

Hotel Jen Orchardgateway Singapore

Weekday Dinner Buffet Menu

Sunday to Thursday \$48++ per person

Fresh Grill Seafood and Meat

Thick Laksa Coconut Cream Half Shell Scallop, Sambal Onion Stingray, Fresh Curry Leaf and Turmeric Squid, Fresh Dill and Garlic Prawn

German Chained Mini Ball Cheese Sausage, Taiwanese Sausage, House Garden Rosemary Chicken, Paprika Spiced Beef

Sauces and Dips

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

Seafood on Ice with Condiments

Cooked Prawn, Black Mussel, White Clam, Green Mussel, Gong Gong, Snow Crab
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

Assorted Cheeses and Condiments

Port Salut, Smoked Mozzarella, Emmental Cheese, Camembert, Brie
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, Deep Fried Chicken Cutlet, Tempura Whole Prawn, Teriyaki Fish Fillet

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

Western Selection

Soup of the Day
 Baked Duo Cheese Pasta with Fresh Basil Tomato Sauce, Daily Special Savoury B&B Pudding
 Sautee Garlic Creamy Young Spinach, Fresh Corn on Cob cooked in Fresh Milk
 Baked Seasonal Vegetables with Garden Herb, Seasoned Potato Twister Fries

Local Selection

Wok Fried Singapore Seafood Hokkien Noodle, Stir Fried Wawa Cabbage with Wolfberry
 Chili Crab Meat Dip with Fried Mantou

Chinese BBQ and Braised Selection

Roasted Duck, Roasted Pork, Braised Soya Chicken
 Chicken Rice and Condiments

Live Cooking 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,
 Hundred and Thousand, 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, Amaranth Cherry, Pomelo, Atap Seed, Cream Corn,
 Aloe Vera, Kidney Bean, Nata De Coco, Durian Paste, Lychee, Longan, Fruit Cocktail, Red Bean,
 Cincou, Passion Fruit Pop Ball, Mango Pop Ball, Sago
 Coconut Cream, Pandan Syrup, Gula Melaka Syrup, Maple Syrup, Hershey's Chocolate Sauce,
 Farmed Honey

Daily Theme Dessert Corner

Monday – Chocolate Theme

Chocolate Eclair, Black Forest Cake, Chocolate Truffle, Chocolate Caramel Pear Cake

Tuesday – Mango Theme

Mango Mousse Cake, Mango Short Cake, Mango Yoghurt Swiss Roll, Mango Panna Cotta

Wednesday – Berries Theme

Power Berries Opera Cake, Blueberry Cheesecake, Strawberry Yuzu Swiss Roll, Raspberry
 Lychee Cake

Thursday – Matcha Theme

Matcha Green Tea Tiramisu, Matcha Azuki Bean Paste Roll, Matcha Opera Cake, Hojicha Cake

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

Sunday – Local Theme

Ondeh Ondeh Cake, Young Coconut Short Cake, Coconut Cream Tart, Pandan Cendol Cake

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