



MONDAYS TO THURSDAYS

LUNCH

DINNER

ADULT : \$42++

ADULT: \$58++

CHILD : \$21++

CHILD : \$30++

FRIDAYS TO SUNDAYS

LUNCH

DINNER

ADULT: \$58++

ADULT : \$72++

CHILD : \$30++

CHILD : \$36++

MENU HIGHLIGHTS

SEAFOOD ON ICE

(3 Seafood for Lunch ; 4 Seafood for Dinner)

Poached Prawn, Mussel, Scallop, Whelk

Sauces and Condiments

Basil Chili Dip, Homemade Thai Chili, Chinchalok Chili Dip, Wasabi Mayo, Tabasco Sauce, Lemon Wedge

GREEN SELECTION

Selection of freshly mixed salad greens Cherry Tomatoes, Corn, Baby Cornichon, Carrot, Olive Bean, Kimchi, Bacon, Parmigiano-Reggiano, Crouton

Salad Dressing

Balsamic Vinaigrette, Goma, Caesar, Thousand Island

COMPOUND SALAD

Cold Toss Fungus and Mushroom

Thai Mango Salad

Chicken, Apple, Lettuce, Sour Cream

Healthy Beans, Broccoli Salad (Vegan)

ARTISANAL BREAD

Pain Au Lait, Honey Soy, Aux Noix

CHEESE BOARD

Mimolette, Brie De Meaux, Gruyere

SOUP

*Tea Tree Mushroom, Lotus, Lily

*Watercress, Pork Rib, Dates

*Chicken Meatball, Miso

*Crosne, Cordcep Flower Chicken

Minestrone Veloute

Mushroom

NOODLE BAR

*Seafood Porridge

*Beef Brisket, Tendon Noodle

CARVING STATION

*Baked Salmon Viet Style Sautéed Vegetable

*Slow Roast Beef with Herb Butter Mix Vegetable

Philippines Pork Lechon
Baked Potato

Thai Chicken Galore
Cucumber Relish

LIVE STATION

Roxy Satay (Chicken, Beef, Mutton)

*Korean Seafood "Pajeon"

*Pan Fried Dumpling

MAINS

Steamed Fish Teochew Style
Salted Egg Shrimp
Fuzhou Red Wine Chicken
Hainan Lamb Stew
Nonya Chap Chye
Braised Tofu "Doenjang Jjigae"
Green Curry Cream Seafood Pasta
Prawn Spicy Lemongrass Sauce
*Snow Crab Leg Fried Bee Hoon
*Crayfish Ginger Garlic

DESSERT

Signature Durian Pengat

Assorted Nonya Kueh

Assorted Mini Cake

Ice Kachang

Seasonal Fresh Cut Fruits

4 Flavours of Premium Gelato