element

Buffet Menu

SUSTAINABLE & LOCAL

CRUSTACEAN ON ICE SEAFOOD

Air Flown Fresh Rock Oysters, Alaskan Snow Crab, Poached Tiger Prawns, Poached Black Mussel, Poached Pacific White Clam, Fresh Water Yabbies

CONDIMENTS

Spanish Hot Sauce, Tabasco Sauce, Lemon Wedges, Mignonette Sauce, Cocktail Sauce, Marie Rose Sauce

FROM JAPAN

SASHIMI ASSORTED SELECTION

Norwegian Salmon, Poached Toko Sliced, Atlantic Tuna Moguro

HAND ROLLS, SUSHI, SELECTIONS

Aburi Style, Assorted California Rolls, Assorted Vegetable Maki

CONDIMENTS

Wasabi, Japanese Shoyu, Pickles Sliced Ginger

CHEESE PLATTER

CHARCUTERIE CHEESE BOARD

Assorted Gourmet Cheese Platter With Grapes Dried Fruits and Nuts

SALAD GREENS

LENTILS & SWEET POTATO 🅯

Root Vegetables, Goat cheese, Pumpkin Seeds, Fresh Coriander, Honey Lemon Dressing

GREEK SALAD 🌮

Chickpea, Cucumber, Onion, Tomato, Feta Cheese, Lemon Vinaigrette Dressing

MEDITERRANEAN SALAD 🛞

Mushroom, Chicken, Fusilli Pasta, Capsicum, Pesto





element

Buffet Menu

THAI VERMICELLI SALAD 🙈

Served with Mussel, Prawns, Squid, Home Made Thai Chilli Dressing

ROMAINE & MESCLUN SELECTION

Customise your own salad

CONDIMENTS

Cherry Tomatoes, Croutons, Cucumber, Sweet Corn, Olives, Parmesan Cheese, Capsicum Slice

DRESSING

Thousand Island, Balsamic, Olive Oil, Caesar, Japanese Wafu Sesame

SOUP STATION

Creamy Chicken & Mushroom, Tomato, Double Boiled Mushroom with Chinese Yam

ITALIAN FAVOURITES

Chef's Choice

PIZZA

Margherita, Frutti di Mare, Bianca

INDIAN-MUSLIM SELECTION

Chicken Masala, Resepi Rendang Daging, Biryani Rice, Plain Naan Bread

NOODLE STATION 🙈

Choice of Clear Mushroom Broth or Spicy Mala Broth Accompanied with Shrimp, White Clam, Quail Egg, Local Green, Chinese Cabbage, Shimeji, Mushroom, Enoki Mushroom, Shitake Mushroom, Tau Pok (Tofu Puff)

CONDIMENTS

Coriander, Spring Onion, Lao Gan Ma, Chili Powder, Red Cut Chili, Fried Shallot, Soy Sauce









element

Buffet Menu

LIVE CARVING

Chef's Choice

Oven Roasted Beef Striploin, Oven Roasted Lamb Leg, Assortment Gourmet Sausages, Baked Salmon, Baked Snapper, Grill Vegetables

CONDIMENTS

Beef Jus, Red Wine Reduction, Yellow Mustard, Horseradish

HOT ENTREES 💸



Wok Fried Cereal & Oats Prawn with Curry Leaf, Slow Roasting Chicken Leg Boneless with Herbs and Mushrooms Sauce, Clam in White Wine Served with Garlic and Butter, Tianjin Cabbage with Mushroom and Dried Shrimps, Yellow Lemak Rice

CONDIMENTS

Red Cut Chili, Pickles Green Chili, Soya Sauce

SWEET TEMPTATIONS

Chef's Choice (on rotation)

Green Tea Cheese Cake, Nanyang Coffee Crème Brûlée, Teh Tarik Crème Brûlée Carrot Cake, Mini Chocolate Brownie with Vanilla Cream, Pandan Kaya Swiss Roll, Assorted Nonya Kueh, D24 Durian Pengat, Chendol Pannacotta, Summer Berries Vanilla Milk Pudding, Coffee Mascarpone Shooter, Chocolate Cream and Edible Soil, Jasmine Honey Aloe, Mini Fruit Tart, Bread & Butter Pudding, Tiramisu Cake, American Cheese Cake, Pineapple Almond Tart, Almond Pear Tart, Cherries Tart

ITALIAN GELATO

Vanilla, Chocolate, Strawberry

CONDIMENTS

Chocolate Sauce, Marshmallow, Caramelize Almond, Rainbow Sprinkles







