



International Buffet Dinner Menu

Leaves and sprouts

Hydroponic green salad
Baby romaine lettuce

Accompaniments

Garlic croutons, cucumber, tomato cherry, red radish and shaved parmesan
Balsamic vinaigrette, Caesar dressing, Italian vinaigrette and Thousand Islands

Cold appetizer

Spicy Thai beef salad with fresh mint and coriander leaf
Chinese barley salad with seafood lemon vinaigrette
Fruits salad with crab meat and crab steak with mango jelly
Grilled vegetables and Galbani cheese mille-feuille and basil coulis
Poached prawns with Vietnamese spring roll, fresh cilantro leaves and sweet chili sauce
Long bean and young papaya "Lawar" with minced duck
Alaskan crab meat rolled with red radish, carrot and lime dollop
Smoked salmon tartar with cream cheese, dill, pickles beetroot and salmon roe
Chilled cucumber gazpacho with cucumber salsa and shrimp dumpling

Soup

Seafood dumpling
Served with lemongrass-infused crustacean bisque

Bread

A premium selection of our freshly baked artisan bread, served with butter and margarine

Main dishes

Deep-fried snapper with sweet sour sauce
Slow roasted lamb rump with natural meat jus and vegetables ratatouille
Chicken leg and wild mushroom ragout
Braised beef brisket with rendang gravy
Poached cod fish on lentil pearls
Couscous with baby root roasted vegetables
Stir fried baby kai-lan with Chinese mushroom and oyster sauce
Seafood fried rice

From the grill

Seafood skewer with onion, pepper and bbq sauce
Grill beef Angus strip loin with natural meat jus
Grill barramundi marinated with Balinese spices
Indian chicken tandoori

Dessert

Raspberry chocolate mud cake
Chocolate Dulcey panna cotta with fresh mango
Tropical pina colada tart
Belle-Hélène-style pear Verrine
St. Regis green tea tiramisu
Macaroon with pistachio cream and garniture
Blackcurrant cremeux and yogurt mousse
Cream cheesecake and apricot jelly
Selection of ice cream and sherbet - vanilla, chocolate, strawberry, coconut

Coffee and tea