



PEPPERMINT

MENU

Tantalising Thai Buffet Weekend Menu (Friday – Sunday)

Lunch | 12:00pm – 3:00pm
\$82++ (Adult) | \$41++ (Child)

Dinner | 6:30pm – 10:00pm
\$112++ (Adult) | \$56++ (Child)

Thai Highlights 🍽️

Spicy Wagyu Beef Oxtail Tower with Coriander – Beef “Soup Hang Wua” [**Dinner Only**]

Thai Roasted Duck in Red Curry – Kaeng Phed Ped Yang

Thai Grilled Chicken Skewer – Gai Ping

Stir-Fried Mud Crab with Curry Paste & Rice Cracker – Pu Phad Phong Kari

Thai Seafood Fried Rice – Khao Pad Talay

Thai Favourites

Thai Curry – Gaeng 🍽️

🔄 One Type on Daily Rotation

Thai Bamboo Shoot Curry with Chicken – Kaeng Nor Mai Gai

Thai “Underwater” Chicken – Gai Tai Nam

Thai Massaman Curry Lamb Ribs – Gaeng Massam Neua Kae [**Dinner Only**]

Green Curry Chicken – Kaeng Khiao Wan Gai

Thai Roasted Duck in Red Curry – Kaeng Phed Ped Yang

Thai Whole Fish 🍽️

🔄 One Type on Daily Rotation

Salt-Grilled Whole Sustainable Giant Barramundi with Lemongrass – Pla Pao Kluea

Whole Silver Catfish Cooked in Lime & Chilli Broth – Pla Kapong Neung Manao

Thai Vegetable Dish 🍽️

🔄 One Type on Daily Rotation

Stir-Fried Urban Farm Grown Kang Kong – Pad Pak Boong

Stir-Fried Cabbage with Fish Sauce – Ka Lam Pee Pad Nam Pla

Stir-Fried Cauliflower with Fish Sauce – Pad Dok Ga Lam Khao Nam Pla

Thai Vegetable Stew – Tom Jab Chai



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Thai Seafood Dish – Talay

One Type on Daily Rotation

Thai Fried Mussel Omelette – Hoi Tod
Tiger Prawn Cooked in Pineapple Curry – Gaeng Khua Sapparod
Stir-Fried Prawn with Tamarind Sauce – Goong Pad Sauce Ma Kham
Stir-Fried Mussel with Chilli Paste – Hoi Pad Nam Prik Phao
Red Curry Sugar Cane Prawn – Goong Pan Oi
Stir-Fried Garlic Prawn with Basil – Pad Krapow Goong
Stir-Fried Squid with Salted Egg – Pla Muek Phad Kai Kem

Signature Wood-Fire Grill

Three Types on Daily Rotation

Thai Grilled Chicken Skewer – Gai Yang 
Thai Grilled Chicken Skewer – Gai Ping 
Thai Grilled Squid with Spicy Sauce – Pla Muek Yang 
Lemongrass Roasted Wagyu Beef Short Plate with Green Mango – Neua Yum Mamuang  
Charred Asparagus
Regionally Sourced White Corn

Signature Seafood Tower Laksa

Signature Laksa Broth with Condiments

Six Types on Daily Rotation

Selection of Fresh Catch Seafood: Rock Lobster [**Dinner Only**], Short Neck Clam, Half Shell Scallop, Black Mussel, Cuttlefish, Stingray Cubes, Tiger Prawn, Regionally Sourced Sliced Seabass, Regionally Sourced Sliced Toman

Selection of Vegetables & Accompaniments
Selection of Noodles

Thai-Style Chicken Rice Stall – Khao Man Gai


Poached Chicken served with Fragrant Rice Cooked with Urban Farm Grown Pandan and Ginger

Comforting Soup

Classic Thai Seafood Soup – Tom Yum Talay



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International

Seafood

One Type on Daily Rotation

Shrimp, Green Pea & Pumpkin Pot
Mediterranean Style Seafood Papillote
Black Mussel Aglio with Urban Farm Dill

Meat

One Type on Daily Rotation

Wagyu Beef Oxtail Apricot Pot with Urban Farm Thyme
Slow Cooked Lamb Stew with Urban Farm Rosemary
Pan Seared Duck Breast with Blackcurrant Sauce
French Duck Leg Confit with Balsamic Glaze

Vegetarian

Two Types on Daily Rotation











A Selection of Carbohydrates: Spanish Patatas Bravas, Potato Wedges with Tartar Sauce, Roasted Sweet Potato with Butter and Rosemary, Truffle Mash Potato, Deep Fried Sweet Potato Balls, Roasted Potato with Butter and Herb

Two Types on Daily Rotation

A Selection of Vegetables: Charred Broccoli with Beurre Noisette, Roasted Broccoli with Crushed Hazelnut and Garlic Cream, Grilled Vegetables with Lemon Balm and Thyme Oil, Roasted Cauliflower with Cheddar Cream Sauce, French Bean with Garlic and Butter


Seafood Island

Whole Abalone [**Dinner Only**]
Boston Lobster (USA) [**Dinner Only**]
Snow Crab (Russia)
Tiger Prawn (Thailand)
Short Neck Clam (China)
Black Mussel (China)
Half Shell Scallop (Indonesia)
Tiger Topshell (Malaysia)

Served with Lemon Wedges, Cocktail Sauce     , Thai Green Chilli Sauce , Spicy Oriental Sauce   and Tabasco  






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Salad Bar

A Variety of Lettuce & Greens, Condiments and Dressing   

Two Types on Daily Rotation

A Selection of Cold Cuts: Chicken Ham, Turkey Ham, Beef Salami, Chicken Salami, Beef Pastrami   

One Type on Daily Rotation

Smoked Salmon
Salmon Gravlax

A Selection of Bread & Rolls

Farmer's Bread, Brown Bread, Dark Rye Sour Bread, Whole Wheat Bread, Hard Roll, Mini Ciabatta, Sesame-onion Roll, Grissini Stick, Lavosh




A Choice of Olive Oil and Butter

Cheese Board

Five Types on Daily Rotation

Camembert, Brie, Fruit Cheese, Smoked Cheese, Port Salut, Blue Cheese and Parmesan Cheese Wheel


Japan

Fresh Sashimi   : Salmon (Norway), Tuna (Indonesia), Octopus (Indonesia)

A Selection of Artisan Maki and Sushi   

Assorted Pickles

Japanese Edamame Beans





Chuka Kurage 

Chuka Wakame 

Chilled Soba Noodles with Condiments 

Chilled Udon Noodles with Condiments 

Warm Selection


Steamed Chawanmushi with Mushroom and Gingko Nut    

Tempura Prawn   

Miso Soup  



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Yatai Favourites (Japanese Street Food)

One Type on Daily Rotation

Oden (Japanese Fish Cake Stew)  

Deep-fried Chicken Karaage  

Takoyaki with Nori and Bonito   

Italian




Pasta

Two Types on Daily Rotation

A Selection of Pasta: Fusilli, Penne, Linguine, Fettuccine, Tagliatelle and Rigatoni 



A Selection of Sauces:



Mushroom Cream  

Urban Farm Herb Pesto   

Truffle Cheese  

Marinara  

Plant-based Bolognese  

Arrabbiata  

Clam Aglio Olio  


Hearty Comfort

Chef's Daily Special Pizza

Western Soup

One Type on Daily Rotation

Cream of Forest Mushroom Soup  

Roasted Cauliflower Soup 

Seafood Chowder with Sweet Corn  

Heirloom Tomato Soup with Pumpkin Seed   

Indian Vegetarian Selection


Biryani Rice

Three Types on Daily Rotation

Plant-based Meat Vindaloo, Aloo Ghobi, Northern Indian Spinach Dhal, Vegetable Dhal, Dhal Makhani, Chana Masala, Vegetable Korma, Brinjal Masala


Papadum

Crispy Puff Prata, served with Sweetened Milk and Red Sugar  

Naan Bread or Garlic Naan Bread 




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Desserts

Whole Cake

Two Types on Daily Rotation


- Chempedak Cake
- Coconut Pandan Cake
- Calamansi Chocolate Ganache Tart 

Petite Pastries

Two Types on Daily Rotation

- Pineapple Tofu Cake
- Coconut Bandung Layer Cake
- Pulut Hitam Cake

Shooter Glass

- Mango Pudding with Pomelo
- Banana Chocolate Mousse 

Traditional



Six Types on Daily Rotation

- Loob Choob    
- Tako Corn   
- Thai Steam Pandan Lapis  
- Rose Agar Kiwi Seed   
- Jackfruit Custard   
- Thai Pandan Coconut Agar   
- Chendol Agar  
- Thai Kueh Ko Swee  

Warm Dessert


- Mango Sticky Rice
- Red Ruby

Sorbet and Gelato

- Peppermint Cucumber Sorbet 
- Strawberry Gelato  
- Coconut Gelato  
- Thai Milk Tea Gelato  



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Signature Durian Pengat    


Assorted Cookies    

Sliced Fresh Tropical Fruits  

- Pineapple
- Watermelon
- Honeydew
- Rock Melon
- Dragonfruit



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