



PEPPERMINT
MENU

Sensational Seafood Sundays

Every Sunday Lunch, 12pm – 3pm

SGD 98++ (Adult) | SGD 49++ (Child)

Sensational Seafood Sundays for the Whole Family

Save your Sundays for an all-new Ocean-to-table buffet, a joyful feast made specially for little ones and their grown-ups. Kids will love their own **mini-buffet** where they can help themselves to Halibut Fish & Chips, Chicken Ham Mac and Cheese, endless ice cream and Nutella Churros. To top it off, with **dedicated kids' activities** including **hourly spell-binding magic shows** and **roving balloon artists**, there's plenty to keep the kids entertained!

Seafood Island 🍷 🍷

Lobster Claw (USA)
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 🍷 🍷

Western

Salted Baked Hyogo Oyster 🍷
Nordic Shrimp Pot Pie 🍷
Mussel cooked with Wood Charred Pepper 🍷

Signature Wood-Fire Grill 🍷 🍷

Grilled Squid with Green Chilli Dip
Grilled Bay Scallop coated with Thai Seafood Otak
Grilled Mackerel with Thai Pineapple Curry

Signature Seafood Tower Laksa 🍷 🍷 🍷

Signature Laksa Broth with Condiments

Selection of Fresh Catch Seafoods: 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






Conscious dining is part of our hotel's eco-wellness signature experience offering sustainable food options, a healthy and balanced consumption, and a delightful dining experience.




The buffet menu rotates daily and dishes are subject to change without prior notice.
Prices are subject to 10% service charges and prevailing government taxes.


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 Ginkgo Nut    



Tempura Prawn   

Miso Soup  

One Type on Daily Rotation

Deep-fried Chicken Karaage  

Takoyaki with Nori and Bonito   

Oden (Japanese Fish Cake Stew)   

Kids Little Table

Sustainable Halibut Fish & Chips

Chicken Ham Mac and Cheese

Crispy Chicken & Tomato Ketchup

Deep Fried Smiley Potato

Chicken Cheese Sausage

Seasonal Vegetables with Herb Cream Sauce

Crispy Chicken wings

Dessert

S'mores Pizza

Assorted Jello Shooter

Homemade Cookies

Assorted Sweets

Blueberry Cheesecake


Yuzu Mousse Cake

Chocolate Fudge Cake

Fruit Salad with Passionfruit Orange Juice






Conscious dining is part of our hotel's eco-wellness signature experience offering sustainable food options, a healthy and balanced consumption, and a delightful dining experience.

 The buffet menu is on rotation basis and the dishes are subject to change without prior notice.
Price is subject to 10% service charge and prevailing government taxes.

Salad Bar & Cold Cuts

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 

Five Types on Daily Rotation

A Selection of Hard & Soft Cheese: Camembert, Brie, Fruit Cheese, Smoked Cheese, Port Salut, Blue Cheese, Parmesan Cheese Wheel 

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

Chicken Rice Stall

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

Comforting Soups

Tom Yum Talay

Claypot

Live Tiger Prawn Glass Noodle
Thai Style Crab Yellow Curry with Crispy Rice Cracker
Whole Seabass Cooked in Lime and Chilli Broth

Wok

Pineapple Fried Rice with Shrimp and Chicken Floss
Hot and Sour Clam with Coconut
Wok Fried Kang Kong with Dried Shrimp



Conscious Dining



Signature Dish



Vegan



Vegetarian



Contains Seafood



Contains Eggs



Contains Nuts



Gluten Free



Contains Lactose



Lactose Free

Conscious dining is part of our hotel's eco-wellness signature experience offering sustainable food options, a healthy and balanced consumption, and a delightful dining experience.



The buffet menu rotates daily and dishes are subject to change without prior notice.
Prices are subject to 10% service charges and prevailing government taxes.

Vegetarian


Spanish Patatas Bravas
Black Truffle Pomme Mousseline
Charred Broccoli with Beurre Noisette and Parmesan Shaving
Grilled Vegetables with Lemon Balm and Thyme Oil
French Bean with Garlic and Butter

Italian Delights

Seafood Risotto tossed in Parmesan Wheel

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  
Arrabiata  
Clam Aglio Olio 

Sourdough Pizzas

Pizza ai Quattro Formaggi
South Italian Seafood Pizza

Indian Selection

Biryani Rice

Three Types on Daily Rotation

Plant-based Meat Vindaloo, Aloo Gobhi, Tandoori Mushroom, 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, Garlic Naan Bread 



Conscious
Dining



Signature
Dish



Vegan



Vegetarian



Contains
Seafood



Contains
Eggs



Contains
Nuts



Gluten
Free




Contains
Lactose



Lactose
Free


Conscious dining is part of our hotel's eco-wellness signature experience offering sustainable food options, a healthy and balanced consumption, and a delightful dining experience.

 The buffet menu is on rotation basis and the dishes are subject to change without prior notice.
Price is subject to 10% service charge and prevailing government taxes.

Dessert

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 
Thai Milk Tea
Strawberry
Coconut



Conscious Dining



Signature Dish



Vegan



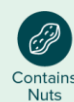
Vegetarian



Contains Seafood



Contains Eggs



Contains Nuts



Gluten Free



Contains Lactose



Lactose Free

Conscious dining is part of our hotel's eco-wellness signature experience offering sustainable food options, a healthy and balanced consumption, and a delightful dining experience.



The buffet menu rotates daily and dishes are subject to change without prior notice.
Prices are subject to 10% service charges and prevailing government taxes.

Sliced Fresh Tropical Fruits

Pineapple
Watermelon
Honeydew
Rock Melon
Dragonfruit

Assorted Homemade Cookies



Conscious Dining



Signature Dish



Vegan



Vegetarian



Contains Seafood



Contains Eggs



Contains Nuts



Gluten Free



Contains Lactose



Lactose Free

Conscious dining is part of our hotel's eco-wellness signature experience offering sustainable food options, a healthy and balanced consumption, and a delightful dining experience.



The buffet menu is on rotation basis and the dishes are subject to change without prior notice.
Price is subject to 10% service charge and prevailing government taxes.