



55
YEARS OF HEARTFELT
HOSPITALITY

 the line

55th Anniversary Buffet Dinner
Special Indonesian Menu
20 - 26 April 2026
SGD 98++ Per Adult

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

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

Seafood On Ice Bar (SH)

Boston Lobster, Snow Crab, Sea Prawn, Blue Mussel,
Sea Conch, Diamond Clam

Japanese Delights

Sashimi Selection (SE)

Tuna, Salmon, Tako, Ama Ebi

Sushi Selection (SE)

Assorted Maki

Nasi Lemak Maki (E, G, SE, SH)

Cheese Ebi Fry Maki (D, E, SH)

California Maki Roll (E, SE, SH)

Assorted Sushi

Tamago Sushi (E)

Inari Sushi (S)

Chuka Kurage Gunkan (SE)

Live Station

Japanese Sakura Somen (G, S, SE)

Condiments: Wakame, Spring Onion, Soft Beancurd

DIY Wellness Salad Bar (V)

Mixed Lettuce

(Red Coral, Chicory, Arugula, Yellow Frisée, Green Coral)
Cucumber, Cherry Tomato, Kalamata Olives, Edamame,
Sweet Corn, Marinated Eggplant, Marinated Feta
Cheese(D), Tuna (SE), Semi Dried Tomato

Dressing

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

Indonesian Special Live Station

Tahu Telur (S, SH, T)

Fried Egg and Tofu in Shrimp Paste Sauce

Indonesian Special Salad

Gado- Gado (E, N, S)

Steamed Vegetable with Peanut Sauce

Lawar Tuna (SE)

Tuna Balinese Salad

Selada Solo

Surakarta Beef Vegetable Salad

Lawar Ayam

Balinese Chicken Salad

Charchuterie

Rosette Salami (P)
Pistachio Mortadella (P, T)
Salchichón (P)
Pepperoni (P)
Duck Rillettes and Pork Pate (P)
Condiments: Silver Onion, Cornichons, Marinated Olive

European Cheese Station (D)

Gorgonzola, Brie, Emmental, Manchego, Gouda, Taleggio
Selection of Assorted Nuts (N, T), Dried Fruits, Cracker (G),
Raisin, Fresh Grapes

Artisanal Bread (E, G, T)

Hard Roll, Soft Roll, Multigrain Roll

Carving Station

Roasted Australian Black Angus Prime Rib with Garlic and
Thyme Jus

Oven Roasted Lam Leg with Mint Jelly
Corn on Cob (V D)

Condiments: Mustard Royale Cognac,
Mustard Moutarde De Meaux, Mustard Green Peppercorn,
Honey Mustard, Pommery Mustard, Sea Salt, Black Pepper

Western Station

Oven Baked Seabass Fillets, White Bean Stew,
Herb Chimichurri (SE, N)

Braised Beef Bourguignon (A)

Potatoes au Gratin (D)

Fettuccine Arrabbiata with Shrimp (SH, G)

Sauteed Broccolini with Butter Garlic (D)

Deep Fried Breaded Oyster (SH, G, E)

Pollock Fish (SE, G)

Condiments: Tomato Ketchup, Tartar Sauce (E), Lemon
Wedges



Live Station

Ayam Bakar

Lombok Grilled Chicken

Seafood Bakar

Grilled Oyster with Sambal Belado, Lobster, Baby Squid,
Ikan Kembung

Condiments: Acar Timun, Acar Nanas, Sambal Tomat,
Sambal Kecap (S, G), Sambal Hijau, Sambal Matah, Sambal
Dabu Dabu, Sambal Terasi, Sambal Colo Colo

Keropok Station

Emping Belinjo, Jumbo Prawn Cracker, Fish Keropok
Tempeh Cracker

Indonesian Soup Station

Soup Buntut

Beef Oxtail Soup

Indonesian Delights

Nasi Goreng Seafood (SH, E, S, G)

Wok-fried Rice with Seafood

Mie Goreng Jawa (E, S, G)

Javanese Wok-fried Egg noodle

Gulai Cumi (SE, SH)

Braised Squid with Turmeric Coconut Sauce

Udang Saos Padang (G, S, SH)

Prawn Spicy Padang Sauce

Terong Balado

Spicy Chilli Eggplant

Tongseng Kambing

Braised Lamb in Sweet Curry Sauce

Pork Be Genyol (P)

Balinese Spicy Pork

Condiments: Acar Timun, Acar Nanas, Sambal Tomat,
Sambal Kecap (S, G), Sambal Hijau, Sambal Matah, Sambal
Dabu Dabu, Sambal Terasi, Sambal Colo Colo

Asian Delights

Salted Egg Mud Crab (SH, E, D)
Steamed Black Grouper Fish with Superior Soya Sauce
(S, G, SE)

Double Boiled Soup Station

Chicken Soup with Snow Fungus, Winter Melon Dried Scallop
(SH)

Satay Selection

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

Noodle Station

Singapore Laksa (D, E, N, SH)
Mee Soto Ayam with Begedil (E, G)
Vegetable Noodle Soup

Chinese Roasted BBQ Station

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

Indian Station

Dal Fry (V)
Butter Chicken (D, N)
Lamb Kadai
Aloo Gobi (V, D, N)
Saffron Rice (V, D)
Prawn Masala (SH, D)

Live Station

Butter Garlic Naan and Plain Naan (D, E, G)

Hara Bhara Kabab (V, G)

Spinach and Green Vegetable Patties

Onion Pakora (V, G)

Onion, Coriander leave, Cumin Seed, Besan Rice Flour,
Garam Masala

Condiments: Mint Yogurt, Raita, Mango Chutney,
Mixed Vegetables Pickles, Assorted Papadum Cracker

Tandoori Live Station

Tandoori Chicken Thigh (D)
Tandoori Lamb Rack (D)

Condiments: Mint Yogurt, Raita, Mango Chutney,
Mixed Vegetables Pickles
Assorted Papadum Cracker

Sweet Treats Pastry Selection

Whole Cake

- New York Cheesecake (D, E, G, T)
- Chocolate Truffle Cake (D, E, G)
- Ondeh-ondoh Gula Melaka cake (D, E, G)
- Black Forest Cake (D, E, G)

Pastries

- Orh Nee Yam Coconut Roulade (D, E, G)
- Crème Brulée (D, E)
- Double Chocolate Brownie (D, E, T)
- Mini Fruit Tartlet (D, E)
- Choux Craquelin (D, E, T)

Local Dessert

- Pandan Chiffon (E, G)
- Durian Mousse Cake (D, E, G)
- Assorted Local Jelly (V)
- Osmanthus Flower Goji Jelly (V)

Local Kueh

- Rainbow Lapis (V)
- Ondeh-Ondeh (V)
- Ubi Bingka (V)
- Kueh Salat (V)

Ice Cream & Gelato and Sorbet with Condiments

Indonesian Special Dessert

Dadar Gulung (G, E)

- Pandan Crepes Roll with Coconut Palm Sugar

Kolak Biji Salak (V)

- Stewed Sweet Potato Ball in Brown Sugar Syrup

Es Campur (V, T)

- Mixed ice dessert

Tropical Fruits

- Watermelon, Sun Melon, Pineapple, Dragon Fruit

Whole Fruit