

Gateaux

Graham Cracker Blueberry Cheesecake
D, E, G

Signature Durian Cake
D, E, G

Ondeh-Ondeh Layers Cake
D, E, G

Shooter

Pink Guava Mousse, Lychee
D, E

Mango Pomelo Pudding
D

Champagne Raspberry Jelly
A, V

French Pastry

Citrus Meringue Tart
D, E, G

Assorted Macaroon
D, E, G, N

Chocolate Nutella Brownie
D, E, G, N

Raspberry Financier
D, E, G, N

Local Delight

Nyonya Kueh
E, V

Chiffon Cake of The Day
E, G

Japanese Mochi
V

Ice Cream and Sorbet in Cup

Hot Dessert

Brioche Chocolate Chips Bread
and Butter Pudding with Vanilla Sauce
D, E, G

Eight Treasure Cheng Teng
V

Fruits and Berries

Tropical Seasonal Fruits Platter and Berries


SHANGRI-LA
SINGAPORE

55
YEARS OF HEARTFELT
HOSPITALITY

The Rose Veranda



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Mini Buffet
\$55++ per person

Price is subject to 10% service charge and prevailing government taxes.

Salad and Apetizer

**Smoked Turkey Salad with Mango,
Avocado and Herb Couscous**
G, T

**Marinated Cherry Tomato, Feta Cheese
and Rocket Salad with Red Wine Vinaigrette**
A, D, V

**Spicy Thai Style Prawn and Green Papaya Salad
with Toasted Peanuts**
N, SH

DIY Traditional Caesar Salad in Parmesan Wheel
*Bacon Bits, Grated Parmesan Cheese, Croutons,
Extra Virgin Olive Oil, Thousand Island Dressing,
Italian Dressing, Balsamic Vinegar*
D, E, G, P, S

Sandwich Selection

Truffled Egg sandwich
E, G, S

Norwegian Smoked Salmon Sandwich
G, S, SE

Classic Cucumber and Cheese Sandwich
D, G, V

Grilled Vegetable Tortilla Roll
G, S, V

Soup of The Day

Cream of Cauliflower
D, V

Grissini, Soft Rolls and Mini Hard Rolls
D, E, G

Noodle Station

Singapore Laksa
*Shrimp, Fish Cake, Quail Egg, Tau Pok
and Beansprouts*
D, E, S, SE, SH

Dim Sum

Crystal Prawn Har Kow
G, SH

Chicken Siew Mai
G

Chicken Char Siew Bun
G, S

Carving of The Day

Rustico Spice Roasted Grass-Fed Beef Striploin
Horseradish, Pommery Mustard, Red Wine Jus
A

Hot Selection

Aromatic Egg Fried Rice with Scallion
E, G, S, V

**Caramelized Smoked Duck Breast
with Maple-Orange Glaze**

Pan Roasted Seabass with Tomato, Capers and Olive
A, SE

**Szechuan Style Mapo Tofu
with Impossible Minced Meat**
G, S, V

**Buttery Mousseline Potato with French Butter
& Sea Salt**
D, V

**Braised Ee Fu Noodle with Prawns, Crab Meat,
Yellow Chives and Silver Sprouts**
E, G, S, SH

**Grilled Balinese Chicken Thigh
with Tomato Sambal Mata and Kafir Lime**
S, SH

Snacks

Charcoal Yu Tiao with Mackerel Fish Otah
E, G

Crispy Vegetarian Spring Roll
G, S, V

Japanese Maki Roll (E, G, S, SE)

**California Roll, Futomaki, Kappa Maki (V), Inari (V)
with Condiments**