

FOR IMMEDIATE RELEASE

CAFÉ MOSAIC IS BACK WITH SEAFOOD BUFFET AND SET LUNCH PROMOTIONS
The all-new “Truly Singapore Flavours” seafood buffet tempts with the freshest seafood



Seafood Buffet: Seafood on Ice



Seafood Buffet

29 April 2022, Singapore – **Café Mosaic** at **Carlton Hotel Singapore** reopens with a seafood buffet and set lunch promotion. From 6 May 2021, a refreshed dining experience awaits with the brand new “Truly Singapore Flavours” seafood buffet concept. Seafood lovers get to feast on a gastronomic journey of the freshest seafood at the all-you-can-eat seafood buffet, available every Friday to Sunday. The restaurant’s two and three-course set lunch offerings allow diners to indulge in some quality nosh without breaking the bank.

“Truly Singapore Flavours” Seafood Buffet

Diners will be presented with an appetising seafood platter that tempts with freshly-shucked oysters, king crab legs, black mussels and poached prawns at the start of the buffet. Other appetisers include *Melon & Prawn Salad with Goma Dressing*, *Spicy Seafood Salad with Glass Noodles* and *Spicy Jelly Strips Fish Salad*.

Well known for its local mains; also the strong suit for the culinary team at Café Mosaic lead by Executive Chef Lee Hwee Yaw, diners can look forward to a smörgåsbord of tantalising mains with local flavours. Highlights include *Fried Fish with Mala Sauce*, *Salted Egg Crayfish*, *Singapore Chilli Crayfish*, *Wok-fried Prawns with Capsicum & Leek*, *Scallop with Soya & Garlic Flakes*, *Oatmeal Cereal Fried Fish*.

More than just seafood! Diners get to enjoy a range of meat dishes at the buffet, such as *Herbal Chicken*, *Marmite Pork Ribs*, *Grilled Pork Skewers*, *Wok-fried Teriyaki Pork Belly* and more. The carving station features fork tender *Slow-roasted Pepper Crusted OP Beef* and flavourful *Oven-roasted Herbs Leg of Lamb*. Diners can also look forward to local favourites such as *Singapore Rojak*, *Gado Gado*, *Singapore Laksa* and *Mee Siam*.

End the meal on a high note with sweet treats freshly baked from the in-house pastry kitchen. Sink your teeth on the *Red Velvet Cake*, *Chocolate Ganache*, *Cheese Cake*, *Swiss Roll*, *Banana Pound Cake* and more!

Truly Singapore Flavours Seafood Buffet is available from 6 May 2022, for dinner on Fridays and Saturdays, and lunch on Sundays, priced at S\$118++ per adult and S\$38++ per child (6 to 12 years old). For reservations or more details, please call the restaurant at 6311 8195 or email cafe.mosaic@carltonhotel.sg

Exclusive for DBS/POSB Cardmembers till 31 August 2022

DBS/POSB cardmembers enjoy **1-for-1*** adult buffet. *T&Cs apply

Set Lunch Promotion

Diners can save more and indulge in some quality lunch with Café Mosaic new set lunch offerings. Located within the civic district, the restaurant is the perfect place for corporate lunches, gatherings and intimate meals. Simply order any main on the à la carte menu, top-up \$5++ and choose either an appetiser or a dessert to make it a 2-course set. For diners who wish to have both the appetiser and dessert, they are only required to top-up \$10++.



A La Carte Offerings



Western Bento Set



Truffle Mushroom Brioche with Ham and Cheese



Indonesian Bento Set

À La Carte Menu

Café Mosaic's à la carte menu consist of good mix of western delights and local specialties such as *Seafood Hor Fun*, *Hokkien Mee*, *Smoked Chicken and Mushroom Pizza*, *Seared Salmon and Avocado Salad*, *Truffle Mushroom Brioche with Ham and Cheese* and more. For a fuss-free all-in-one meal,



diners can opt for the bento set that is accompanied with soup and dessert of the day. With a diversity of exciting flavours ranging from local to western to Indonesian, and even Vegetarian – these bento sets are perfect for diners who love variety.

Profile of Executive Chef Lee Hwee Yaw

Born in Singapore, Executive Chef Lee Hwee Yaw (Chef Yaw), is a highly experienced individual in the Food and Beverage industry who worked his way up in various reputable organisations from the tender age of 21. In 2010, Chef Yaw joined Carlton Hotel Singapore as the Executive Sous Chef and has since built up a loyal following of regular guests. Promoted to the Executive Chef in 2012, he is currently leading the entourage of Chefs at Carlton's F&B outlets: Café Mosaic and Tuxedo Café & Patisserie. Under his leadership, Café Mosaic has won two of Singapore's most esteemed awards under its belt in consecutive years – one of "Singapore's Best Restaurants" by Singapore Tatler and "Singapore's Top Restaurants" by Wine & Dine.

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About Carlton Hotel Singapore

Carlton is an upscale business hotel, offering our guests the best of Singapore. Combining international standards with exceptional service and local charm, our warm welcome and cosmopolitan facilities create a seamless stay. Carlton Hotel offers 940 well-appointed guest rooms with 13 meeting rooms, award-winning Wah Lok Cantonese restaurant, all-day dining Café Mosaic, Tuxedo Cafe & Pâtisserie, a gym and swimming pool. Visit www.carltonhotel.sg for more information.

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