



LUNCH BUFFET

12:00P.M. TO 2:30P.M.

	ADULTS	CHILDREN
MONDAY TO FRIDAY	\$59 ⁺⁺	\$29 ⁺⁺
SATURDAY	\$69 ⁺⁺	\$30 ⁺⁺

Children price is applicable for age 6 to 11.
Children below the age of 6 years old dine free with every one paying adult.
All prices are subject to 10% service charge and prevailing government taxes



SEAFOOD, SASHIMI & SUSHI

Premium Seafood on Ice

Cold Water Prawn (S), Australian Yabbies (S), Black and Green Mussels (S),
Irish Sea Whelk (S), Half Shell Scallop (S), Asari Clam (S)

Mignonette Sauce (V), Spicy Garlic & Ginger Sauce (G, Soy), Yuzu & Ginger Sauce (G, Soy), Selection of Tabasco, Lemon Wedge

Assorted Sashimi, Sushi and Maki

Norwegian Salmon, Ahi Tuna (S)

Daily Selection of Freshly-made Sushi and Maki (D, F, G, Soy)

Japanese Shoyu (G), Wasabi, Pickled Ginger, Edamame

SALAD BAR

Harvest of the Day (V)

Parris Romaine, Cherokee, Red Mizuna, Micro Cress

Cucumber (V), Shredded Carrot (V), Cherry Vine Tomato (V), Marinated Artichoke (V),
Roasted Capsicum (V), Herbed Feta Cheese (D), Corn Kernels (V), Mixed Olives in Oil (V),
Red Onion (V), Crispy Dough Fritter (G, V)

Dressing Options:

*Thousand Island (E, V), Japanese Sesame (G, Soy, V), Yuzu Soy (G, S, Soy),
Selection of Premium Extra Virgin Olive Oil and Assorted Vinegar*

OUR BAKERS' BREAD SELECTION

**Soft and Hard Rolls, French Baguette, Sourdough Loaf, Lavash, Grissini
(D, G, N, V)**

Beurre Isigny Sainte-Mere Doux & Demi Sel (Unsalted & Salted)

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ITALIAN AND FRENCH ARTISANAL CHEESES

**Tete de Moine en Girolles (D) , Camembert (D), Goat Cheese Crottin (D),
Gorgonzola (D), Provolone (D), 36-month Aged Parmesan (D)**

Honeycomb (V), Fig Jam (V), Champagne Strawberry Jam (A, V), Grapes (V), Assorted Nuts (N), Crackers (G)

PREMIUM COLD CUTS

**Spianata Romana (P), Pistachio Mortadella di Bologna (N, P),
Smoked Virginia Ham (P), Chambost Salami (P)**

*Pickles (V): Guindillas Pepper, Caperberries, Cornichon, Pepper Drops
Homemade Vegetables in Oil (V): Roasted Eggplant, Peperonata, Zucchini Scapece*

APPETISERS

Italian Burrata Caprese (D, N, V)

Creamy Burrata Cheese, Heirloom Tomato, Roasted Cherry Tomato, Toasted Pistachio,
Tomato Tapenade, Mountain Oregano, Extra Virgin Olive Oil

Fried Beancurd Puff and Green Mango Salad (E, G, N, V)

Boiled Quail Egg, Fried Beancurd Skin, Green Mango, Long Bean, Crushed Peanut,
Carrot, Fresh Cilantro, Vine Tomato, Thai Chili Dressing

Smoked Salmon and Marlin Platter (D, E, F, G)

Cucumber-Herbs Raita, Salmon Ikura, Mini Butter Blinis, Egg Mimosa, Cress

Grilled Cuttlefish in Salmoriglio Sauce (S)

Tiger Prawn, Taggiasca Olives, Lemon Zest, Celery, Carrot, Fresh Herb Dressing

Parma Ham and Pecorino Egg Frittata (D, E, P)

Cage Free Eggs, Prosciutto di Parma, Pecorino Cheese, Bell Pepper

Maple-glazed Smoked Duck and Roasted Pumpkin (D)

Charred Rosemary Butternut, Feta Cheese, Smoked Duck Breast,
Frisée Lettuce, Red Onion, Pomegranate

Chilled Asian Marinated Beef Salad (G, Soy)

Sliced Angus Beef, Rice Vermicelli, Roma Tomato, Capsicum, Cilantro, Mint, Fresh Chilli,
Carrot, Asian Spices, Sesame Oil, Lime-Soy Dressing

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APPETISER PASSAROUND

Spicy Salmon Tartare and Smoked Caviar (D, E, F)

Marinated Zucchini, Norwegian Salmon, Avruga Caviar, Sriracha Chilli, Capers, Dill



Mini Crostata di 'Nduja Piccante (D, E, G, P)

Stracciatella Cheese, Cage Free Egg, Fennel Seeds, Pork 'Nduja, Sun-dried Tomato

SOUP

La Zuppa di Legumi della Nonna (D, G, V)

Traditional Italian Soup served with Parmesan Cheese, Garlic Croutons

Double-boiled Pork Rib Soup (N, P)

Free Range Pork Ribs, Water Cress, Chinese Almond, Red Date

D.I.Y. STATION

Frasers House Signature Laksa (E, F, G, N, S)

Baby Abalone, Tiger Prawn, Shredded Chicken, Fish Cake, Beansprout, Quail Egg,
Rice Noodle, Tau Pok, Fragrant Laksa Coconut Broth

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LIVE STATION



Homemade Squid Ink Tagliolini with Mixed Seafood and Kaffir Crustacean Bisque, tossed in Parmesan Cheese Wheel (D, F, G, S)

Choice of Pasta: Trofie (G), Cheese Ravioli (D, G), Rigatoni (G)

Choice of Sauce: Guanciale Carbonara (D, E, P), Beef Bolognese

PINSA

Stracciatella e Pomodori Confit (D, G, V)

Homemade Tomato Sauce, Stracciatella Cheese, Confit Heirloom Tomato, Basil

La Tartufata (D, G, V)

Black Truffle-Mushroom Cream, Smoked Scamorza, Fior di Latte

Chorizo E Burrata (D, G, P)

Homemade Tomato Sauce, Spanish Chorizo, Burrata Cheese, Sun-dried Tomato, Fior di Latte



Chinese Pork Sausage e Gorgonzola Dolce (D, G, P)

Homemade Tomato Sauce, Chinese Sausage, Fior di Latte, Gorgonzola Cream,
Pork Floss, Mountain Oregano

Salted Egg e Gamberi (D, F, G, S)

Salted Egg Sauce, Tiger Prawn, Bonito Flakes, Smoked Scamorza, Curry Leaves

La Zucchini e Salmone (D, G, S, Soy)

Dill Cream Cheese, Japanese Ikura, Organic Zucchini, Smoked Norwegian Salmon, Capers

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ITALIAN SPECIALTIES



Fusili Giganti, Ragout alla Genovese (A, G)

Durum Wheat Pasta cooked with Braised Angus Beef, Pink Garlic and Fresh Herbs

Penne al Granchio Piccante con Funghi Fritti (E, G, S)

Durum Wheat Pasta, Chilli Crab Sauce, Tiger Prawns, Egg White, Coriander, Fried Straw Mushroom



Sicilian Style Whole Branzino (A, F)

Oven-baked Sustainably-sourced Whole Barramundi with Russet Potato, Capers, Cherry Tomato, Kalamata Olives, Garlic, Red Onion and a splash of Italian White Wine

Il Ciambotto di Mare alla Barese (F, G, S)

Stewed Tiger Prawn, Octopus, Squid, Fish-of-the-day and Mussels in a rich crustacean broth and finished with fresh herbs

Le Polpette della Nonna (D, P)

Crate Free Pork Meatball cooked in Homemade Basil Tomato Marinara, finish with Parmesan Cheese and Fresh Herbs

Salsiccia Con Salsa di Pomodoro e Sambal Piccante (P)

Stewed Italian Pork Sausage, Spicy Local Sambal Tomato Sauce with Potato and Caramelised Onion

Trippa con Patate alla Pugliese (D)

Romana Style Slow Cooked Veal Tripe with Potato and Capers, finished with Fresh Mint and Pecorino Romano

Anatra in Umido (A)

Smoked Duck Breast, Duck Leg, Vegetables, White Wine, Mushroom

Pollo Arrosto con Salsa Di Funghi Selvatici (D)

Free Range Stewed Boneless Chicken Thigh with Trumpet and Porcini Mushroom

Broccoli in Padella con Acciughe (F)

Sautéed Broccoli Florets with Salted Anchovy Fillet, Rose Garlic and Extra Virgin Olive Oil

Puré di Patate al Forno (D, V)

Creamy Mashed Potato topped with Pecorino Cheese au Gratin

Caponata Siciliana (V)

Traditional Sicilian Vegetable Stew with Capers and Olives, finished with Italian Vinegar

Crispy Potato Wedges (G, V)

Cajun Spices

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ASIAN DELIGHTS

Stir-fried Prawns with XO Sauce (G, P, Soy)

Tiger Prawn, Shimeji Mushroom, Green Asparagus, Celery, Premium XO Sauce

Braised Barramundi with Bitter Gourd and Black Bean Sauce (A, G, Soy)

Sustainably-sourced Barramundi, Mixed Capsicum, Ginger, Preserved Black Bean Sauce

Ayam Masak Lemak (N)

Boneless Chicken Thigh, Turmeric, Coconut Milk, Homemade Rempah, Potato

Stir-fried Minced Pork with Mapo Tofu (A, G, P, Soy)

Crate Free Pork, Superior Soy Sauce, Star Anise, Cinnamon, Spring Onion

Soy Sauce Braised Pork Belly with Shitake Mushroom (E, G, P, Soy)

Spanish Batallé Pork, Quail Egg, Dried Shitake Mushroom, Wood Ear Fungus, Star Anise

Hong Kong Kai Lan with Dace Fish (A, F, G, Soy)

Garlic, Fried Dace Fish

Wok-fried Vegetables with Garlic (G, Soy, V)

Broccoli, Cauliflower, Carrot, Shimeji Mushroom, Corn, Fresh Garlic, Soy Sauce

Wok-fried Yellow Noodle with Lup Cheong and Garlic Chives (E, G, Soy)

Cage Free Eggs, Chinese Chicken Sausage, Sliced Chicken, Carrot, White Cabbage

Nasi Minyak (D, N, V)

Brown Rice, Golden Raisin, Caramelised Shallot, Ghee, Spices, Cashew Nut

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DIM SUM AND SNACKS CORNER

Dim Sum Selection

Chicken Siew Mai with Tobiko (G, S, Soy), Prawn Har Gow with Black Truffle (G, S, Soy),
Chilli Crab Bun (G, S, Soy)

Golden Fried Breaded Prawns (G, S)

Grilled Chicken and Beef Satay Panggang (G, N)

Sweet Pineapple, Rice Lontong, Cucumber, Red Onion

Crispy Chicken Karaage (G)

Potato Curry Puff (D, G, V)

Condiments: Wasabi Mayonnaise (D), Sweet Chili Sauce, Pickled Green Chilli,
Mayonnaise (D), Peanut Sauce (N), Soy Sauce (G, Soy)

INDIAN KITCHEN

Selection on Daily Rotation

Mixed Vegetable Biryani (D, N, V)

Premium Basmati rice, Mixed Vegetables, Ghee, Indian Spices

Aloo Baigan Masala (V)

Potato, Brinjal, Kashmiri Chilli Powder, Garam Masala, Coriander Powder

Fish Methi (D, F)

Dried Fenugreek Leaves, Spiced Tomato-Onion Gravy, Fish Fillet

Traditional Butter Chicken (D, N)

Boneless Chicken, Buttery Cashew Nut-Tomato Gravy, Garlic-Ginger Paste

Vegetable Curry Samosa (G, V)

Condiments: Papadum (G), Indian Pickles, Cucumber Raita, Mint-Cilantro Chutney (D)

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DESSERT

Whole Cakes



LUCE-misu (A, D, E, F, G, N)

Mascarpone Cheese, Espresso Coffee, Lady Finger, Cocoa Feuilletine

Coconut and Butterfly Pea Cake (D, E, G, F)

Coconut Sponge, Blue Pea Coconut Mousse

Chocolate Fudge Cake (D, E, G, N, V)

Valrhona Manjari Ganache, Chocolate Pearl, Chocolate Shavings

Matcha Wasabi Mousse Cake (D, E, F, G, N)

Japanese Matcha Layered Cake, Matcha-Wasabi Mousseline

Lemon Drizzle Butter Cake (D, E, G, V)

Candied Lemon Zest, Lemon Pound Cake

Warm Danish and Butter Pudding (D, E, G, N, V)

Classic Vanilla Sauce

Mango Pomelo Sago (V)

Fresh Mango, Sago, Sweet-Sour Pomelo

Individual Portion



Teh Tarik Panna Cotta (D, E, G, F)

Ondeh-Ondeh Biscuit Crumb

English Trifle (D, E, G, V)

Mixed Berries, Custard Cream, Vanilla Sponge

Passion Fruit-Raspberry Mousse Cake (D, E, G, F)

Raspberry Crèmeux, Passion Fruit Mousse

Fruity Chocolate Tartlet (D, E, V)

Berries Compote, Chocolate Ganache, Fresh Berries

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DESSERT

Individual Portion

Rainbow Cake (D, E, G, N, V)

Rainbow Butter Cake, Tahitian Vanilla Chantilly

Raspberry Cheesecake (D, E, G, N, V)

Butter Crumble, Raspberry Baked Cheesecake

Baked Peach Crumble (D, E, G, N, V)

Sable Dough, Almond Frangipane Cream, Peach Confit

Pandan-Coconut Swiss Roll (D, E, F, G, N)

Pandan Genoise, Coconut Cream, Coconut Flakes

Cheng Tng (V)

Red Dates, Longan, Lotus Seeds, White Fungus, Cane Sugar Soup

Assorted Nonya Kueh (D, E, G, V)

Valrhona Chocolate Fountain (D, E, G, N, V)

Fruits: Strawberry, Grapes, Peach

Cakes: Marble Cake, Chocolate Cake, Homemade Cookies

Candies: Marshmallow, Salted Pretzel, Lady Finger

Dried Fruits: Apricot, Mango, Kiwi

Ice Cream Corner (D, E, N, V)

Four Flavours on Daily Rotation

Condiments: Rainbow Sprinkles, Chocolate Pearls (D, E, G, N), M&M's (D, E, G, N),

Biscoff Bits (D, E, G), Baked Almond (N)

Assorted Homemade Cookies (D, E, G, N, V)

Selection of Whole and Sliced Fruits (V)

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