrajah.com | 1 Jalan Rajah Singapore 329133 | 6808 6847

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Cheese & Crackers

Brie, Goat Cheese, Blue Cheese & Cheddar Cheese
Selection of Dried Fruits & Nuts
Bread Stick & Lavosh

Soup of the Day (2 on rotation)

Tuscan Tomato Seafood Soup
Creamy Mushroom Soup with White Truffle Oil
Sopa de Ajo (Garlic Soup)
Seafood Saffron Bouillabaisse Soup (French Seafood Stew)
Herbal Mutton Soup
California Clam Chowder
Hot & Sour Soup
Crab & Pumpkin Drop Soup
Cream of Corn & Crab Egg Drop Soup
Chicken Ba Kut Teh
Herbal & Wolfberry Chicken Soup
Winter Melon Soup with Crab Meat
Lotus & Arrowroot Chicken Soup
Spaghetti Squash Soup

*Served with Soft Roll, Hard Roll, Sourdough, Baguette, Multigrain Roll, Walnut & Rye
Selection of Spread*

Pizza & Pasta (1 on rotation)

Pizza with Chicken Bakkwa
Sicilian Pizza (Pepperoni & Mushroom)
Vegetarian Pizza with Arugula

Live Station

Spaghetti, Penne or Linguini
Sauce Options: Carbonara, Aglio Olio, Chicken Bolognese & Pesto



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Local Special (7 on rotation)

From the Ocean

Sweet & Sour Fish Fillet
Steamed Fish with Garlic Black Bean Sauce
Sweet & Sour Prawn
Salted Egg Prawn
Kam Heong Sautéed Prawn
Sautéed Prawn with Garlic Black Bean

From the Land

Stir-Fried Sliced Beef with Capsicum & Celery
Cantonese-style Braised Beef with White Radish
Beef with Ginger & Spring Onion
Sautéed Beef with Garlic Black Bean Sauce
Stewed Chicken with Sesame Oil & Ginger
Sweet & Sour Chicken
Kung Pao Chicken
Herbal Chicken with Wolfberry
Honey Ginger Chicken in Soy Sweet Sauce
Hainanese-style Chicken Chop
Salted Egg Chicken

Vegetables

Sautéed Broccoli with Mushroom
Braised Chap Chye
Green Bean with Minced Chicken & Chilli
Eggplant with Minced Chicken & Salted Fish
Garden Green with Oyster Sauce

Noodles & Grains

Fried Rice with Dried Scallop
Tobiko Fried Rice
Asparagus Fried Rice
Steamed Eight Treasure Rice with Lotus Leaf
Stir-Fried Egg Noodles with Seafood
Fried Kway Tiao with Chinese Chicken Sausage
Braised Ee Fu Noodles with Crab Meat & Mushroom
Longevity Noodles with Quail Egg



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S\$56** per adult | S\$28** per child (6-12 years old)

Mediterranean Special (3 on rotation)

Fish Fillet with Lemon Butter Sauce

Italian Herb Spicy Chicken Chorizo

Lasagna Al Forno

Spinach Tortellini in Creamy Cheese

Creamy Spinach Potato Gnocchi

Pasta Linguine Vongole

Live Noodles Station (2 on rotation)

Prawn Mee | Singapore Nonya Laksa | Lor Mee | Assam Laksa

Cake & Pastry Selection (on rotation)

Orange Velvet Cake, Peanut Butter Chocolate Cake, Assorted Pana Cotta, Red Velvet, Éclair, Lemon Meringue Tart, Raspberry Mousse, Fruit Tart, Swiss Roll

Local Desserts & Fresh Fruits

Bubur Chacha, Pulut Hitam with Coconut Sauce, Glutinous Rice Dumplings with Black Sesame in Peanut Soup, Peach Gum with Sea Coconut,

Red Bean Paste, Almond Cream, Chilled Mango Sago, Warm Cheng Teng, Assorted Nonya Kueh & Fresh Cut Fruits

Chocolate Fondue

Fresh Strawberry, Ladyfinger Biscuit, Chocolate Chip Cookie & Assorted Rainbow Marshmallow

Ice Cream Selection

Matcha, Chocolate & Vanilla Gelato

Beverage

Cappuccino, Latte & Freshly Brewed Coffee

Selection of Tea



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Weekday Dinner Buffet

13 February to 1 March 2025

Sunday to Thursday | 6pm to 10pm

S\$68** per adult | S\$34** per child (6-12 years old)

Salad Bar

Baby Romaine Lettuce, Mixed Lettuce, Carrot, Beetroot, Cherry Tomato, Cucumber, Olive, Caper, Cocktail Onion, Gherkin, Anchovy & Crouton

Dressing: Thousand Island, French, Italian, Sesame

Appetiser & Compound Salad (3 on rotation)

Couscous with Grilled Capsicum, Zucchini & Pine Nut

Baby Octopus Salad with Pineapple & Cucumber

Prawn, Fruit Cocktail & Peach Mayonnaise Salad

Smoked Chicken with Mandarin Orange Sauce

Smoked Duck with BBQ Sauce

Black Fungus with Chilli & Garlic

Cucumber With Chilli & Garlic

Kueh Pie Tee

Tuna Niçoise

Seafood on Ice

Snow Crab Leg | Yabby | Poached Tiger Prawn |

Canadian Black Mussel | Pacific Sweet Clam | Scallop on Shell

Condiments: Lemon Wedges, Wasabi Mayonnaise, Seafood Cocktail Sauce & Caper Garlic Green Sauce

Sashimi & Sushi

Salmon & Tuna Sashimi

Assorted Sushi & Maki

Condiments: Pickled Pink Ginger, Wasabi & Shoyu

Carving Station (2 on rotation)

Slow-Cooked Roasted Australian Beef Rib-eye served with Grilled Vegetables

Roasted Boneless Lamb

Hong Kong-style Whole Seabass in Superior Soya Sauce



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S\$68** per adult | S\$34** per child (6-12 years old)

Cheese, Hummus & Crackers

Brie, Goat Cheese, Blue Cheese & Cheddar Cheese
Selection of Dried Fruits & Nuts
Bread Stick, Lavosh, Hummus & Pita Bread

Local Crackers & Papadums

Fish Cracker, Onion Cracker, Papadum & Pepper Papadum

Soup of the Day (2 on rotation)

Tuscan Tomato Seafood Soup
Creamy Mushroom Soup with White Truffle Oil
Sopa de Ajo (Garlic Soup)
Seafood Saffron Bouillabaisse Soup (French Seafood Stew)
California Clam Chowder
Hot & Sour Soup
Crab & Pumpkin Drop Soup
Chicken Ba Kut Teh
Herbal & Wolfberry Chicken Soup
Winter Melon Soup with Crab Meat
Lotus & Arrowroot Chicken Soup
Spaghetti Squash Soup

*Served with Soft Roll, Hard Roll, Sourdough, Baguette, Multigrain Roll, Walnut & Rye
Selection of Spread*

Pizza & Pasta (1 on rotation)

Pizza with Chicken Bakkwa
Sicilian Pizza (Pepperoni & Mushroom)
Vegetarian Pizza with Arugula

Live Station

Spaghetti, Penne or Linguini
Sauce Options: Carbonara, Aglio Olio, Chicken Bolognese & Pesto



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Local Special (7 on rotation)

From the Ocean

Slipper Lobster in Chilli Crab-Style Sauce/Black Pepper Sauce
served with Deep-Fried Mantou
Sweet & Sour Fish Fillet
Steamed Fish with Garlic Black Bean Sauce
Sweet & Sour Prawn
Salted Egg Prawn
Kam Heong Sautéed Prawn
Sautéed Prawn with Garlic Black Bean

From the Land

Stir-Fried Sliced Beef with Capsicum & Celery
Cantonese-style Braised Beef with White Radish
Beef with Ginger & Spring Onion
Sautéed Beef with Garlic Black Bean Sauce
Stewed Chicken with Sesame Oil & Ginger
Sweet & Sour Chicken
Kung Pao Chicken
Herbal Chicken with Wolfberry
Honey Ginger Chicken in Soy Sweet Sauce
Hainanese-style Chicken Chop
Salted Egg Chicken

Vegetables

Sautéed Broccoli with Mushroom
Braised Chap Chye
Green Bean with Minced Chicken & Chilli
Eggplant with Minced Chicken & Salted Fish
Garden Green with Oyster Sauce

Noodles & Grains

Fried Rice with Dried Scallop
Tobiko Fried Rice
Asparagus Fried Rice
Steamed Eight Treasure Rice with Lotus Leaf
Stir-Fried Egg Noodles with Seafood
Fried Kway Tiao with Chinese Chicken Sausage
Braised Ee Fu Noodles with Crab Meat & Mushroom
Longevity Noodles with Quail Egg



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S\$68** per adult | S\$34** per child (6-12 years old)

Mediterranean Special (3 on rotation)

Moroccan Braised Lamb Shank
Italian Herb Spicy Chicken Chorizo
Chicken Lasagna
Potato Gratin
Roasted Root Vegetables
Spinach Tortellini in Creamy Cheese
Creamy Spinach Potato Gnocchi

Live Noodles Station (2 on rotation)

Prawn Mee | Singapore Nonya Laksa | Lor Mee | Assam Laksa

Cake & Pastry Selection (on rotation)

Orange Velvet Cake, Peanut Butter Chocolate Cake, Assorted Pana Cotta, Red Velvet, Éclair, Lemon Meringue Tart, Raspberry Mousse, Fruit Tart, Swiss Roll

Local Desserts & Fresh Fruits

Fresh Durian Mousse with Coconut Cream & Gula Melaka,
Bubur Chacha, Pulut Hitam with Coconut Sauce, Glutinous Rice Dumplings with Black Sesame in Peanut Soup, Peach Gum with Sea Coconut, Red Bean Paste, Almond Cream, Chilled Mango Sago, Warm Cheng Teng, Assorted Nonya Kueh & Fresh Cut Fruits

Chocolate Fondue

Fresh Strawberry, Ladyfinger Biscuit, Chocolate Chip Cookie & Assorted Rainbow Marshmallow

Ice Cream Selection

Matcha, Chocolate & Vanilla Gelato

Beverage

Cappuccino, Latte & Freshly Brewed Coffee
Selection of Tea



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Weekend Brunch Buffet

13 February to 1 March 2025

Saturday & Sunday | 12pm to 3pm

S\$68** per adult | S\$34** per child (6-12 years old)

Salad Bar

Baby Romaine Lettuce, Mixed Lettuce, Carrot, Beetroot, Cherry Tomato, Cucumber, Olive, Caper, Cocktail Onion, Gherkin, Anchovy & Crouton

Dressing: Thousand Island, French, Italian, Sesame

Appetiser & Compound Salad (4 on rotation)

Salmon Gravlax with Rojak Paste & Vietnamese Banana Blossom

Couscous with Grilled Capsicum, Zucchini & Pine Nut

Baby Octopus Salad with Pineapple & Cucumber

Prawn, Fruit Cocktail & Peach Mayonnaise Salad

Smoked Chicken with Mandarin Orange Sauce

Smoked Duck with BBQ Sauce

Black Fungus with Chilli & Garlic

Cucumber With Chilli & Garlic

Kueh Pie Tee

Tuna Niçoise

Seafood on Ice

Snow Crab Leg | Yabby | Poached Tiger Prawn |

Canadian Black Mussel | Pacific Sweet Clam | Scallop on Shell

Condiments: Lemon Wedges, Wasabi Mayonnaise, Seafood Cocktail Sauce & Caper Garlic Green Sauce

Sashimi & Sushi

Salmon, Tuna, Swordfish & Tako Sashimi

Assorted Sushi & Maki

Condiments: Pickled Pink Ginger, Wasabi & Shoyu

Carving Station (2 on rotation)

Slow-Cooked Roasted Australian Beef Rib-eye served with Grilled Vegetables

US Beef Ribs with Spanish Paprika-Glazed BBQ Sauce

Roasted Lamb Shoulder

Hong Kong-style Whole Seabass in Superior Soya Sauce



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Cheese, Hummus & Crackers

Brie, Goat Cheese, Blue Cheese & Cheddar Cheese
Selection of Dried Fruits & Nuts
Bread Stick, Lavosh, Hummus & Pita Bread

Local Crackers & Papadums

Fish Cracker, Onion Cracker, Papadum & Pepper Papadum

Soup of the Day (2 on rotation)

Tuscan Tomato Seafood Soup
Creamy Mushroom Soup with White Truffle Oil
Sopa de Ajo (Garlic Soup)
Seafood Saffron Bouillabaisse Soup (French Seafood Stew)
Herbal Mutton Soup
California Clam Chowder
Minestrone Soup
Hot & Sour Soup
Crab & Pumpkin Drop Soup
Cream of Corn & Crab Egg Drop Soup
Chicken Ba Kut Teh
Herbal & Wolfberry Chicken Soup
Winter Melon Soup with Crab Meat
Lotus & Arrowroot Chicken Soup
Spaghetti Squash Soup

*Served with Soft Roll, Hard Roll, Sourdough, Baguette, Multigrain Roll, Walnut & Rye
Selection of Spread*

Pizza & Pasta (1 on rotation)

Pizza with Chicken Bakkwa
Sicilian Pizza (Pepperoni & Mushroom)
Vegetarian Pizza with Arugula

Live Station

Spaghetti, Penne or Linguini
Sauce Options: Carbonara, Aglio Olio, Chicken Bolognese & Pesto



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Local Special (7 on rotation)

From the Ocean

Mud Crab in Chilli Crab-Style Sauce/Black Pepper Sauce/
Salted Egg Sauce served with Deep-Fried Mantou
Sweet & Sour Fish Fillet
Steamed Fish with Garlic Black Bean Sauce
Sweet & Sour Prawn
Salted Egg Prawn
Cereal Prawn
Kam Heong Sautéed Prawn
Sautéed Prawn with Garlic Black Bean

From the Land

Stir-Fried Sliced Beef with Capsicum & Celery
Cantonese-style Braised Beef with White Radish
Beef with Ginger & Spring Onion
Sautéed Beef with Garlic Black Bean Sauce
Stewed Chicken with Sesame Oil & Ginger
Sweet & Sour Chicken
Kung Pao Chicken
Herbal Chicken with Wolfberry
Honey Ginger Chicken in Soy Sweet Sauce
Hainanese-style Chicken Chop
Salted Egg Chicken
Roasted Duck with Hoisin Sauce

Vegetables

Sautéed Broccoli with Mushroom
Braised Chap Chye
Green Bean with Minced Chicken & Chilli
Eggplant with Minced Chicken & Salted Fish
Garden Green with Oyster Sauce

Noodles & Grains

Fried Rice with Dried Scallop
Tobiko Fried Rice
Asparagus Fried Rice
Steamed Eight Treasure Rice with Lotus Leaf
Stir-Fried Egg Noodle with Seafood
Fried Kway Tiao with Chinese Chicken Sausage
Braised Ee Fu Noodle with Crab Meat & Mushroom
Longevity Noodles with Quail Egg



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S\$68** per adult | S\$34** per child (6-12 years old)

Mediterranean Special (2 on rotation)

Moroccan Braised Lamb Shank
Chicken Cacciatore
Signature Basmati Long Grain Rice
Lasagna Al Forno
Italian Herb Spicy Chicken Chorizo
Spinach Tortellini in Creamy Cheese
Mixed Seafood Aglio Olio
Creamy Spinach Potato Gnocchi
Pasta Linguine Vongole

Live Noodles Station (2 on rotation)

Prawn Mee | Singapore Nonya Laksa | Lor Mee | Assam Laksa | Wanton Noodles with Dumplings

Cake & Pastry Selection (on rotation)

Orange Velvet Cake, Peanut Butter Chocolate Cake, Assorted Pana Cotta, Red Velvet, Éclair, Lemon Meringue Tart, Raspberry Mousse, Fruit Tart, Swiss Roll

Local Desserts & Fresh Fruits (on rotation)

Warm Bread & Butter Pudding with Dates served with Vanilla Sauce,
Fresh Durian Mousse with Coconut Cream & Gula Melaka,
Deep-Fried Chempedak Fritters, Durian Fritters Roll,
Deep-Fried Crispy Sweet Potato, Egg Tart, Croffle, Pancakes,
Bubur Chacha, Pulut Hitam with Coconut Sauce, Glutinous Rice Dumplings with Black Sesame in Peanut Soup, Peach Gum with Sea Coconut,
Red Bean Paste, Almond Cream, Chilled Mango Sago, Warm Cheng Teng,
Assorted Nonya Kueh & Fresh Cut Fruits

Chocolate Fondue

Fresh Strawberry, Ladyfinger Biscuit, Chocolate Chip Cookie & Assorted Rainbow Marshmallow

Ice Cream Selection

Matcha, Chocolate & Vanilla Gelato

Beverage

Cappuccino, Latte & Freshly Brewed Coffee
Selection of Tea



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Weekend Dinner Buffet

13 February to 1 March 2025

Friday & Saturday | 6pm to 10pm

S\$78** per adult | S\$39** per child (6-12 years old)

Salad Bar

Baby Romaine Lettuce, Mixed Lettuce, Carrot, Beetroot, Cherry Tomato, Cucumber, Olive, Caper, Cocktail Onion, Gherkin, Anchovy & Crouton

Dressing: Thousand Island, French, Italian, Sesame

Appetiser & Compound Salad (4 on rotation)

Salmon Gravlax with Rojak Paste & Vietnamese Banana Blossom

Couscous with Grilled Capsicum, Zucchini & Pine Nut

Baby Octopus Salad with Pineapple & Cucumber

Prawn, Fruit Cocktail & Peach Mayonnaise Salad

Smoked Chicken with Mandarin Orange Sauce

Smoked Duck with BBQ Sauce

Black Fungus with Chilli & Garlic

Cucumber With Chilli & Garlic

Kueh Pie Tee

Tuna Niçoise

Seafood on Ice

Boston Lobster | Snow Crab Leg | Yabby | Poached Tiger Prawn |

Canadian Black Mussel | Pacific Sweet Clam | Scallop on Shell

*Condiments: Lemon Wedges, Wasabi Mayonnaise,
Seafood Cocktail Sauce & Caper Garlic Green Sauce*

Sashimi & Sushi

Salmon, Tuna, Swordfish & Tako Sashimi

Assorted Sushi & Maki

Condiments: Pickled Pink Ginger, Wasabi & Shoyu

Carving Station (2 on rotation)

Slow-Cooked Roasted Australian Beef Rib-eye served with Grilled Vegetables

US Beef Ribs with Spanish Paprika-Glazed BBQ Sauce

Roasted Lamb Shoulder

Hong Kong-style Whole Seabass in Superior Soya Sauce

Grilled Station @ The Patio

Grilled Tiger Prawn, Lamb & Chicken Satay, Marinated Five Spice Chicken Wing,

Chicken Bakkwa, Otah Otah & Grilled Corn



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Cheese, Hummus & Crackers

Brie, Goat Cheese, Blue Cheese & Cheddar Cheese
Selection of Dried Fruits & Nuts
Bread Stick, Lavosh, Hummus & Pita Bread

Local Crackers & Papadums

Fish Cracker, Onion Cracker, Papadum & Pepper Papadum

Soup of the Day (2 on rotation)

Tuscan Tomato Seafood Soup
Creamy Mushroom Soup with White Truffle Oil
Sopa de Ajo (Garlic Soup)
Seafood Saffron Bouillabaisse Soup (French Seafood Stew)
Herbal Mutton Soup
California Clam Chowder
Minestrone Soup
Hot & Sour Soup
Crab & Pumpkin Drop Soup
Cream of Corn & Crab Egg Drop Soup
Chicken Ba Kut Teh
Herbal & Wolfberry Chicken Soup
Winter Melon Soup with Crab Meat
Lotus & Arrowroot Chicken Soup
Spaghetti Squash Soup

*Served with Soft Roll, Hard Roll, Sourdough, Baguette, Multigrain Roll, Walnut & Rye
Selection of Spread*

Pasta Station

Live Station

Spaghetti, Penne or Linguini

Sauce Options: Carbonara, Aglio Olio, Chicken Bolognese & Pesto



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Local Special (7 on rotation)

From the Ocean

Mud Crab in Chilli Crab-Style Sauce/Black Pepper Sauce/
Salted Egg Sauce served with Deep-Fried Mantou
Sweet & Sour Fish Fillet
Steamed Fish with Garlic Black Bean Sauce
Sweet & Sour Prawn
Salted Egg Prawn
Cereal Prawn
Kam Heong Sautéed Prawn
Sautéed Prawn with Garlic Black Bean

From the Land

Stir-Fried Sliced Beef with Capsicum & Celery
Cantonese-style Braised Beef with White Radish
Beef with Ginger & Spring Onion
Sautéed Beef with Garlic Black Bean Sauce
Stewed Chicken with Sesame Oil & Ginger
Sweet & Sour Chicken
Kung Pao Chicken
Herbal Chicken with Wolfberry
Honey Ginger Chicken in Soy Sweet Sauce
Hainanese-style Chicken Chop
Salted Egg Chicken
Roasted Duck with Hoisin Sauce

Vegetables

Sautéed Broccoli with Mushroom
Braised Chap Chye
Green Bean with Minced Chicken & Chilli
Eggplant with Minced Chicken & Salted Fish
Garden Green with Oyster Sauce

Noodles & Grains

Fried Rice with Dried Scallop
Tobiko Fried Rice
Asparagus Fried Rice
Steamed Eight Treasure Rice with Lotus Leaf
Stir-Fried Egg Noodles with Seafood
Fried Kway Tiao with Chinese Chicken Sausage
Braised Ee Fu Noodles with Crab Meat & Mushroom
Longevity Noodles with Quail Egg



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Mediterranean Special (2 on rotation)

Moroccan Braised Lamb Shank
Chicken Cacciatore
Signature Basmati Long Grain Rice
Lasagna Al Forno
Italian Herb Spicy Chicken Chorizo
Spinach Tortellini in Creamy Cheese
Mixed Seafood Aglio Olio
Creamy Spinach Potato Gnocchi
Pasta Linguine Vongole

Live Noodles Station (2 on rotation)

Prawn Mee | Singapore Nonya Laksa | Lor Mee | Assam Laksa

Cake & Pastry Selection (on rotation)

Orange Velvet Cake, Peanut Butter Chocolate Cake, Assorted Pana Cotta, Red Velvet, Éclair, Lemon Meringue Tart, Raspberry Mousse, Fruit Tart, Swiss Roll

Local Desserts & Fresh Fruits (on rotation)

Fresh Durian Mousse with Coconut Cream & Gula Melaka,
Egg Tart, Croffle, Pancakes, Bubur Chacha, Pulut Hitam with Coconut Sauce,
Glutinous Rice Dumplings with Black Sesame in Peanut Soup, Peach Gum with Sea Coconut,
Red Bean Paste, Almond Cream, Chilled Mango Sago, Warm Cheng Teng,
Assorted Nonya Kueh & Fresh Cut Fruits

Chocolate Fondue

Fresh Strawberry, Ladyfinger Biscuit, Chocolate Chip Cookie & Assorted Rainbow Marshmallow

Ice Cream Selection

Matcha, Chocolate & Vanilla Gelato

Beverage

Cappuccino, Latte & Freshly Brewed Coffee
Selection of Tea



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