

INTERNATIONAL BUFFET A



APPETIZERS & SALADS

MESCLUN SALAD (V)
BROCCOLI WITH TOASTED ALMOND FLAKES (V)
SMOKED SALMON WITH CONDIMENTS
CHILLED SOBA NOODLES WITH POACHED PRAWNS

DRESSING AND CONDIMENTS

ASIAN SESAME VINAIGRETTE, LOW FAT RANCH DRESSING, BALSAMIC VINAIGRETTE
JAPANESE CUCUMBER, HERB CROUTONS, CORN KERNELS, CHERRY TOMATOES

SOUP

ROASTED TOMATO AND BASIL SOUP (V)

HOT SELECTION

ROASTED BEEF STRIPLOIN WITH FOREST MUSHROOM SAUCE
BAKED SEA BASS FILLET WITH LIGHT CURRY VELOUTÉ
ROASTED CHICKEN BONELESS LEG WITH GARLIC CONFIT CREAM
SAUTEED CLAMS WITH BLACK PEPPER SAUCE
SAFFRON RICE (V)
CAPELLINI AGLIO E OLIO PEPERONCINO (V)
BUTTERED SEASONAL VEGETABLES (V)
ROASTED POTATOES WITH FINE HERBS (V)

DESSERT

PANDAN CRÈME BRULEE (V)
DOUBLE RASPBERRY CHOUX (V)
CARAMEL PEAR CHOCOLATE CAKE (V)
ASSORTED NONYA KUEH (V)
SELECTION OF TROPICAL FRUIT PLATTER (V)



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MAY CONTAIN EGG, DAIRY, GARLIC, ONION & GLUTEN

UNIQUE • LUXURY • TALLSHIP • ENTERTAINMENT • SINGAPORE