

MENU OF THE DAY

WEEKEND BUFFET MENU



SOUP

- MANCHOW SOUP (VEG)
- TOM KHA (CHICKEN)

SALAD

- SALAD BAR WITH 4 DIPS
- DAIKON SALAD WITH PONZU GOMA DARE
- GRILLED CHICKEN SALAD

SUSHI

- POPPING TOFU TEMPURA ROLL
- CRUNCHY PRAWN ROLL

DIMSUM/BAO/CHEUNG FUN

- CORN AND WATERCHESTNUT DUMPLING WITH PARMESAN
- FRENCH ONION CHICKEN SIUMAI
- KKOTPANG COTTAGE CHEESE BAO
- YUM YUM CHICKEN BAO
- CRISPY VEGETABLE CHEUNG FUN
- CRISPY CHICKEN CHEUNG FUN

GRILL & FRY

- COTTAGE CHEESE TEPPANYAKI
- YURINCHI CHICKEN
- LEMON CORIANDER GRILLED FISH

HOT WOK

- POTATO WEDGES SALT & PEPPER
- KOREAN GLAZED CHICKEN WINGS
- JIANGS CHILLI SHRIMPS

MAIN COURSE

- CRUNCHY GREENS WITH GARLIC PEARLS AND DRY RED CHILLES
- COTTAGE CHEESE AND BABY PEAS IN PENANG CURRY
- VEGETABLE DUMPLINGS IN DRAGON CHILLI SAUCE
- KUNG PAO POTATOES WITH DRY RED CHILLIES
- CHICKEN MASSAMAN CURRY WITH PARATHA
- PRAWN IN SINGAPORE CHILLI SAUCE
- PAN SEARED FISH WITH GARLIC MENTSUYU SAUCE
- EGG FOO YOUNG IN MANCHURIAN SAUCE
- CRAB IN SICHUAN CHILLI SAUCE

STAPLE

- STEAMED RICE
- VEGETABLE FRIED RICE WITH GOLDEN GARLIC
- CHICKEN FRIED RICE
- THAI CHILLI CHICKEN NOODLES
- HONG KONG VEGETABLE NOODLES

DESSERTS

- DECADENCE- AU-CHOC-AU-LAIT
- BLUE BERRY CHEESE CAKE
- NARANJA TART (EGGLESS)
- CARAMELIZED BANANA WITH BLACK TAPIOCA
- HOT MARBLE PUDDING
- FRESH FRUITS
- DAARSAN/ICE CREAM AND CONDIMENTS

NOTE : ITEMS MAY CHANGE AS PER AVAILABILITY



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