Australian Bonanza Dinner Buffet Menu
(3rd September to 5th November 2018)

**Appetizers**
Lime, Chili and Roasted Pumpkin Quinoa Salad
Waldorf Salad
Nicoise Salad
Tuna Tataki with Wasabi Mayo
Roasted Duck, Orange and Pomegranate Salad
Smoked Chicken with Sweet Mango Salad
Australian Potato Salad
Summer Black Bean Salad
Seafood and Orange Wedges with Citrus Dressing
Club Sandwich Salad
Heathy Bean and Salmon Salad
Water Melon, Feta and Mint Salad
Jelly Fish with Thai Chilli Sauce
(4 Items in Rotation)

Assorted Premium Carne Meat (Dinner only)
Smoked Fish Platter (Dinner only)

Chinese Rojak
Malay Gado Gado
Indian Rojak
(1 item Rotation)

**Bouquet of Green Leaves**
Mesclun, Romaine, Butter Lettuce, Arugula, Red Frisee, Cherry Tomatoes, Japanese Cucumber, Carrot, Red Radish, Sweet Corn, Bacon, Croutons, Cheese with Assorted Dressing and Herbs Oil.

**Cheese Station and Olives** (Dinner Only)
4 types of Australian Cheese Selection with Quince Paste, Honey Comb, Crackers, selection of Australian Antipasti, Crudities, Bread Stick, assorted Nuts and dried Fruits

Kindly note that this menu is subject to changes on a daily basis depending on the availability of dishes and their ingredients.
Seafood and Sushi, Maki Station
Australian Oyster (Dinner only)
Boston Lobster (Weekend Dinner only)
Baby Maroon Lobster (Dinner only)
Poached Tiger Prawn
Australia Black Mussels / Half Shell Scallops
Sweet Clams /Sea Whelk
Fresh Salmon and Fresh Tuna with Condiments
Lemon Wedges, Cocktail Sauce, Hot Sauce, Goma Dressing, Thai Sweet Chilli Sauce
Cut Chilli with Soya

Soup Of The day
Butternut and Corn Soup, Mixed Seafood and Potato, Goulash Soup,
Lobster Bisque, Four Treasure Soup, Kimchi with Chicken and Tofu , Black Herbal Chicken Soup,
Salted Vegetables and Duck Soup
( 1 Asian and 1 Western Soup Daily)

Bakery Oven
Sour dough ,Walnut bread ,Focaccia bread, Whole wheat bread , Grissini stick, Hard rolls,
Mini Brioche, Multigrain, Lavosh,
(selection of Butter, Margarine, Tapenade and Pesto)

Asian Delight
Braised Lamb Ribs with Honey Sauce
Dong Po Pork Ribs with Honey Sauce
Braised Mushroom with Broccoli
Slow - cooked Beef Brisket with Tendon and White Radish
Stir Fried Chicken with Shallot and XO sauce
Pan-fried Prawn in Oriental style
Fried Noodle “Hong Kong Style”
Chicken and Salted Fish Fried Rice
Sautéed Vegetables with Oyster Sauce
Wuxi Pork Ribs
Fried Noodles Hong Kong Style
Kum Hiang Seafood
(3 Items In Rotation)

Chilli Crab (Dinner only)

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Xin’s Cuisine Delight
3 items of Chef’s choice from Xin Cuisine

Western Chaffer
Ocean Catch in Bouillabaisse and Fennel
Baked Ratatouille with Cheese
Potatoes Dauphinoise
Buttered Vegetables
Braised Chicken with Smoked Tomato stew
Carrot Vichy, Asparagus with Hollandaise
Lyonnaise Potato
Oven Baked Australian Leg of Lamb with Rosemary Sauce
Sautéed Seafood Aglio Olio
(4 Items In Rotation)

Dinner Only
Grilled Australian Baramundi with Tarragon Cream or Lemon Butter
White Wine sauce Wagyu Beef Ball with Ponzu sauce, Onion sauce or Teriyaki sauce
Braised Tajima Wagyu Chuck Roll with Red Wine
(1 Item In Rotation)
Spanish Paella

Indian & Muslim Chaffer
Goan Prawn Curry
Butter Chicken
Fish Tikka
Dhal Curry
Aloo Gobi
Okra Gown
(2 Items In Rotation)

Australian Tajima Wagyu Shin Shank Beef Rendang (Dinner only)
Roti Prata or Naan, Papadum, Cucumber Raita, Pickle and Mango Chutney

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Live Cooking Station
Ocean Catch Risotto with Truffle
Pasta with Condiments
Kueh Pie Tee
Grilled Chicken Yakitori
(1 Item In Rotation On Weekend )

Poached Australian Mussels with White Wine (Dinner only)

Noodle Station
Chef’s Signature Laksa , Mee Soto, Prawn Noodle or Mee Rebus
(1 Noodles in rotation daily)

Carving Station
16 Hours Slow Cooked Australian Tajima Wagyu Beef MS7/8 Bolar Blade
with condiments (Assorted Rock Salt, Mustard and Beef Jus)

Dessert
Assorted Cookies
Fresh cut Fruits
Assorted mini French Pastries
Nyonya Kueh
Ice Cream with condiments
Chocolate Fondue with condiments
Ice Kacang
1 x Cake of the day
1 x Pie of the Day
Selection of Macaroon (Weekend Dinner only)
2 x Shooter Dessert (Dinner only)

Hot Dessert
Red Bean soup with Ginko Nuts
Bubur Hitam
Cheng Tang
(1 Item In Rotation)

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