

Mother's Day Buffet Dinner

\$ 68⁺⁺ / per person

9 & 10
May

Soups & Salads

Cauliflower Cheese Soup

A smooth, velvety soup made from cauliflower.

Thai Mango Salad

A refreshing salad made with crunchy green mango.

Mixed Salad with Honey Mustard Dressing

Light and slightly creamy.

Fruit Salad

A colorful, juicy, and crowd-pleasing selection of seasonal fruits.

Crispy & Savory Appetizers

- French Fries
- Popcorn Chicken
- Samosas
- Mushroom Cheese Balls
- Breaded Prawns
- Waffle-Cut Fries with Cheese Dip

Bread Selection (Soft & Classic)

- Garlic Bread
- Croissants
- Focaccia

Flavored Butters: A selection of sweet, creamy, and fruity infusions.

Mains

Black Pepper Flower Crab

Fresh flower crabs in a black pepper sauce with aromatics like garlic, onions, chili, and oyster sauce.

Chili Flower Crab

Fresh flower crabs stir-fried in a rich, spicy, tomato-based chili sauce.

BBQ Pork Ribs

Pork ribs slow-cooked until tender, then coated in a sticky, smoky BBQ sauce.

Oxtail Stew

A slow-cooked stew made with oxtail, vegetables, and aromatic herbs.

Oven-Baked Seabass Fillet

Fresh seabass fillets baked in the oven with a Mediterranean sauce.

Tandoori Chicken

Chicken marinated in yogurt and aromatic spices, then roasted in a tandoor or oven.

Saffron Pulao Rice

Long-grain Basmati rice cooked with saffron, aromatic spices, and mixed wild nuts.

Broccoli Florets

Cooked until tender and coated in a creamy cheese sauce.

Roasted Mixed Seasonal Vegetables

Fresh and colorful seasonal vegetables roasted with olive oil, herbs, and seasoning.

Sweet Endings

Artisanal In-House Creations

Enjoy a selection of sweets, all handcrafted daily by our Head Chef.

All prices are subject to the prevailing service charge & GST.