

TRULY SINGAPORE FLAVOURS SEAFOOD BUFFET

Explore our selections from The Salad Bar, The Carving Table, The Local Stall, The Patisserie and The Fruit Stall. Our servers will be pleased to personally serve you a Seafood On Ice platter to your table upon your arrival.

Available for dinner on Fridays and Saturdays, lunch on Sundays

Dinner: 6pm to 9:30pm | Lunch: 12pm to 2:30pm

SGD118 per adult | SGD38 per child (6 to 12 years of age)

Menu items are subject to changes according to availability.

All prices are in Singapore dollars, subject to prevailing service charge, goods and services tax.

For reservations and enquiries, please call 6311 8195 or email cafe.mosaic@carltonhotel.sg

SEAFOOD ON ICE PLATTER

Fresh oyster, king crab legs, black mussel, poached prawn, salmon sashimi, tako sashimi

COLD ENTREE (on rotational basis)

- A** Apple salad with greek yogurt
Pasta with chicken sausage tossed with pesto
Melon & prawn salad with sesame goma dressing
Tuna flakes with mixed bean salad

- B** Healthy fruit salad tossed with peach vinaigrette
Pasta tossed with pesto chicken chipolata
Spicy seafood salad with glass noodle
Mixed bean ragout salad

- C** Old school waldorf salad topped with raisin and walnut
Cold soba, shredded cucumber in sesame paste dressing
Chunky potato salad tossed with sweet mustard relish
Mild spicy jelly strips fish salad

THE SALAD BAR

- Choice of Greens:** Romaine Lettuce, Mixed Green, Red Chicory
- Choice of Accompaniments:** Cherry Tomato, Kidney Bean, Corn Kernel, Onion, Crouton
Celery, Chick Pea, Mandarin Orange Wedge, Cucumber
- Choice of Sauces & Condiments:** Thousand Island, Caesar Dressing, Herb Vinaigrette,
Balsamic & Olive Oil

JAPANESE COUNTER

- Handmade assorted sushi & maki rolls
- Salmon sashimi & tako sashimi
- Choice of Sauces & Condiments:** Shoyu, Wasabi, Gari

CHEF'S CRAFT SOUP

Oriental Soup of the Day

Western Soup of the Day

Served with: Soft & Hard Rolls

Choice of: Butters or Margarine

SINGAPORE SNACKS

Prawn crackers

Papadum

Melinjo nut crackers

Naan bread

Mantou

Gobi prata

Vadai

Served with:

Daily homemade vegetarian curry for dipping

THE LOCAL STALL (on rotational basis)

A Singapore Rojak *tau pok, you tiao, cucumber, sweet turnip and bean sprout*

B Fruits Rojak *tau pok, you tiao, apple, pineapple and green apple*

C Gado Gado *eggs, long bean, cucumber, tempeh and cabbage*

THE CARVING TABLE

Slow roasted pepper crusted O.P beef

AND Oven roasted herbs leg of lamb

Choice of Accompaniments:

Mint Jelly, Grain Mustard, Jus

NOODLE STATION (on rotational basis)

A Laksa & Prawn Noodle *eggs, prawn, fish cake, morning glory, bean sprout*

B Mee Siam & Fish Ball Noodle *eggs, shrimps, garlic chive, bean sprout*

C Laksa & Chicken Noodle *eggs, shredded chicken, cucumber, fish cake*

BEVERAGES

Selection of gourmet coffee and tea upon request

50% off for house wines, chilled juices, tiger beer and soft drinks

HOT MAINS (on rotational basis)

A Pandan Chicken

Prawn with Garlic Chive (Ku Chye Flower)

Fried Fish with Mala Sauce

Fisherman's Catch Omelette

Wok-fried Pork Belly Teriyaki CONTAINS PORK

Fried Sin Chew Bee Hoon

Shrimp Fried Rice

Scallop with Soya & Garlic Flakes

Salted Egg Crayfish

Fresh Seasonal Vegetables of the day

B Jade Sprout with Poached Chicken

Thai Moo Ping (Grilled Pork Skewers) CONTAINS PORK

Wok-fried Prawn with Capsicum & Leek

Golden Salted Egg Fish

Seafood Omelette

Hong Kong Noodles

Yang Chow Fried Rice

Scallop with Soya & Garlic Flakes

Singapore Chili Crayfish

Stir-fry Fresh Greens of the Day

C Herbal Chicken

Thai Prawn Cake

Fried Fish with Oatmeal Cereal

Japanese Omelette

Marmite Pork Ribs CONTAINS PORK

Braised Ee Fu Noodles

X.O Fried Rice

Scallop with Soya & Garlic Flakes

Black Pepper Crayfish

Stir-fry Fresh Greens of the Day

DESSERTS

Red Velvet

Chocolate Ganache

Cheese Cake

Swiss Roll

Banana Cake

Mango Pudding

Warm Dessert of the day

Seasonal Fresh Fruits

Ice Cream in Mini Cups