



A LA CARTE BUFFET

Adult: \$29.90⁺⁺ | Child: \$17.90⁺⁺

FREE FLOW BEER: \$19.90⁺⁺ /pax

(min. 2 diners)

SIGNATURE ITEMS (SERVED ONCE)

Fried Fish Bee Hoon

Cooked in Collagen Broth with Napa Cabbage topped with Chai Poh

Nyonya Fish Head

Okra, Eggplant, Long Bean and Beancurd Skin

Seabass Steamed Teochew Style

with Salted Vegetable, Preserved Plum, Tofu and Tomato

Drunken Wine Prawns

Glass Vermicelli, Tiger Prawns, Shao Xing Wine

Hakka Crispy Red Beancurd Pork Belly

Sambal Belachan, Lemon Wedge

Foie Gras & Savoury Custard (+\$5)

Foie Gras, Tofu Custard, Onsen Tamago, Tobiko

ALL YOU CAN EAT (UNLIMITED SERVING)

Starters

Homemade Ngho Hiang Prawn Roll

Crispy Shrimp Paste Mid-wing Chicken Wing

Crispy Baby Squid

Double Boiled Herbal Chicken Soup

Seafood

Salted Egg Squid

Stir-fried Kung Pao Sauce Squid

Crispy Cereal Prawn

Kam Heong Style Clams with Sambal

Stir-fried Sambal Clam

Live Mud Crab (400g) (+\$28)

Choice of Sauce: Signature Chilli Crab or Black Pepper

Meat

Mongolian Butter Chicken

Sweet and Sour Pork

Nanyang Curry Chicken

Coffee Glaze Pork Ribs

Tofu & Egg

Steamed Egg Beancurd

Wok-fried Omelette

Sambal Oyster Omelette

Vegetable

Wok-fried Dou Miao

Wok-fried Broccoli

Wok-fried Yao Mak Chye

Crispy Egg Plant in Black Bean Sauce

Rice & Noodle

Sliced Fish Hor Fun

X.O. Seafood Fried Rice

Wok-fried Seafood Mee Sua

Wok-fried Chicken Mee Goreng

Steamed Jasmine Rice

Terms & Conditions

- Maximum time limit of 100 minutes. • Prices subject to 7% prevailing tax and 10% service charges. • Unconsumed food will be charged at 20% of total bill.
- Buffet option is mandatory for all diners on the same table. • Ordering of unlimited alcohol cannot be shared within a group of diners.
- Sharing of drinks are not allowed and will be chargeable accordingly. • A la carte option not permitted with diners who do not order buffet from the same table.
- Menu items are subject to change, terms & conditions apply • Not applicable with any other promotions • Other T&Cs apply.