



## **BUFFET DINNER**



### **INTERNATIONAL BUFFET DINNER MENU A**

#### **The Static Beginning**

##### **Cold Art**

Australian Mussels with Royal Papaya Salad  
Farm Potato Salad with Zesty Raspberry Mustard  
Chilled Pasta with Forest Mushroom Medley  
Salad of Peking Duck  
Translucent Crystal Noodles with Crustaceans

##### **Boutique Micro Green Symphony**

Seed of Sunflower, Pistachio, Walnuts, Dried Grapes and Pearled Onions  
Asian Vinaigrette, Creamy French and Sweet Mustard Emulsion



##### **Warm Liquid and Creative Flour**

Bisque of Coconut Perfumed Pumpkin

##### **Bread of "Spices"**

Olive Tapenade, Sundried Tomato, Basilic Pesto and Hummus



#### **Marriage of Asian Tastes**

##### **Fine Indian**

Rajasthan Chicken Curry  
Succulent Pieces of Chicken cooked with finely Roasted Red Chili Peppercorns and Cumin Seeds



##### **Daal Makhani**

Black Lentil slow-cooked with Garlic Butter Masala



Garlic Pickles, Mint Sauce, Tamarind Chutney, Mango Chutney, Papaya Chutney  
Assorted Papadums, Pickled Onions, Raita

**Our Chefs will be delighted to assist with any dietary requirement**

**All prices are subject to 10% service charge and 7% Goods and Services Tax**



## **BUFFET DINNER**



### **Royal Thai**

Broccoli Phad Plamuek

Sautéed Broccoli with Squid in Oyster Sauce



Kaeng Taleh

Red Thai Curry with Seafood, Vegetables, Thai Sweet Basil Leaves and Coconut Milk

### **Main Moments**

Norwegian Salmon Confit with Tomato on Vein

Fresh Herbs and Vanilla



“Cereals” Milano with Fresh Herbs and Pearled Onions

Wieneli Sausage and Saffron



Oven-roasted Asian Beef Loin

Buttered Seasonal Vegetables and 5-spice Pepper Jus



Asparagus with Roes of “Gold”

Sauvignon Buerre Blanc



### **The Interior Sweet Static**

Candied Ginger-Chocolate Feullintine

Tartin of Raspberry and Custard

Pandan-Coconut Layer

Red Dates and Vanilla Panna Cotta

Almond Blueberry Tea Cake

Refreshing Sliced Tropical and Seasonal Fruits

Ricotta Cheese Cake with Strawberries

**Freshly Brewed Coffee, Decaffeinated Coffee**

**MANDARIN ORIENTAL Selection of Teas**

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## **BUFFET DINNER**



### **INTERNATIONAL BUFFET DINNER MENU B**

#### **The Static Beginning**

##### **Cold Art**

Calamari Salad, Lemon - Olive Oil and Soy Vinaigrette  
Seared Tuna Fusion  
Scallops with Cucumber and Pine Kernel  
Marinated Chicken with Mango and Sun-dried Tomatoes  
Jersey Potatoes with Keta Caviar

##### **Boutique Micro Green Symphony**

Seed of Sunflower, Pistachio, Walnuts, Dried Grapes and Pearled Onions  
Asian Vinaigrette, Creamy French and Sweet Mustard Emulsion

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##### **Warm Liquid and Creative Flour**

Tahitian Crab Meat Soup with Asian Pesto

##### **Bread of "Spices"**

Olive Tapenade, Sundried Tomato, Basilic Pesto and Hummus

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#### **Marriage of Asian Tastes**

##### **Fine Indian**

Bhuna Gosht

Lamb Curry in an Onion Tomato Masala

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Palak Paneer

Cottage Cheese with Spinach Puree in Garlic Onion Masala

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Garlic Pickles, Mint Sauce, Tamarind Chutney, Mango Chutney, Papaya Chutney  
Assorted Papadums, Pickled Onions, Raita

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## **BUFFET DINNER**



### **Royal Thai**

Prew Wan Pak

A Vegetarian Medley - Sweet and Sour



Gang Keow Wan Gai

Green Curry Chicken with Sweet Basil and Coconut

### **Main Moments**

Pan-fried Fillet of Rankin Cod  
Teriyaki Glaze and Fresh Scallions



Spanish Paella Rice  
Crustaceans and Fresh Herbs



Grilled Medallion of Lamb  
Vegetable Ratatouille and Thyme Sauce



Oven Baked Mushrooms of the Forest  
Truffle Olio Drizzle



### **The Interior Sweet Static**

Mini Panna Cotta

Coffee Profiteroles

Green Tea Cheese Cake

Chocolate Walnut Brownies

Chilled Rock Melon Purée with Sago Pearls

Assorted Nonya Kueh and Kueh Lapis

Refreshing Sliced Fresh Tropical Fruits

**Freshly Brewed Coffee, Decaffeinated Coffee  
MANDARIN ORIENTAL Selection of Teas**

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