

# Flavours of Southeast Asia Weekend Buffet

**FRIDAYS & SATURDAYS, 3 TO 25 APRIL 2026 | 6PM TO 10PM**

\$140++ for two adults, \$88++ per adult, \$44++ per child (7 to 12 years)  
Complimentary dining for children aged 6 years and below

ALL Accor+ Explorer members enjoy dining privileges

Add \$68++ per person for free-flowing house wines and draught beer

## SEASONAL BOUTIQUE SALAD BAR

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- ◇ **MIXED GREENS, BABY SPINACH, ROMAINE, CORN KERNELS, OLIVES, KIDNEY BEANS, CHERRY TOMATOES, JAPANESE CUCUMBER (V)**  
Thousand Island, Honey Mustard, Asian Sesame, Italian and Black Balsamic Vinegar Dressings, and Extra Virgin Olive Oil

## APPETISERS

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- ◇ **SOM TAM GOONG (PAPAYA SALAD WITH POACHED PRAWNS)**
- ◇ **YUM NUA (THAI BEEF SALAD)**
- ◇ **GADO GADO (V)**
- ◇ **LARB MOO (MINCED PORK SALAD)**

## SOUP OF THE DAY

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- ◇ **KLANG BAK KUT TEH WITH CONDIMENTS**

## LA BOULANGERIE

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- ◇ **SOURDOUGH, FRENCH VILLAGE BREAD, FRENCH BAGUETTE, FARMER'S BREAD, ASSORTED ARTISAN BREAD ROLLS**  
Extra Virgin Olive Oil, Aged Balsamic Vinegar, Butter

(V) - Vegetarian

Prices are subject to 10% service charge and prevailing government tax.

Menu is subject to change without prior notice.

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## CHEESES & COLD CUTS

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- ◇ **SELECTION OF SOFT, SEMI AND HARD CHEESES**  
Dried Fruits, Nuts, Marmalade, Grapes, Crackers, Lavosh, Grissini Sticks
- ◇ **IBERICO AND MELON, MORTADELLA, HONEY-GLAZED HAM**

## COASTAL EXTRAVAGANZA

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- ◇ **FRESHLY SHUCKED SEASONAL OYSTERS, BOSTON LOBSTERS, CHILLED FRESH TIGER PRAWNS, SNOW CRABS, WHITE CLAMS, GONG GONG**  
Shallot Vinegar, Cocktail Sauce, Hot Sauce, Wasabi Mayo, Thai Green Sauce, Tabasco, Lemon & Lime Wedges

## CARVING & LIVE STATIONS

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- ◇ **THAI ROAST WAGYU STRIPLOIN**  
Baby Potato, Vegetables, Thai Sauce
- ◇ **MOO PING (THAI PORK SKEWER)**
- ◇ **CHICKEN AND MUTTON SATAY**
- ◇ **D.I.Y. ROJAK**  
Pineapple, Green Apple, Guava, Cucumber, Green Mango, Turnip, You Tiao, Tofu Puffs, Rojak Sauce, Crushed Peanuts
- ◇ **SINGAPORE LAKSA**  
Quail Egg, Bean Curd, Beansprouts, Fishcake, Prawn, Sambal Onion, Laksa Leaves

## SUSHI & SASHIMI

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- ◇ **SALMON, TUNA AND SCALLOP SASHIMI, KELP, BABY OCTOPUS**
- ◇ **ASSORTED MAKI ROLLS, NIGIRI SUSHI**  
Pickled Pink Ginger, Wasabi, Soy Sauce

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## DIM SUM SELECTION

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- HAR GOW
- SIEW MAI

## HOT SELECTION

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- SINGAPORE CHILLI CRAB WITH MANTOU
- GAENG PHED PED YANG (THAI RED CURRY)
- THAI ROASTED RED CURRY DUCK WITH LYCHEE AND PINEAPPLE
- PHAD PHAK RUAM (THAI STIR-FRIED VEGETABLES)
- STEAMED BARRAMUNDI FILLET, CORIANDER, LEMONGRASS, LIME
- WAGYU BEEF CHEEK RENDANG
- SOTONG MASAK HITAM (SQUID IN BLACK INK)
- HAKKA-STYLE BRAISED PORK BELLY WITH BLACK FUNGUS & FERMENTED RED BEAN CURD
- GULAI PRAWN WITH STARFRUIT
- STEAMED JASMINE RICE

## INDIAN SELECTION

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- BUTTER CHICKEN
- LAMB ROGASH
- DHAL MAKHANI (V)
- ASSORTED NAAN

(V) - Vegetarian

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## LA FONTAINE AU CHOCOLAT – CHOCOLATE FONDUE

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### ◇ VALRHONA DARK CHOCOLATE FONDUE

Marshmallow, Berry Bowl, Pineapple Cube, Honeydew, Rockmelon, Watermelon, Grape

## ICE CREAM STATION

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### ◇ CHOCOLATE, VANILLA, STRAWBERRY, MANGO SHERBET, LIME SHERBET

Chocolate Beans, Oreo, Brownie Bites, Peanuts, Chocolate Sprinkles, Rainbow Sprinkles, Chocolate Chips, Almond Slice, M&M's Chocolates, and Caramel, Chocolate, Raspberry and Mango Sauces

## DESSERTS

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### ◇ RUAM MIT (CHILLED THAI COCONUT MILK DESSERT)

### ◇ PULUT HITAM

### ◇ CAMEL CUSTARD PUDDING

### ◇ MILO CHEESECAKE

### ◇ CHOCOLATE BROWNIE

### ◇ ASSORTED LOCAL KUEH

### ◇ TROPICAL FRUITS

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