

INTERNATIONAL BUFFET

FEATURING LATIN FIESTA

25 May 2026 to 26 July 2026

Weekday Lunch	Mon to Fri	\$98++ per adult	\$25++ per child (6 - 12 yrs old)
Weekend Lunch	Sat, Sun & Public Holidays	\$108++ per adult	\$25++ per child (6 - 12 yrs old)
Weekday Dinner	Mon to Thurs	\$118++ per adult^	\$30++ per child (6 - 12 yrs old)
		\$45++ per senior citizen* (Promo from 18 June - 26 July 2026)	
Weekend Dinner	Fri to Sun	\$128++ per adult	\$30++ per child (6 - 12 yrs old)
		\$50++ per senior citizen* (Promo from 18 June - 26 July 2026)	

1-FOR-1 DISCOUNT

- Adults enjoy 1-for-1 discount and 2x IHG One Rewards points. If your group has an odd number of diners, enjoy 50% off with DBS/POSB, Citibank or UOB credit cards.

*SENIOR CITIZEN PROMOTION (18 June - 26 July 2026)

- Offer is exclusively available to senior diners aged 60 and above, including 2x IHG One Rewards points. Senior citizens are to produce their Silver Passion Card for verification. Limited to the first 20 senior citizens per day.

^55% OFF WHEN YOU DINE WITH GROUP OF 5 ADULTS (Until 31 Aug 2026)

- Enjoy 55% off when you dine-in with a group of 5 adults. Limited number of seats available. Applicable for weekday dinner only (Monday to Thursday).

Terms & Conditions

- 1-for-1 discount is not applicable with 'Senior Citizen Promotion' and cannot be combined with other offers.
- All promotions cannot be used in conjunction with other benefits or discounts and blackout dates may apply.
- 2X IHG One Rewards points only applicable to all buffet diners and senior citizens promo diners (Up to 8 pax per bill only)



LATIN FIESTA HIGHLIGHTS

SOUP

Latin Soup

(1 item on rotation)

Chicken Pozole (Mexican Chicken Soup)

Ajiaco Colombiano (Colombian Chicken and Potato Soup)

Tapado (Seafood Stew)

Albondigas Soup (Mexican Meatball Soup)

LATIN SALADS

Seafood

(1 item on rotation)

Ceviche De Pescado (Mexican Fish Ceviche)

Solterito (Peruvian Chopped Salad with Shrimp)

Maionese de Batata (Brazilian Potato Salad with Crab Meat)

Spicy Mexican Seafood Salad

Beef

(1 items on rotation)

Argentina Ensalada Criolla with Beef

Mexican Beef Salad with Salsa

Brussels Sprout and Pomegranate and Beef Pastrami Salad

Salpicón (Mexican Shredded Beef Salad)

Chicken

(1 items on rotation)

Mexican Smoked Chicken Cobb Salad

Mexican Bean Salad with Chicken Ham

Cucumber, Pineapple and Serrano Chile Salad with Chicken Ham

Salpicão de Frango (Brazilian Chicken Salad)

CARVING OF THE NIGHT

Chilean Herb Roasted Lamb

Mexican Spiced Roast Beef (Carne Asada Style)

Brazil Churrasco Beef Rump Roast

Served with BBQ Pineapple Brazilian style

**only one roast will be on rotation for dinner daily*

CHEF'S LIVE STATION

Brazilian BBQ Chicken

Served with Chimichurri Sauce and Pico de Gallo

**only available for lunch*

TACO NACHO BAR

Taco and Nacho Chips

Condiments: Chili Con Carne, Cheese Sauce, Tomato Salsa, Sour Cream, Guacamole,
Sliced Tomatoes, Lettuce, Cilantro, Red Onion, Corn, Bean and Shredded cheese

Please note that this menu is subject to changes on a daily basis, depending on the availability of fresh ingredients.



LATIN CUISINE

Starchy Staples

(1 item on rotation)

Macarronada (Brazilian Spaghetti Bolognese)

Argentine Ñoquis (Gnocchi)

Tallarín Verde (Peruvian Pasta Pesto)

Espagueti Rojo (Creamy Mexican Spaghetti)

Seafood

(1 item on rotation)

Seafood Moqueca (Brazilian seafood stew)

Camarones a la Diabla (Shrimp in Spicy Tomato Sauce)

Parihuela (Peruvian seafood soup)

Camarones al Ajillo (Mexico Garlic Shrimp)

Beef / Lamb

(1 item on rotation)

Sancocho (Puerto Rican Beef Stew)

Carne Guisada (Latin Beef Stew)

Chilean Beef Cazuela

Birria (Mexican Beef stew)

Chicken

(1 item on rotation)

Pollo Guisado (Puerto Rican Chicken Stew)

Pollo A La Diabla (Mexican Deviled Chicken)

Sudado de Pollo (Colombian Chicken Stew)

Spicy Brazilian Coconut Chicken

Fish

(1 item on rotation)

Pescado Encocado (Ecuadorian Fish in Coconut Sauce)

Sudado de Pescado (Colombian-Style Fish Stew)

Zarandeado Fish (Mexican Grilled Fish with Chile Sauce)

Chupín de Pescado (Argentine Fish and Tomato Stew)

Vegetables

(1 item on rotation)

Moqueca de Legumes (Brazilian Coconut milk vegetable stew)

Calabacitas Guisada (Stewed Mexican Zucchini)

Locro de Zapallo (Peru Pumpkin & potato stew)

Hogao Vegetables (Colombia Vegetables cooked in tomato-onion sauce)

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INTERNATIONAL BUFFET

SEAFOOD ON ICE

(6 items on rotation)

Poached Tiger Prawn , Blue Mussel, Sea Conch Whelk,
Baby Abalone, Japanese Sweet Clam

Half Shell Scallop **only available for weekend lunch and dinner daily*

 **Fresh Oysters** **only available for dinner daily*

 **Japanese Snow Crab Legs** **only available for weekday dinner*

 **Rock Lobster** **only available for weekend dinner*

Condiments: Lemon Wedges, Cocktail Sauce, Thai Sauce, Cut Chili with Soya

 **Cold Whole Sea Bass on Ice** **only available for lunch daily*

 **Cold Whole Salmon on Ice** **only available for dinner daily*

Condiments: Terasi, Nyonya Sambal, Sambal Belacan, Thai Sweet Chili, Garlic Chili

SUSHI & SASHIMI

 **Salmon Sashimi** **only available for dinner daily*

Assorted Sushi & Maki Roll **only available for weekend lunch and dinner daily*

Condiments: Soya Sauce, Pink Ginger, Wasabi

GREEN SALAD

Variety of greens: Mesclun, Romaine Lettuce, Arugula, Red Frisse

Cherry Tomato, Japanese Cucumber, Carrot, Bell Pepper, Sweet Corn

Dressings: Caesar Dressing, Thousand Island, Goma Dressing and Herbs Olive Oil

VEGETARIAN SALADS

(2 items on rotation)

Greek Salad

Mushroom Salad with Caramelized Onion

Tabbouleh Salad with Kale

Roasted Snow Pea and Broccoli Salad

Caprese Salad

Roasted Pumpkin with Walnut

Mexican Quinoa Salad

HUMMUS, DIPS & PICKLE

3 Types: Beetroot, Chickpeas, Spinach, Pumpkin, Red Pesto with
Sesame Lavosh, Bread Stick and Vegetables Crudités

4 Types of Assorted Pickles

4 Types of Assorted Antipasto

 **Chef's Recommendation**

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MAKE-YOUR-OWN

(1 item on rotation)

Traditional Rojak Station, Indonesian Gado-Gado Station or
Kang Kong with Cuttle Fish Station

Kueh Pie Tee with Assorted Condiments

**only available during lunch*

SOUP STATION

(1 soup on rotation)

Asian Soup

Thai Seafood Tom Yam Soup
Winter Melon Soup with Chicken
Shark Fin Melon Soup with Chicken
Herbal Black Chicken Soup

ASIAN CUISINE

(1-2 items on rotation)

Slipper Lobster of the Day

Chili Slipper Lobster with Mantao
Black Pepper Slipper Lobster
Salted Egg Slipper Lobster

Wok-fry Slipper Lobster with Ginger and Spring Onion

(only available for dinner - 1 type of lobster on weekday and 2 types of lobster on weekends)

(1 item on rotation)

Chicken

Braised Chicken with Potato
Taiwan Style Wok-fry Chicken with Garlic and Thai Basil
Teriyaki Chicken
Stir-fry Chicken with asparagus

(1 item on rotation)

Seafood

Sweet & Sour Fish
Thai Steamed Fish With Lime And Chilli
Salted Egg Prawn
Wok-fried Clam with Black Bean Sauce

(1 item on rotation)

Beef/Lamb

Beef Rendang
Stir-fry Sliced Beef with Mushroom
Stir-fry Sliced Beef with Ginger and Spring Onion
Chinese-style Braised Lamb

Grilled Satay

A selection of Chicken and Mutton in Peanut Gravy with Condiments

 **Chef's Recommendation**

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CHEF'S LIVE STATIONS



Freshly Made Prata

With selection of Dhal Curry and Chicken Curry



Hainanese Chicken Rice

Steamed Chicken and Roasted Chicken

Selection of condiment: *Chicken Rice Chili, Ginger Puree and Dark Soy Sauce*



Singapore Laksa

Served with a choice of Prawns, Fishcake, Bean Sprouts,
Sambal Chili and Laksa Leaves

INDIAN CUISINE

(1 item on rotation)

Rice

Lemon Rice , Peas Pulao, Vangi Bath, Tomato Rice, Ghee Rice

(1 item on rotation)

Chicken / Mutton / Fish

Mutton Rogan Josh, Goan Fish Curry, Prawn Vindaloo, Chicken Masala, Tandoori Chicken

(1 item on rotation)

Vegetable

Jeera Aloo, Aloo Gobi, Palak Paneer, Vegetable Korma, Matter Paneer

CONGEE

Plain Congee **only available for lunch*

Condiments: Crispy Ikan Bilis with Peanut, Pickled Chye Sim, Braised Peanut,
Salted Egg, Chicken Floss, Braised Soya Egg with Tau Kwa, Century Egg,
Spring Onion, Fried Shallot, Ginger, You Tiao



Chef's Recommendation

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DESSERTS

Assorted Mini French Pastries, Assorted Traditional Cookies
Assorted Nyonya Kueh, Seasonal Cut Fruits, Kacang Puteh

Cold Desserts

Ice Cream with Wafer or Rainbow Bread
Ice Kachang & Ice Chendol with Condiments

Chocolate Fondue

Condiments: Marshmallow, Dried Fruits, Churros

Hot Desserts (1 item on rotation)

Pengat Pisang
Red Bean soup with Ginko Nut
Bubur Pulut Hitam
Cheng Teng
Tau Suan with You Tiao
Green Bean Soup with Sago
Bubur Cha Cha

DRINKS

Hot Quenchers

Coffee

Espresso 
Café Latte 
Cappuccino 
Flat White 

Tea

Earl Grey, Peppermint, Chamomile,
English Breakfast, Jasmine Green Tea

Cold Quenchers

(3 drinks on rotation)

Calamansi, Blackcurrant, Ice Lemon Tea, Barley or Sour Plum



Nutri-Grade mark is based on default
preparation (before addition of ice).



Chef's Recommendation

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