

THE | BUFFET

CELEBRATION OF FLAVOURS HOTPOT DINNER BUFFET

2 January to 14 January 2025

Choice of Hotpot Broths

Sup Buntut
Signature Collagen Broth (add \$9++)
Spicy Thai Tom Yam
Mala
Wild Mushroom

NEW! Homemade Specialty Noodles

*Freshly prepared daily in assorted
flavours – Prawn Tobiko, Spinach
Mackerel, Truffle Chicken
(Fri - Sat)*

Fresh Seafood, Meat & Steamboat

Staples

Slipper Lobster

Chilled Oyster

Ocean Shrimp

Blue Swimmer Crab

White Clam / Half Shell Scallop

Chicken Mushroom Paste on Tube

Prawn Tobiko Paste (Fri – Sat)

Sliced Beef roll

Sliced Lamb roll

Boneless Chicken Thigh / Breast / Wings

Assorted Hand-made Yong Tau Foo

Assorted Meat & Seafood balls

Seafood Dumplings / Fuzhou Fish Balls /

Cheese Dumplings

Assorted Garden Greens / Wild Fungus

Live Station

*Grilled Mid Wings – Fresh Chilli Vinegar
Dip*

Hot Signatures

Seafood in Pumpkin Curry

Beef Brisket Gulai

Vegetable Oden & Tofu

*Tiger Prawn in Pumpkin Curry
(Fri – Sat)*

Sweet Temptations

*Musang King Durian Cream Puff
(Fri – Sat)*

Milk Tea Crème Brulee

Mini Cupcakes / Eclairs

Assorted Mini Cakes

*Cassava & Sago with Coconut Milk and
Jackfruit*

Freshly Sliced Tropical Fruits

Eight Treasures Bingsoo – Pearls,
*Peach Gum, Longans, Dates, Sea
Olives, White Fungus, Gingko, Lotus
Seeds*

*Menu is on rotational basis and subject to
changes. Prices are subject to 10% service
charge & prevailing government taxes. All
food items are subject to changes and
availability.*