



SG RESTAURANT WEEK DINNER BUFFET 新加坡餐厅周自助晚餐

Tuesday – Friday

First seating: 6pm – 7.30pm
Second seating: 8pm – 9.30pm

\$48++ (Adult), \$29++ (Child, 3 – 11 years old)
Top up \$38++ for free flow Prosecco, Beer & House Wine

(最少两位 Minimum 2 persons)

名厨介绍 SIGNATURES

只限一次享用 One serving per guest

火焰花雕酒活虾

Live Tiger Prawns Flambéed with Shaoxing Wine & Herbs

花蟹肉鱼鳔羹

Blue Swimmer Crab Meat & Fish Maw Thick Soup

蚝皇鲍鱼

Oriental Abalone in Oyster Sauce

金目鲈（油浸或豉汁蒸）

Sea Bass (Deep-fried or Steamed with Black Bean Sauce)

辣汁蟹伴炸馒头

Signature Chili Crab with Deep-fried Chinese Bun (Mantou)

非滨海俱乐部会员及国外到访俱乐部的游艇价格另加 10% 服务费与消费税。

Rates for members' guests & foreign visiting yachts are subject to 10% service charge and prevailing Goods and Services Tax (GST).

精选小食 APPETISERS

椒盐白饭鱼

Deep-fried Whitebait with Salt & Pepper

黄金鱼皮

Deep-fried Fish Skin with Salted Egg Yolk

五香牛展

Marinated Beef Shank

芥末灵芝菇

Deep-fried Lingzhi Mushrooms with Wasabi Sauce

香炸五香卷

Deep-fried Meat Rolls Wrapped in Bean Curd Skin

鸡蓉脆茄子

Deep-fried Crispy Eggplant with Chicken Floss

凉拌蒜香青

Chilled Cucumber with Garlic

X.O. 酱腊味萝卜糕

Wok-fried Radish Cake in X.O. Sauce

汤 SOUP

是日例汤

Soup of the Day

烧味 BARBECUE

蜜汁叉烧

Honey Glazed Roasted Barbecued Pork

挂炉烧鸭

Roasted Duck

豉油鸡

Soy Sauce Chicken

主菜 MAINS

黄金虾球

Crispy Prawn Balls with Salted Egg Yolk

麦片虾

Cereal Prawns

菠萝咕嚕肉

Sweet & Sour Pork with Capsicum & Pineapple

青苹果镇江骨

Sautéed Spare Ribs with Green Apple in Sweet & Sour Sauce

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宫保鸡丁
Wok-fried Diced Chicken with Dried Chilli & Cashew Nuts

三菇菠菜豆腐
Braised Spinach Bean Curd with Trio of Mushrooms

芙蓉煎蛋
Egg Omelette

渔香茄子煲
Stewed Eggplant with Spicy Sauce

农家炒肥牛肉
Sautéed Sliced Beef with Honey Beans & Lingzhi Mushrooms

榄菜肉末干煸四季豆
Sautéed French Beans with Minced Meat & Preserved Vegetables

蒜蓉炒时蔬
Sautéed Seasonal Vegetables with Minced Garlic

粥, 粉, 面, 饭类 CONGEE/ NOODLES/ RICE

鲜鱼百合粥
Fish Congee with Fresh Lily Bulb

皮蛋瘦肉粥
Lean Meat with Century Egg Congee

扬州炒饭
Yang Zhou Fried Rice

琥珀素丁炒饭
Fried Rice with Diced Vegetables & Walnuts

豉油皇炒面
Fried Noodle with Light Soya Sauce

干炒新西兰牛肉河粉
Stir-fried Hor Fun with New Zealand Sliced Beef

甜品 DESSERTS

夏日杨枝冻甘露
Chilled Mango with Sago & Pomelo

擂沙汤丸
Glutinous Dumplings with Grated Nuts & Sesame

桂花糕
Osmanthus Pudding

红莲雪耳 (冷)
Chilled Snow Fungus with Red Dates

椰汁糕
Coconut Milk Pudding

Terms & Conditions

- Guests at same table will have to order from the same menu.
同桌的客人必须在同一菜单上点菜。
- To reduce food wastage, unconsumed food may be chargeable at à la carte prices.
请勿浪费食物，所有食物将以卖价计算付费。
- The dishes served in our buffet are for dine-in only (strictly no takeaways).
所有食物只限堂内食用，售完为止。
- Not valid with other promotions and discounts.
不可同时使用促销和折扣。
- All prices stated are subject to 10% service charge and prevailing GST.
10% 服务费和 7% 消费税将以折扣前的价格来计算。