

L'ESPRESSO

ENGLISH AFTERNOON TEA BUFFET WITH LOCAL FAVOURITES

8 & 9 May 2021

(1st seating: 11am – 1pm; 2nd seating: 1.30pm – 3.30pm; 3rd seating: 4pm – 6pm)

\$60++ per adult

\$36++ per child (6 to 11 years of age)

Finger Sandwiches

Cucumber & Cream Cheese

Trio of Ham

Chicken 'Bak Kwa' & Cheddar Cheese

Otak-otak & Eggs

Open-faced Sandwiches

Paprika Pork & Semi Dried Tomato Roll

Herb & Garlic Cheese Tartlet with Cranberry Compote

Indian Spiced Chicken with Raisin & Mango Chutney

Crabmeat Salad with Roasted Corn Puree

Petit Sandwiches

Smoked Salmon & Yuzu Cream Cheese Bagel

Gammon Ham, Tomato & Egg Omelette in Ciabatta

Roasted Portobello Mushroom & Halloumi with Basil Aioli in Focaccia

Croissants

Tuna Mayonnaise

Smoked Chicken & Brie Cheese with Mustard

Chilled Delicatessen

Heirloom Tomato Salad & Lettuce with Balsamic Dressing

Selection of Charcuterie with Pickles & Mustard

Cheeses

Bresse Bleu, Comte & Camembert

(Dried Fruits, Quince Paste, Walnuts & Crackers)

Hot Delights

Chicken Curry with Freshly Baked Mini Baguette

Nonya Laksa with Condiments

Crispy Carrot Cake Stick with XO Sauce

Chicken Satay with Condiments & Peanut Sauce

Prawn Fritters with Salad Sauce

Vegetable Samosa with Mango Chutney

Crumbed Chicken with Honey Mustard Sauce

Swedish Meatballs with Smoky Homemade BBQ Sauce

Semi Dried Tomato & Feta Cheese Quiche

Mini Pork Shepherd's Pie

Menu is subject to changes with market availability.

Prices are subject to 10% service charge and prevailing government taxes.

Some items may contain or have come in contact with allergens. Guests may check with our staff for assistance.

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Carving (3-Days Rotation)

Roasted Chicken with Chipotle
Baked Salmon Wellington with Horseradish Cream
Slow-roasted Beef Tenderloin with Maple Pecan Crust

Hearty Soup

Soup of the Day

Ice Cream

Vanilla & Chocolate Ice Cream with Condiments

Scones

Raisin & Plain served with Strawberry Jam, Nutella,
Devonshire Clotted Cream & Butter

Sweet Temptations

Bread & Butter Pudding with Vanilla Sauce
Vanilla Crème Brûlée

Desserts

Double Chocolate Brownies
Mango Pomelo Pudding
Mini Chocolate Pandan Tarts
Orange Chiboust
Chendol Panna Cotta
Assorted Donuts
Coffee Éclair
Ondeh Ondeh Cake
Raspberry Cheesecake
Classic Tiramisu
Mini Fruit Tarts
Assorted Macarons in Local Flavours
Fruit Kebab/Whole Fresh Fruits
Assorted Lollipops on Trolley

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