



夜市任点任吃

A La Carte Dinner Buffet
(最少两位 Minimum 2 persons)

Adult: \$39.80++

Child: \$29.80++

(Below 12 Years Old)

每桌用餐时间只限 90 分钟

(Each seating is limited to 90 minute only)

- 账单的总金额 (不包括任何折扣) 将另加 10% 服务费及政府消费税。
Gross bills will be subjected to 10% service charge and prevailing government taxes.
- 不可同时用促销, 折扣, 特惠礼宾卡和餐卷优待。
Not valid with other promotions, discounts, offers, privilege cards and/or vouchers (including but not limited to Chope, KLOOK and Shopback), unless otherwise stated.
- 所有出品备货有限售完为止。
Whilst stocks last. All orders will be on a first-come-first-served basis.
- 请勿浪费, 所剩食物将以卖价计算付款。
Excessive wastage will be charged as the normal selling price of the item.
- 自助餐中所有菜色, 只限于当堂享用, 不可打包带走。
The dishes served in our buffet are for dine-in only (strictly no takeaways).

汤类 Soup

1. 松露蘑菇汤 (每位 / per person)
Truffle Mushroom Soup
(Limited to one serving per person)

点心 Dim Sum

2. 白菜茼蒿饺 (3 件 / pcs)
Steamed Cabbage
and 'Tang Oh' Vegetable Dumpling
3. 红烧鲜竹卷 (3 件 / pcs)
Steamed Beancurd Roll
4. 香菇蒸烧卖 (3 件 / pcs)
Steamed Plant-based 'Siew Mai'
5. 三鲜蒸素饺 (3 件 / pcs)
Steamed Assorted Vegetables
and Corn Filling Vegetarian Dumpling
6. 罗汉上素饺 (3 件 / pcs)
Steamed 'Luohan' Vegetarian Dumpling
7. 素叉烧包 (2 件 / pcs)
Steamed Vegetarian Barbecued Bun
8. 三鲜素菜包 (2 件 / pcs)
Steamed Vegetable Bun

餐前小菜 Appetisers

9. 南洋风味亚渣
Pickled Mixed Vegetables
10. 芥末酥丁
Crispy Vegetarian Chicken served with
Wasabi Sauce
11. 陈皮番石榴
Chilled Red Guava with Orange Peel
12. 妈密素玉排
Beancurd Skin served with Marmite Sauce
13. 奇味脆松菇
Fried Hon Shimeji Mushroom
with Salt and Pepper

精美小菜 Delicacies

14. 茄子豉汁焖福袋
Braised Eggplant and Beancurd Skin
with Soy Sauce
15. 三杯菇
'San Bei' Mushroom
16. 麦香南瓜
Deep-fried Pumpkin with Oats
17. 川辣麻婆豆腐
Braised Spicy 'Mapo' Beancurd

18. 泰式素鱼
Thai-style Vegetarian Fish
19. 葡汁焗野菌
Baked Wild Fungus with Portuguese Sauce
20. 糯香素甲
Vegetarian Goose with Glutinous Rice
21. 酸甜猴头菇
Sweet and Sour Monkey Head Mushroom

精美时蔬 Vegetables

22. 香椿炒四季豆苗
Sautéed French Beans with Toona Sauce
23. 南乳素菜煲
Braised Mixed Vegetables with Fermented
Beancurd Sauce served in Claypot
24. 白胡椒豆结汤
White Pepper Beancurd Knot Soup
25. 清炒上海青
Stir-fried Shanghai Cabbage with Ginger
26. 榄菜炒奶白
Stir-fried White Cabbage
with Preserved Vegetables

饭与面 Rice and Noodles

27. 松露酱伊面
Stewed 'Ee-fu' Noodles with Truffle Oil

28. 五彩炒糙米饭
Colourful Fried Brown Rice
29. 星洲辣椒配馒头
Deep-fried 'Man Tou'
served with Chilli Gravy
30. 咖喱黄面汤
Curry Noodles

甜品 Dessert

31. 杨枝甘露
Chilled Mango Cream
32. 香茅爱玉冻
Chilled Lemongrass Jelly
33. 杏仁茶
Almond Cream
34. 紫米露
Black Glutinous Rice Cream