

Mediterranean Weekend Buffet

FRIDAYS & SATURDAYS, 1 TO 30 MAY 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

- **MIXED GREENS, BABY SPINACH, ROMAINE, ARUGULA, CORN KERNELS, BLACK OLIVES, KIDNEY BEANS, CHERRY TOMATOES, JAPANESE CUCUMBER, PUMPKIN SEEDS, CHICKPEAS (V)**

Thousand Island, Honey Mustard, Asian Sesame, Italian and Black Balsamic Vinegar Dressings, and Extra Virgin Olive Oil

APPETISERS

- **ROASTED PUMPKIN AND SPINACH SALAD (V)**
- **CHICKEN SHAWARMA SALAD**
- **TUNA, CHICKPEA AND OLIVE SALAD**
- **MEDITERRANEAN QUINOA AND VEGETABLE BOWL (V)**

SOUP OF THE DAY

- **MEDITERRANEAN SEAFOOD SOUP**

LA BOULANGERIE

- **SOURDOUGH, FRENCH BAGUETTE, MULTIGRAIN ROLL, SOFT ROLL, FARMER'S BREAD, PITA BREAD**

Chickpea Hummus, Baba Ganoush, Olive Tapenade, Extra Virgin Olive Oil, Aged Balsamic Vinegar

(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

- **SELECTION OF SOFT, SEMI AND HARD CHEESES**
Dried Fruits, Nuts, Marmalade, Grapes, Crackers, Lavosh, Grissini Sticks
- **SPANISH CHORIZO, HONEY BAKED HAM, MORTADELLA, PARMA, PEPPERONI SALAMI**
Cornichons, Pearl Onion, Olives, Sundried Tomato, Grain Mustard

COASTAL EXTRAVAGANZA

- **FRESHLY SHUCKED SEASONAL OYSTERS, BOSTON LOBSTERS, CHILLED FRESH TIGER PRAWNS, SNOW CRABS, WHITE CLAMS, GONG GONG**
Red Wine Mignonette, Cocktail Sauce, Hot Sauce, Thai Chilli Sauce, Tabasco, Lemon Wedges

CARVING & LIVE STATIONS

- **ROASTED AUSTRALIAN BLACK ANGUS PRIME RIB WITH GARLIC AND THYME**
Baby Potato, Carrot, Lemon Couscous, Dijon Mustard, Pommery Mustard, Mint Jelly, Sea Salt, Black Pepper
- **SINGAPORE PRAWN LAKSA**
Thick Rice Vermicelli, Spiced Coconut Broth, Quail Eggs, Prawn, Fish Cake, Silver Sprouts

SUSHI & SASHIMI

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

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DIM SUM SELECTION

- ◇ PRAWN HAR GOW
- ◇ CHICKEN SIEW MAI

HOT SELECTION

- ◇ SINGAPORE CHILLI CRAB WITH MANTOU
- ◇ SALTED EGG YOLK PRAWN
- ◇ ASIAN GREENS WITH ASSORTED MUSHROOMS (V)
- ◇ MOROCCAN CHICKEN TAGINE WITH APRICOT AND ALMOND
- ◇ BAKED LOCALLY-SOURCED SEABASS WITH TOMATO AND OLIVE SALSA
- ◇ FALAFEL WITH MINT YOGHURT
- ◇ CREAMY PENNE WITH MUSHROOMS AND TRUFFLE OIL
- ◇ STEAMED RICE

INDIAN SELECTION

- ◇ PRAWN MASALA
- ◇ FLOWER CRAB MASALA
- ◇ KADAI PANEER (V)
- ◇ GARLIC AND PLAIN NAANS

LA FONTAINE AU CHOCOLAT – CHOCOLATE FONDUE

- ◇ VALRHONA DARK CHOCOLATE FONDUE
Marshmallow, Berry Bowl, Pineapple Cube, Honeydew, Rockmelon,
Watermelon, Grape

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ICE CREAM STATION

○ CHOCOLATE, VANILLA, STRAWBERRY

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

- CRÈME BRÛLÉE
- CLASSIC TIRAMISU
- CANNOLI WITH PISTACHIO
- BASQUE CHEESECAKE
- MILLEFEUILLE
- ASSORTED MACARON
- TROPICAL FRUITS

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