

THE FOOD
GALLERY

午餐菜單
Highlighted Lunch Menu



April & May Lunch Thai Buffet Highlights

Seafood on Ice

Pacific Ocean Prawn, Swedish Crayfish, Poached Sea Whelk, Canadian Mussel

Live Oyster Bar

Seasonal Freshly Shucked Oyster

Japanese Sushi and Sashimi Bar

Selection of Sashimi: Salmon, Tuna, Tilapia Fillet, Octopus
Assorted Sushi and Maki Roll

Indian Station

Indian Butter Chicken, Indian Seafood Curry, Indian Vegetable Curry
Pan-fried Roti Paratha, Basamati Rice, Prawn Cracker and Poppadum

Char-Grilled

Thai Style Roasted Pork Neck, Grilled Thai Satay (Chicken, Pork, Beef)

Deep-Fried

Thai Fish Cake, Shrimp Cake, Shrimp Net Spring Roll, Chicken wrapped in Pandan Leaf



Thai Salad Station

Thai Spicy Chicken Feet Salad, Thai Spicy Beef Salad, Pomelo and Shrimp Salad

Thai Station

Green Curry Beef, Gaeng Daeng (Red Curry Duck), Kaeng Kari Kai (Thai Chicken Yellow Curry)
Pad Thai, Stir-fried Crab in Thai Curry Sauce, Stir-fried Minced Pork (Pad Krapow Moo)
Sautéed Clam in Thai Chili Paste, Sautéed Mussel in Thai Coconut Milk Sauce
Stir-fried Squid with Belcan Sauce, Thai Style Steamed Fish (Pla Neung Manao)

Thai Noodle Station

Thai Rice Noodle

Selection: Prawn, Mussel, Meat Ball, Fish Cake, Bean Sprout, Seasonal Vegetables
(Choice of Soup: Tom Yam Kung, Tom Gai Kai, Boat Soup, Chicken Broth)

Thai Hainanese Chicken Rice and Braised Pork Knuckle Station

Hainanese Chicken Rice, Braised Pork Knuckle

Dessert

Thai Mango Sticky Rice, Durian Cream Puff, Jackfruit Crumble, Cendol Station,
Pandan Custard Cake, Thai Fruit Area, Thai Pancake Station (Banana, Jackfruit, Mango)

**All menu items are subject to change according to seasonality and availability.
食物或會因應季節變化及供應而改變。

Reserve Now >

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern
A 10% service charge will be added to your bill.
為閣下健康著想，如閣下對任何食物有過敏反應，請跟服務員聯絡。另加一服務費。

THE FOOD
GALLERY

晚餐菜單
Highlighted Dinner Menu



April & May Dinner Thai Buffet Highlights

Seafood on Ice

Boston Lobster, Snow Crab Leg, Pacific Ocean Prawn, Swedish Crayfish,
Poached Sea Whelk, Canadian Mussel

Live Oyster Bar

Freshly Shucked Oyster

Cold Appetizer and Salad

Smoked Salmon, Cured Ham and Cheese Selection, Thai Beef Salad

Japanese Sushi and Sashimi Bar

Sashimi Selection: Salmon, Tuna, Ebi, Tilapia Fillet, Scallop, Octopus
Assorted Sushi and Maki Rolls

Soup

Western Soup, Double-boiled Chinese Soup

Carving

Roasted Beef

Char-grilled

Thai-style Roasted Pork Neck, Grilled Thai Satay (Chicken, Pork, Beef)

Indian Station

Indian Butter Chicken, Indian Seafood Curry, Indian Vegetable Curry,
Pan-fried Roti Paratha, Basmati Rice Prawn Cracker and Papadum



Thai Station

Green Curry Beef, Gaeng Daeng (Red Curry Duck), Kaeng Kari Kai (Thai Yellow Curry Chicken),
Pad Thai, Stir-fried Crab in Thai Curry Sauce, Sautéed Clam in Thai Chili Paste,
Sautéed Mussel in Thai Coconut Milk Sauce, Pla Neung Manao (Thai Style Steamed Fish)

Thai Noodles Station

Thai Rice Noodles

Selection: Prawn, Mussel, Pork Ball, Beef Ball, Fish Cake, Bean Sprout and Seasonal Vegetables
(Choice of Soup Tom Yam Kung, Tom Gai Kai, Boat Soup, Chicken Broth)

Thai Hainanese Chicken Rice and Braised Pork Knuckle Station

Hainanese Chicken Rice, Braised Pork Knuckle

Dessert

Thai Mango Sticky Rice, Durian Cream Puff, Jackfruit Crumble, Cendol Station
Pandan Custard Cake, Thai Fruit Area, Thai Pancake Station

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