

**Buffet Lunch · 24 April–31 May 2026**  
**Daily, 12PM – 2.30PM**

Mon-Fri: S\$60++ adult | S\$30++ child  
Sat-Sun (incl. PHs): S\$70++ adult | S\$35++ child  
*\*Children aged 5 and below dine free.*

### **Appetisers and Salads**

Fruit Cocktail Salad  
Kerabu Achar-achar (Spicy Pickled Mixed Vegetable Salad)  
Kerabu Baby Octopus (Nyonya Spicy Baby Octopus Salad)  
Nasi Ulam (Traditional Mixed Herb Rice)  
Nasi Lemak wrapped in Banana Leaf  
*Condiments: Green Sambal Chilli, Sambal Belacan*

DIY Penang Rojak (Fruit Salad with Cruller in Shrimp Paste Sauce)  
*Cucumber, Cuttlefish, Fried Dough Fritter, Green Mango, Guava, Honey Pineapple, Jambu (Rose Apple), Peanut, White Turnip*

Mixed Garden Greens  
*Black Olive, Cherry Tomato, Corn Kernel*  
*Dressings: Balsamic Vinegar, Caesar, Olive Oil, Sesame, Thousand Island, Vinaigrette*

### **Live Station**

#### **Light Bites**

Jiu Hu Eng Chai (Cuttlefish Salad with Water Spinach)  
Kueh Pie Tee (Crispy Top Hat filled with Braised Sweet Turnip, Carrot, Spring Onion and Minced Pork)  
Penang Popiah (Fresh Spring Roll)

#### **Noodles**

Ark Thui Mee Sua (Braised Duck Drumstick with Fine Rice Vermicelli in Chinese Herbal Soup)  
Kway Teow Th'ng (Flat Rice Noodle Soup with Fish Ball and Fish Cake)  
Penang Hokkien Mee (Prawn Noodle Soup)  
Signature Penang Assam Laksa



## Grandma's Homemade Kitchen

Char Moey (Wok-fried Porridge with Minced Pork, Prawn and Dried Cuttlefish)  
Too Tor Th'ng (Pig Stomach Soup)

## Chef's Highlights

Double-boiled Chicken Leg with Sichuan Chilli  
Deep-fried Pork Chop with Tomato Sauce  
Stir-fried Chinese Leek with Black Fungus and Shrimp  
*Condiments: Salted Egg, Sambal Belacan*

## Mains

Signature Chicken Curry  
Signature Penang Char Kway Teow  
Hainanese Pork Chop  
Sweet and Sour Fish Fillet  
Otak-Otak in Banana Leaf (Steamed Fish Mousse)  
Chicken Satay  
*Condiments: Traditional Spicy Peanut Sauce, Cucumber, Onion*  
Deep-fried Belachan Chicken Wings  
Penang-style Wok-fried Rice with Shrimps  
Wok-fried Towel Gourd with Mixed Mushrooms  
Penang Chai Boey (Mustard Green Stew)  
Nyonya Chap Chye (Braised Mixed Vegetable Stew)



## Desserts

### Freshly Made Upon Request

Ban Chang Kueh (Local Crispy Pancake)

*Fillings: Cream Corn, Durian, Margarine, Peanut, Sugar*

### Old-school Favourites

Tau Hua (Homemade Silky Beancurd)

*Toppings: Gula Melaka (Coconut Palm Sugar), Sweet Syrup*

Assorted Homemade Nyonya Kueh (Traditional Peranakan Steamed and Baked Sweet Treats)

Cheng Tng (Sweet Soup with Longan, Barley, White Fungus, Lotus Seeds and Ginkgo) or Bubur Cha Cha (Sweet Potato, Yam, Tapioca Pearls, Pandan-scented Coconut Milk)

Ice Chendol (Shaved Ice with Green Jelly, Coconut Milk and Palm Sugar)

Ice Kachang (Shaved Ice with Red Beans, Cream Corn, Palm Seed and Syrup)

Assorted Ice Cream

Assorted Seasonal Fruit Platter

## Beverages

Artisanal Coffee, Tea

Chilled Juices | Apple, Orange

Teh Tarik (Homemade Pulled Milk Tea)