

**Exquisite Seafood Gourmet Buffet Dinner (Fri – Sat & Eve of and Public Holiday)**

**6 April – 30 Jun 2018**

**\$78++**

**Appetizers**

Tuna Nicoise Salad  
Mexican Beef Salad with pumpkin & corn  
Baked cauliflower with raisin, cranberry & walnut with curry mustard dressing

**Healthy Salad Bar**

Mesclun Salad  
Red Frisee  
Green Frisee  
Cherry Tomatoes  
Rocket Lettuce  
Baby Spinach  
Cucumbers  
Romaine Lettuce  
Belgian Endive  
Chicory

**Dressings**

French Dressing  
Balsamic Vinaigrette  
Honey Mustard  
Oriental Dressing  
Mayonnaise  
Thousand Island  
César Dressing  
Red Vinegar  
Olive Oil  
Shallot Dressing

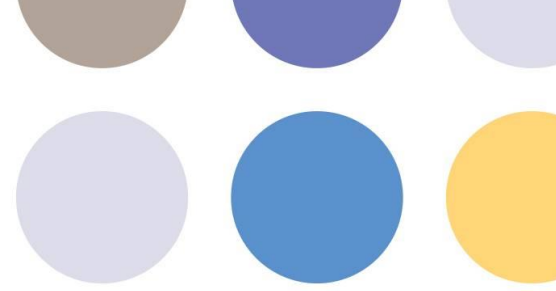
**Seafood Selection**

Live Poached Prawns  
Stone Crab Claw  
Alaskan King Crab  
Baby Maroon Lobsters  
Poached Mussels  
Clams  
Scallops  
Langoustine  
Bamboo Clam  
Dungeness Crab  
Irish Oysters  
US Oysters

**Selection of Cheese**

**Soups**

Cream of Butternut Squash  
Boston Clam Chowder



**Main course**

Thai Style Seafood Fried Rice  
Singapore Chilli Crab  
Goa Style Fish Curry  
Poached Broccoli With Crab Meat Egg White Sauce  
Herb Roasted Potatoes  
Salmon Lax Pudding

**Live Station**

Wok Fried Slipper Lobster With Black Pepper Sauce Or Salted Egg Sauce  
Laksa  
Chinese Roasted Meat Counter

**Desserts**

Traditional English Fruit Cake  
French Opera Cake  
Black Forest  
Pear Caramel Mousse  
Mini Lemon Meringue Tart  
Strawberry Short Cake  
Chocolate Mousse In Shooters  
Fresh Sliced fruits  
Durian Pengat

**Chocolate Fondue**

Served with Marshmallows, Strawberries, Grapes, Watermelon, Papaya, & Honeydew

**Selection of Ice Creams**

Six different flavours to choose from with condiments

*Note: Buffet menu items are on a rotational basis and subject to change without prior notice.*