

# Mother's Day Buffet Lunch

\$48<sup>++</sup> / per person

9 & 10  
May

## Soups & Salads

### Chicken Broth Soup

A simple, clear soup made by gently simmering chicken with aromatic herbs; light and nourishing.

### Mixed Salad with Caesar Dressing

Fresh greens tossed in a light, slightly creamy dressing.

### Thai Mango Salad

A refreshing salad made with crunchy green mango.

### 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

### Roast Chicken

Featuring crispy skin and juicy meat, mildly seasoned to perfection.

### Honey-Glazed Pork Ribs

Sweet, sticky, and fall-off-the-bone tender.

### Oxtail Stew

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

### Sweet and Sour Fish

Deep-fried fish fillets tossed in a bright, tangy sweet-and-sour sauce.

### Chicken Tikka

Boneless chicken pieces marinated in yogurt, spices, and traditional herbs.

### Pulao Rice

Fragrant long-grain Basmati rice cooked with 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.