

The background features a repeating pattern of stylized Easter eggs in various colors (light blue, light pink, light grey) with different patterns (floral, geometric, abstract). At the bottom, there are illustrations of colorful flowers (purple tulip, pink gerbera, yellow daffodil, orange tulip) and several decorated Easter eggs in various colors and patterns (pink, blue, green, purple, yellow) with a white rabbit peeking out from behind them.

 the line

EGG-TRAORDINARY DINNER BUFFET

Saturday and Sunday

SGD 98++ per adult

SGD 49++ per child (6 - 11 years old)

Prices are subject to a 10% service charge and prevailing government taxes.

Menu items are on rotation and may change without prior notice.

Seafood Lovers (SH)

Snow Crab
Sea Prawn
Blue Mussel
White Clam
Scallop
Crawfish

Japanese Delights
Sashimi Selection (SE, SH)

Tuna
Salmon
Tako
Ama Ebi

Sushi Selection

Assorted Maki

Aburi Unagi Maki (E, G, SE, Soya)
Cheese Ebi Fry Maki (D, E, SH)
California Maki Roll (SH)

Assorted Sushi

Signature Salmon Sushi Aburi (E, G, S, SE)
Tamago Sushi (E)
Tuna Mayo Inari Sushi (SE, Soya)
Spicy Salmon Sushi (SE)

Live Station

Temaki Sushi Hand Roll with Crispy Ebi and Ikura (E, G, SE, SH)

DIY Wellness Salad Bar (V)

Mixed Lettuce
(Red Coral, Red Chicory, Arugula, Kale, Green Coral)
Condiments: Cucumber, Cherry Tomato, Edamame,
Sweet Corn, Tuna (SE)
Antipasti: Marinated Eggplant, Marinated Feta Cheese (D),
Semi-Dried Tomato, Kalamata Olives, Char-Grilled Capsicum

Dressing

Thousand Island Dressing (D, E, G, S)
Sesame Dressing (E, G, S)
French Dressing (Mustard)
Extra Virgin Olive Oil, Garlic Olive Oil,
Thyme Olive Oil, Rosemary Olive Oil
Balsamic Vinegar, Sherry Vinegar, Raspberry Vinegar

Live Station

Signature Fruit Rojak (G, N, SH)
Pineapple, Guava, Cucumber, Sweet Turnip, Rose Apple,
You Tiao, Keropok, Tau Pok, Chili, Crushed Peanut, Rojak Sauce

Caesar Salad Station

Caesar Salad in Parmesan Cheese Wheel (D, E, G, P, SE)
Romaine Lettuce, Caesar Dressing, Quail Egg, Crispy Bacon,
Parmesan Cheese, Crouton, Smoked Chicken Breast,
Smoked Salmon, Anchovy

Cold Selection

Smoked Eel with Cabbage Slaw, Ikura (E, G, SE)
Kale and Potato Salad, Spiced Bombay Onion (D, E, G, V)
Smoked Duck Salad with Sweet Potato, Hoisin Hot Bean Sauce (G, N)
Black Pepper Beef Salad, Carrot, and Potatoes (B, E, G, N)

Charcuterie

Black Forest Ham (P)
Mortadella (P)
Beef Salami
Beef Bresaola

European Cheese Corner (D)

Gorgonzola
Brie
Edam
Manchego
Emmental

Selection of Assorted Nuts, Dried Fruits, Crackers, Raisins, Fresh Grapes

Artisanal Bread (E, G, N, Sesame)

Hard Roll
Soft Roll
Multigrain Roll

Carving Station

Roasted Australian Black Angus Prime Rib with Garlic and Thyme Jus
(A, Mustard)
Oven-Roasted Boneless Lamb Leg with Mint Jelly
Condiments: Mustard Royale Cognac (Mustard),
Mustard Moutarde De Meaux (Mustard),
Mustard Green Peppercorn (Mustard), Honey Mustard (Mustard),
Pommery Mustard (Mustard), Sea Salt, Black Pepper

Western Mains

Wild Mushroom Soup with Truffle (D)
White Bean Stew with Smoked Duck Breast and Green Olive, Citrus Sauce
Slow-Cooked Beef Cheek with Rosemary Brown Sauce (A, D)
Korean-Style Fried Chicken with Spicy Peanut Glaze (N)
Salmon Fillet with Mustardy Puy Lentil, Saffron Cream Sauce (D, SE)
Eggplant Parmigiana (D)
Beef Bolognese Penne Pasta (G)
Parmesan Cheese Wheel (D)
Potatoes Lyonnaise (D)
Sautéed Green Peas with Onion and Bacon (P)

Middle East Station

Chicken Shawarma with Taco Shell (D, G)
French Fries
Mediterranean Dips: Baba Ghanouj (N, Sesame, V),
Hummus Beiruti (N, Sesame, V), Muhammara (N, Sesame, V),
Marinated Feta Cheese (D)

Asian Delights

Singapore Chili Crab, Fried Mantou (E, G, SH)
Taiwanese Steamed Halibut Fish Fillet with Capers (SE)
Steamed Chicken with Chinese Sausage and Shiitake Mushroom
(A, P, Sesame)
Braised Eggplant with Minced Pork (G, P, S, SH, Sesame)
Szechuan Mala Pork Jowl with Potatoes, Lotus Root,
Cauliflower, and Golden Garlic (P, Sesame)
Hokkien-Style Fried Rice with Asparagus, Scallop, and Prawn
(A, E, G, S, SH, Sesame)
Wok-Fried Pork Trotter Vermicelli with Vegetables and Chestnut (E, P, T)
Assorted Crackers

Double-Boiled Soup

Double-Boiled Chicken Soup with Matsutake Mushroom
and Dried Scallop (SH)

Satay Selection (N)

Chicken Satay

Beef Satay

Condiments: Peanut Sauce (N), Cucumber,
Red Onion, Lontong Rice

**Noodle Station
Dried / Soup**

Wanton Noodles with Prawn Dumpling and Char Siew (G, P, Soya)
Singapore Laksa (D, E, N, SH)
Vegetable Noodle Soup

Chinese Barbecue Station

Roasted "Dang Gui" Duck
Roasted Pork Belly
Braised Soya Chicken (A, G, Soya)

Indian Section

Moong Dal Tadka (D, V)
Chicken Badami Korma (D, N)
Mushroom Mutter (D, V)
Kadai Vegetable (D, N, V)
Raisin Cashew Nut Basmati Rice (D, N)
Fish Masala (SE)

Live Station

Butter Garlic Naan and Plain Naan (D, E, G)
Indian Rojak (E, G, N, SE, SH, Soya)
Egg Fritter, Potato Fritter, Prawn Fritter, Vegetable Fritter, Fish Cake,
Tempeh, Bean Curd, Onion, Green Chili, Cucumber, Rojak Sauce

Condiments: Mint Yogurt, Raita, Mango Chutney,
Mixed Vegetable Pickles, Assorted Papadum Crackers

Sweet Treats Selection

Pastry Section

Shooter Glass

Uji Matcha Tiramisu (D)
Yuzu Panna Cotta (D)
Milk Chocolate and Passionfruit (D)

Whole Cakes & Tarts

Speculoos Cheesecake (D, E, N)
Chocolate Truffle Cake (D, E, G)
Key Lime Tart (D, E, G, N)
Durian Mousse Cake (D, E, V)

Pastries

Goma Yuzu Roulade (D, E)
Crème Brûlée (D, E)
Cocoa Brownie (D, E, N)
Assorted Mochi (V)
Berry Opera (D, E)
Mini Fruit Tartlet (D, E)
Choux Craquelin (D, E, N)

Local Desserts

Pandan Chiffon (E, G)
Mango Pomelo Konnyaku (V)
Coconut Jello with Gula Melaka Sago (V)

Local Kueh (V)

Rainbow Lapis
Ondeh Ondeh
Ubi Bingka
Kueh Salat

Ice Cream, Gelato and Sorbet with Condiments

Hot Dessert

Bread Butter Pudding (D, E, G)

Live Station

Mochi Waffles with Condiments (D, E, G)

Tropical Fruits

Watermelon, Sun Melon, Pineapple
Dragon Fruit, Whole Fruit