

Coffee Break Menu

Date	AM Break	PM Break
15 Sep 2026	• Steamed Crystal Dumpling • Sultana Danish • Smoked Salmon Sandwich	• Deep-fried Lemongrass Chicken • Chocolate Brownie • Steamed Char Siew Pau
16 Sep 2026	• Baked Mini Croissant • Steamed Siew Mai • Baked Tuna Puff	• Baked Mini Egg Tart • Banana Cake • Deep- Fried Sugarcane Prawn
17 Sep 2026	• Steamed Har Kow • Baked Mushroom Quiche • Marble Butter Cake	• Baked Char Siew Soh • Steamed Chicken Laksa Pau • Ondeh- ondeh Cake
18 Sep 2026	• Baked Salmon and Leek Quiche • Chocolate Muffin • Steamed Chee Cheong Fan	• Deep fried Mini Chicken Ngoh Hiang • Steamed Glutinous Rice • Swiss Rolls

International Buffet Lunch Menu Tuesday

Appetizer

Smoked Duck Breast Salad with Cherry Tomato, shallot, Cucumber and Mayonnaise
Mediterranean Chickpea Salad *Vegan

Salads & Dressings

Romaine Lettuce l Mesclun Salad l Sweet Corn l Black Olive l Cherry Tomato l Cucumber
Honey Mustard l Thousand Island l Sesame Dressing (D, V)

Soup

Cream of Wild Mushroom
(Served with Bread Roll & Butter)

Mains

Mac and Cheese *vegetarian (D, V)
Seafood Marinara (S, D)
Steamed Fresh Snapper topped with Minced Garlic in Superior Soya sauce
Crispy Chicken Topped with Crispy Oat Cereal and Curry Leaves
Hong Kong Kai Lan with Oyster Sauce *Vegetarian
Vegetarian Fried Rice *Vegetarian

Desserts

Hot Cheng Teng
Mini Chocolate Eclairs **(D)**
Tropical Fresh Fruit Platter

International Buffet Lunch Menu Wednesday

Appetizer

Smoked Salmon and Idaho Potato Salad
Roasted Pumpkin Salad with Honey Dressing *Vegetarian

Salads & Dressings

Romaine Lettuce l Mesclun Salad l Sweet Corn l Chick Pea l Cherry Tomato l
Cucumber
Honey Mustard l Thousand Island l Balsamic Dressing (D, V)

Soup

Cream of Cauliflower

Mains

Raisin Butter Rice *Vegetarian (D)
Roasted Boneless Chicken Thigh with Brown Onion Sauce (P, D)
Pan-seared Dory Fish with Tomato Coulis
Sauteed Oyster mushroom, Shimeji Mushroom, Baby Corn and Water Chestnut
with Seasonal Vegetables
Stir-fried Fresh Prawn with Cashew Nuts, Honey Pea and Capsicum
Vegetarian Fried Bee Hoon *Vegetarian

Desserts

Hot Green Bean Soup
Mini Assorted French Pastries (D)
Tropical Fresh Fruit Platte

International Buffet Lunch Menu Thursday

Appetizer

Smoked Chicken Salad BBQ Sauce and Corn kernel
Mediterranean Couscous Salad *Vegetarian

Salads & Dressings

Romaine Lettuce l Mesclun Salad l Sweet Corn l Chick Pea l Cherry Tomato l
Cucumber
Honey Mustard l Thousand Island l Balsamic Dressing (D, V)

Soup

Cream of Roasted Pumpkin (D, V)
(Served with Bread Roll & Butter)

Mains

Pasta in Neapolitan Sauce *Vegetarian (D)
Pans-Seared Seabass with Dill Cream Sauce (S, D)
Deep Fried Prawn Meat with Pumpkin Sauce
Hainanese Chicken Rice
Poached Chicken
Braised Duo of Mushroom with Young Garden Vegetables in Oyster Sauce

Desserts

Hot Red Bean Soup
Mini New York Cheese Cake (D, N)
Tropical Fresh Fruit Platte

International Buffet Lunch Menu Friday

Appetizer

Greek Style Salad (D)
Thai seafood vermicelli salad (S)

Salads & Dressings

Romaine Lettuce l Mesclun Salad l Sweet Corn l Chick Pea l Cherry Tomato l
Cucumber
Honey Mustard l Thousand Island l Balsamic Dressing (D, V)

Soup

Cream of Vine Tomato (D, V)
(Served with Bread Roll & Butter)

Mains

Saffron Butter Rice *Vegetarian (D)
Deep-fried Seabass in Chilli Crab Sauce topped with Coriander Spring
Cajun Spiced Chicken Breast with Black Pepper Sauce (P, D)
Braised Duo of Mushrooms with Young Garden Vegetables in Oyster Sauce
Braised Ee-Fu Noodles with Yellow Chives and Bean Sprout*Vegetarian
Baked Seafood Thermidor

Desserts

Chilled Cheng Teng
Chocolate Brownies (D, N)
Tropical Fresh Fruit Platte

Western Dinner Set

Appetizer

Compress Watermelon with Avocado and Asparagus Salad

Soup

Minestrone soup
(Served with Bread Roll & Butter)

Main Course (Gluten Free - Roasted Potato)

Grilled Chicken Roulade Stuffed with Mushroom,
Nature Juice, Mash Potato and Broccolini

Vegan Choice

Confit Portobello Mushroom with Herbs,
Mash Potato and Broccolini

Dessert

Crunchy Hazelnut Chocolate Cake, Raspberry Puree, Mint Leaf

Vegan And Gluten Free Choice

Seasonal Fresh Fruit Platter