

SPUDS & APRONS LUNCH BUFFET MENU

SPECIAL SINGAPORE CORNER 新加坡特色美食

Faber Peak's Delicious Hainanese Chicken Rice 花柏山景海南鸡饭

Steamed Chicken 白斩鸡

Fragrant Rice 香油饭

Chilli 辣椒

Minced Ginger 姜蓉

Dark Soya Sauce 黑酱油

APPETIZER 前菜

Singapore's Popular Snacks 新加坡香脆小吃

SOUP 汤

Soup of the Day 时日列汤

MAIN 主食

Dried Laksa 干叻沙

Curry Vegetables 咖哩菜

Braised Long Cabbage 焖长白菜

Braised Ee-Fu Noodle with Mushrooms 干烧 伊面

Minced Pork with Szechuan Vegetables 猪肉 碎炒四川菜

Steamed Fish Fillet with Garlic in Superior Soya Sauce 蒜茸蒸鱼

Preserved Bean Paste Braised Chicken 豆瓣 酱焖鸡肉

Steamed Tofu with Shrimp & Mushroom 冬菇 鲜虾蒸豆腐

Steamed Rice 丝苗白饭

DESSERT 甜品

Green Bean Soup 绿豆汤

Fruit Cocktail 水果鸡尾酒

DRINK 饮料

Iced Green Tea 绿茶

SPUDS & APRONS DAILY SET LUNCH MENU

Soup of the Day

MAIN COURSE (Selection of 1 Main)

Linguine Pasta with Salmon in Tomato Sauce Or

Oven- Roasted Mustard Chicken Succulent Capon Massaged with Mustard &
Roasted till Golden Brown Served with Homemade Gravy & Mashed spuds

Or

Breaded of Fish Fillet with Air flown assorted Garden Green Salad with Potatoes &
Tartar sauce

Or

Gateaux of Fricassee Mushroom with Vegetable on Spaghetti (Vegetarian)

BEVERAGE

Coffee or Tea or Ice Peach or Green Tea

GOOD OLD DAYS DAILY DINNER BUFFET MENU

SOUP

Soup of the Day (Asian Style)

SALAD

Garden Salad

Corn Kernal

Dressings: Roasted Sesame / Thousand Island

NOODLE STATION

Chef's Choice

MAINS

Sweet & Sour Fish

Roast Chicken with 5 Spices

Fried Potato with Minced Chicken and Mushroom

Seafood Tofu with Thai Chilli Sauce

Lo Han Chye (V)

Stir Fried Vegetarian Bee Hoon (V)

Fragrant Steam Jasmine Rice

Condiments: Garlic Chili Sauce / Sambal Chili

DESSERTS

Assorted Pastries Fresh Fruits (Assorted)

BEVERAGE

Cordial Drink Iced Water