



FEAST ASIA



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MONDAYS TO THURSDAYS

LUNCH

ADULT : **\$42⁺⁺**

CHILD : **\$21⁺⁺**

DINNER

ADULT : **\$58⁺⁺**

CHILD : **\$30⁺⁺**

FRIDAYS TO SUNDAYS

LUNCH

ADULT : **\$58⁺⁺**

CHILD : **\$30⁺⁺**

DINNER

ADULT : **\$72⁺⁺**

CHILD : **\$36⁺⁺**

Prices may vary during festive periods.

Menu items are on rotation and subject to change without prior notice.

MENU HIGHLIGHTS

SEAFOOD ON ICE

(3 Seafood for Lunch ; 4 Seafood for Dinner)

Poached Live Prawn, Crayfish, Half-Shell Scallop

Freshly Shucked Hyogo Oysters, Cooked Crab *(Dinner only)*

Sauces and Condiments

*Basil Chilli Dip, Shallot Mignonette, Chinchalok Lime Dip,
Wasabi Mayo, Tabasco Sauce, Lemon Wedge*

SASHIMI AND SUSHI *(Choice of 3)*

Salmon, Tuna, Tai, Octopus, Hokkigai

Selection of Maki and Gunkan

Sauces and Condiment

Soy Sauce, Wasabi, Pickled Ginger

GREEN SELECTION

Selection of freshly mixed salad greens
Cherry Tomatoes, Yellow Tomatoes, Cucumber, Carrot,
Snow Peas, Kimchi, Bacon, Parmigiano-Reggiano, Crouton

ANTIPASTI

Artichoke Heart, Eggplant, Red Pepper

Salad Dressing

Balsamic Vinaigrette, Goma, Caesar, Thousand Island

COMPOUND SALAD

Quinoa Salad

Tomato, Cucumber, Capsicum, Dill, Lemon Dressing

Broccoli Salad

Radish, Cress Pea Tendrils, Tomato, Almond Flakes

Korean Potato Salad

Carrot, Onion, Apple, Hard Boiled Egg, Mayonnaise

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APPETISER

Unagi with Cold Ramen/Soba

Soft Tofu with Tobiko

Tuna Tartare with Avocado

CHARCUTERIE & CURED FISH

Honey Glazed Ham, Beetroot Cured Salmon

Condiments

Pickled Onion, Gherkin, Kalamata Olives, Sundried Tomatoes

ARTISINAL BREAD

Olive, Sundried Tomato, Multigrain

CHEESE BOARD

Mimolette, Brie De Meaux, Bleu De Bresse

Condiments

*Assorted Dried Fruits and Nuts, Table Water Cracker,
Mango Chutney, Tomato Chutney, Quince Paste*

NOODLE BAR

Signature Laksa

Beef Noodle Soup

Braised Brisket, Tendon

CARVING STATION

Salt-Crusted Salmon with Lime Leaf, Lemongrass & Spices

Baby Potatoes with Honey Basil Yoghurt,

Grilled Asparagus with Garlic, Chilli Tomato Salsa

LIVE STATION

Roxy Satay

(Chicken, Beef, Mutton, Pork)

Rice Cake, Red Onion, Cucumber, Peanut Sauce

Singapore Oyster Omelette

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SOUP

4-Herb Nourishing Chicken Soup
Mushroom Soup

MAINS

Sarawak White Pepper Crayfish
Oatmeal Prawn
Curry Salmon Fish Head
Pineapple Chicken
Braised Pork with Fermented Red Glutinous Rice Wine
Grilled Lamb Cutlet with Massaman Curry Sauce
Red Wine Ox Tail
Mediterranean Black Mussel with Onion and Bell Pepper
Stir Fried Leek Flower with King Oyster Mushroom
Seafood Paella

DESSERT

Signature Durian Penganan
Maotai Vanilla
Lemon Lush
Pandan Layer Cake
Raspberry Tiramisu
Hazelnut Feuilletine Chocolate Tart
Rainbow Cake with Butter Cream
Assorted Nyonya Kueh
Seasonal Fresh Cut Fruits
4 Flavours of Premium Gelato
(rainbow bread, waffle, chocolate chips, sprinkles)

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