

Buffet Dinner · 24 April –31 May 2026
Daily, 6PM – 10PM

Mon-Thu: S\$70++ adult | S\$35++ child
Fri-Sun, incl. eves & PHs: S\$90++ adult | S\$50++ child
**Children aged 5 and below dine free.*

King's Feast

Penang Lobster Hokkien Mee (Noodle Soup) *one-time serving (Fri-Sun)

Seafood on Ice

Poached Tiger Prawn, Green Mussel (Fri-Sun)

Condiments: Lemon Wedges, Thai Sauce, Wasabi, Kikkoman Soy Sauce

Appetisers and Salads

Assorted Cheese Platter

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)

Mains

Signature Chicken Curry

Signature Penang Char Kway Teow

Stir-fried Clams with Ginger and Onion

Hainanese Pork Chop

Otak-Otak in Banana Leaf (Steamed Fish Mousse)

Chicken Satay

Condiments: Traditional Spicy Peanut Sauce, Cucumber, Onion

Wok-fried Towel Gourd with Mixed Mushrooms

Nyonya Chap Chye (Braised Mixed Vegetable Stew)

Steamed Classics

Nasi Kunyit (Turmeric Rice)

Penang Chee Cheong Fun (Steamed Rice Roll with Dark Prawn Paste)

Steamed Fragrant White Rice

Steamed Bun



Seafood BBQ Station (Fri - Sun)

BBQ Seafood Selection

BBQ Sambal Stingray
Ikan Bakar (Grilled Spanish Mackerel)
Grilled Crayfish
BBQ Live Prawns
Grilled Sambal Sotong
Hokkaido Scallops
Fresh Oysters *one-time serving (3-pc per guest)

From the Grill

Roasted Lamb Leg Carving Station
Lamb Skewers
Chicken Wings
Seasoned Vegetables

Condiments: BBQ Sauce, Thai Chilli Sauce, Ginger and Garlic Chilli Sauce, Fried Shallot, Salted Baby Shrimp, Sambal Belacan



Desserts

Freshly Made Upon Request

Ban Chang Kueh (Local Crispy Pancake)

Fillings: Durian, 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)