

Gateaux

Graham Cracker Blueberry Cheesecake
D, E, G

Signature Durian Cake
D, E, G

Ondeh-ondoh Layers Cake
D, E, G

Shooter

Pink Guava Mousse, Lychee
D, E

Mango Pomelo Pudding
D

Champagne Raspberry Jelly
A, V

French Pastries

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

The Rose Veranda



Mini Buffet Menu

May

\$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 Ceaser Salad in Parmesan Wheel
*Bacon Bits, Grated Parmesan Cheese, Crouton,
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

Carving of The Day

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

A

Hot Selection

Yang Zhou fried rice with Scallion

E, G, S, SE

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

**Pan Roasted Seabass with citrus cream sauce,
Fried Capers and black olive**

A, SE

**Wok fried broccoli with carrot and Chinese
mushroom**

G, S, V

**Buttery Mousseline Potato with
French Butter & Sea salt**

D, V

**Wok fried Hong Kong Egg Noodle with
Prawns 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

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

Japanese Maki Roll

California, Futomaki

E, G, SE, SH

Kappa Maki, Inari

V

Served with Condiments