

e l e m e n t

HERITAGE BUFFET DINNER (MENU 1)

7-9 Aug | 14-16 Aug | 21-23 Aug | 28-30 Aug

\$40++ per person | \$30++ per child (6-12 years old)

Children under 6 years old dine free

SEAFOOD ON ICE

Poached Tiger Prawns

Chilean Black Mussels

Baby Lobster

Half-Shell Purple Scallop

Condiments

Lemon Wedges, Homemade Red Chilli Dipping, Cocktail Sauce, Red Wine Mignonette

TRAS STREET JAPANESE DELIGHTS

Salmon Sashimi or Tuna Sashimi

Nigiri Sushi

Gunkan Sushi

California and Maki Roll

Condiments

Wasabi, Shoyu, Gari

ELEMENT GARDEN SALAD

Mesclun Mix

Butterhead Lettuce

East Meets West Fruit Salad

Fusilli with Chicken Sausages

Condiments

*Japanese Cucumber, Shredded Carrot, Cherry Tomato, Corn Kernel, Garlic Croutons,
Black Olives, Pearl Onions, Parmesan Cheese*

Dressing

Thousand Island, Caesar, Balsamic, Sesame

THE EOTS PLATTERS

Roasted Vegetables with Fresh Herbs and Pine Nuts

Turkey Ham with Vegetable Pickles

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FRESHLY BAKED BAKERY BREAD BASKET

Farmer Bread
Rye Bread
French Baguette
Mini Bread Rolls
Lavosh
Grissini Sticks

Served with Butter and Olive Oil

FROM OUR SOUP TUREEN

Herbal Chicken Bak Kut Teh
Served with Dough Fritter and Condiments
&
Puree of Forest Mushrooms
Served with Butter Garlic Croutons

THE CARVERY @ TANJONG PAGAR

Rosemary Roasted Whole Chicken
Signature Honey Roasted Pork Belly
Served with Pumpkin Mashed Potato & Seasonal Vegetables

Condiments

*Dijon Mustard, Whole Grain Mustard, Chilli Dipping,
Ginger Dipping, Roasting Gravy and Hoisin Dipping*

HERITAGE CORNER

Mutton Korma
Mixed Vegetables & Biryani Rice
*Served with Assorted Papadum, Cucumber, Yoghurt, Pickled
Vegetables, and Mango Chutney*

SILK ROAD NOODLES BAR

Silk Road Dan Dan Noodles
*Served with Minced Beef, Hong Kong Kailan, Sichuan Peppercorns, Fragrant
Chilli Oil, Sesame Sauce, and Sliced Scallion*

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HOT SELECTIONS

Parisian Seafood Casserole
Roasted Butter Fish with Sambal Chilli
Cafe Oriental Fried Kway Tiao
Wok Seared Black Pepper Beef
Braised Napa Cabbage with Mixed Mushrooms and Beancurd Skin

SWEET TREATS AT ELEMENT

Kopi C Crème Brulee
Strawberry Trifle
Selection of French Pastries
Cendol Pudding in Shooter Glass
Coconut and Kaya Roulade
Freshly Cut Fruit Platter

PERANAKAN SWEETS

Kueh Bakar
Penang Lapis
Seri Muka Pulut Hitam
Ang Ku Kueh
Kueh Koswee
Kueh Sago Lapis

HOT DESSERTS OF THE DAY

Green Bean Soup with Palm Sugar
Coconut Milk and Sago Pearls

HOT CAKES

Freshly Made Hot Cakes
Served with Berries Compote, Chocolate Sauce and Nuts

ITALIAN GELATO

Selection of Italian Gelato

Condiments

*Cookie Crumbles, Wild Berries Compote, Chocolate Chips,
Tossed Almonds, Raisins, Chocolate Sauce*

BEVERAGES

Coffee & Tea

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HERITAGE BUFFET DINNER (MENU 2)

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SEAFOOD ON ICE

Poached Tiger Prawns

Baby Lobster

Boiled Flower Clams

Half-Shell Purple Scallop

Condiments

Lemon Wedges, Homemade Red Chilli Dipping, Cocktail Sauce, Red Wine Mignonette

TRAS STREET JAPANESE DELIGHTS

Salmon Sashimi or Tuna Sashimi

Nigiri Sushi

Gunkan Sushi

California and Maki Roll

Condiments

Wasabi, Shoyu, Gari

ELEMENT GARDEN SALAD

Mesclun Mix

Butterhead Lettuce

East Meets West Fruit Salad

Two-Potato Salad with Boiled Eggs and Chicken Ham

Condiments

*Japanese Cucumber, Shredded Carrot, Cherry Tomato, Corn Kernel, Garlic Croutons,
Black Olives, Pearl Onions, Parmesan Cheese*

Dressing

Thousand Island, Caesar, Balsamic, Sesame

THE EOTS PLATTERS

Roasted Vegetables with Fresh Herbs and Pine Nuts

Beef Salami with Vegetable Pickles

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Children under 6 years old dine free

FRESHLY BAKED BAKERY BREAD BASKET

Farmer Bread

Rye Bread

French Baguette

Mini Bread Rolls

Lavosh

Grissini Sticks

Served with Butter and Olive Oil

FROM OUR SOUP TUREEN

Silk Road Sichuan Hot and Sour Soup

*Served with Shredded Chicken, Bamboo Shoot, Tofu, and Chinese Mushroom
&*

Roasted Tomato Velouté

Served with Butter Garlic Croutons

THE CARVERY @ TANJONG PAGAR

Rosemary Roasted Whole Chicken

Herb Crusted Wagyu Beef

Served with Pumpkin Mashed Potato & Seasonal Vegetables

Condiments

*Dijon Mustard, Whole Grain Mustard, Chilli Dipping,
Ginger Dipping, Roasting Gravy and Hoisin Dipping*

HERITAGE CORNER

Signature Chicken Rendang

Butterfly Pea Nasi Lemak

*Served with Boiled Eggs, Anchovies, Peanuts, Sliced Cucumber, and
Sambal Chilli*

CAFE ORIENTAL NOODLES BAR

Signature Laksa

*Served with Shrimp, Baby Clams, Sliced Fish Cakes, Quail Eggs, Thick Rice
Noodles, Fried Beancurd, Beansprouts, and Condiments*

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HOT SELECTIONS

Baked Assorted Seafood with Tomato and Cheese
Roasted Butter Fish with Sambal Chilli
Gopeng Street Hokkien Noodles
Silk Road Ma Po Tofu with Minced Beef
Braised Seasonal Vegetables with Egg White and Shrimp
Yang Zhou Fried Rice with Wheat-based Char Siew

SWEET TREATS AT ELEMENT

Kopi C Crème Brulee
Strawberry Trifle
Selection of French Pastries
Cendol Pudding in Shooter Glass
Coconut and Kaya Roulade
Freshly Cut Fruit Platter

PERANAKAN SWEETS

Kueh Bakar
Penang Lapis
Seri Muka Pulut Hitam
Ang Ku Kueh
Kueh Koswee
Kueh Sago Lapis

HOT DESSERTS OF THE DAY

Bubur Pulut Hitam
(Black Glutinous Rice Porridge with Coconut Milk)

HOT CAKES

Freshly Made Hot Cakes
Served with Berries Compote, Chocolate Sauce and Nuts

ITALIAN GELATO

Selection of Italian Gelato

Condiments

*Cookie Crumbles, Wild Berries Compote, Chocolate Chips,
Tossed Almonds, Raisins, Chocolate Sauce*

BEVERAGES

Coffee & Tea

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