

Hotel Jen Orchardgateway Singapore



Weekend Lobster & Crab Feast Dinner Buffet Menu

Friday to Saturday \$78++ per person

Fresh Grill Seafood and Meat

Laksa Flavoured Crab and Cream Half Shell Scallop, Grill Whole River Prawn
Fresh Curry Leaf and Turmeric Squid

German Chained Mini Ball Cheese Sausage, House Garden Rosemary Chicken,
Garden Herb Beef Steak

Sauces and Dips

Garlic Aioli, Thai Basil Chili, Pineapple Salsa, Cheddar Cheese Dip
Black Pepper Beef Jus, Fresh Garden Herb Cream Sauce

Oyster & Cooked Seafood on Ice with Condiments

Fine De Claire Oyster
Alaskan King Crab, Boston Lobster, Baby Crawfish, Cooked Prawn,
Snow Crab Leg, Black Mussel, White Clam, Gong Gong
Cocktail Sauce, Citrus Mayo, Mango Mayo, Tartare Sauce, Red Wine Shallot Vinegar, Garlic Soya Dip

DIY Salad Bar Station

Assortment of Greens and Accompaniments
Lobster and Shrimp, Parmesan Cheese, Shredded Chicken Ham, Tuna Flake,
Dried Cranberry, Raisin, Sun Flower Seed, Pumpkin Seed, Sesame Seed, Grated Peanut

Dressing, Oil and Vinegar

Thousand Island, French Dressing, Goma Dressing, Coriander Lime and Mango Dressing,
Sesame Soya Dressing, Balsamic Vinaigrette, Extra Virgin Olive Oil, Pumpkin Seed Oil,
Grape Seed Oil, Sherry Vinegar, Balsamic Vinegar, Raspberry Vinegar

Chef Recommendation DIY Salad

Lobster and Shrimp Baby Romaine Salad with Coriander Lime and Mango Dressing

Assorted Breads

Olive Loaf, Muesli Loaf, Wholemeal Loaf, French Baguette

Chef Recommendation DIY Salad

Lobster and Shrimp Baby Romaine Salad with Coriander Lime and Mango Dressing

Assorted Cheeses and Condiments

Port Salut, Scamozar, Pont Leveque, Livarot, Reblochon, Brie Cheese
Water Biscuit, Ritz Cracker, Roasted Almond, Dried Apricot, Dried Prune

Japanese Selection of Sashimi, Sushi and Maki

Norwegian Salmon Sashimi, Imitation Abalone Sliced, Assortment of Sushi and Maki

Japanese DIY Bento with Condiments

Miso Soup with Silken Tofu, Steamed Japanese Short Grain Rice, Japanese Curry with Vegetables, Yakiniku Pork Belly, Tempura Whole Prawn, Teriyaki Salmon Fillet

Diced Tamago, Bonito Flake, Sweet Corn, Kizami Nori, Gari, Edamame, Spring Onion, Shibazuke, Misozuke, Oshinko

Western Selection

Lobster and Seafood Chowder

Baked Duo Cheese Pasta with Fresh Basil Tomato Sauce, Boston Lobster and Crab Meat Risotto
Sautee Garlic Creamy Young Spinach, Fresh Corn on Cob cook in Fresh Milk

Pan Fried Asparagus and Tomato with Garden Herb, Seasoned Potato Twister Fries

Local Selection

Wok Fried Crab and Lobster Hokkien Noodle

Golden Sand Salted Egg Fried Rice with Lobster and Crabmeat

Singapore Chili Mud Crab with Fried Mantou

Chinese BBQ and Braised Selection

Roasted Duck, Roasted Pork, Braised Soya Chicken

Chicken Rice and Condiments

Beef Noodle Station

Braised Beef Tendon and Brisket, Beef Ball, Fish Ball, Chicken Ball, Prawn, Squid, Clam, Kai Lan, Bok Choy, Beansprout, Mushroom, Chinese White Cabbage, Pea Shoot, Thai Basil

Choice of Fresh Made Noodle: Thick Bee Hoon, Yellow Noodle, Mee Tai Bak, Kuay Tiao

Sweets and Desserts

Lemon Meringue Tart, Rose Chiffon Cake, New York Cheese Cake, Red Velvet Cake

DIY Creative Table

Chocolate Mocha Bean, Mini Marshmallow, Almond Nib, Oreo Cookies, M&M,
Shaved Chocolate, Desiccated Coconut, Dried Orange Peel,
Dried Lemon Peel, Chocolate Pearl, Silver Ball, Dried Fruit,
Thousand and Hundred, Honey, Coulis, Crumble

8 Type Section of Ice Cream

Durian, Jackfruit, Nata De Coco, Yam, Chocolate, Mango, Sweet Corn, Vanilla

Shave Ice with Wide Range of Condiments

Cendol, Sea Coconut, Pearl, Chia Seed, Amarion Cherry, Pomelo, Atap Seed, Cream Corn,
Aloe Vera, Kidney Bean, Nata De Coco, Durian Paste, Lychee, Longan, Fruit Cocktail, Red Bean,
Cincau, Passion Fruit Pop Ball, Mango Pop Ball, Sago

Coconut Cream, Pandan Syrup, Gula Melaka Syrup, Maple Syrup, Hershey's Chocolate Sauce,
Farmed Honey

Friday – Tea Theme

Chrysanthemum Tea Cake, Red Tea Cake, Yuzu Tea Cake, Earl Grey Caramel Swiss Roll

Saturday – Coffee Theme

Kopi Siu Tai Tiramisu, Roasted Walnut Coffee Butter Cake, Latte Cream Puff, Cappuccino Cake

***All menu items are subjected to changes by the chef**