

FOR IMMEDIATE RELEASE

## LET'S MEAT AND SEA AT CAFÉ MOSAIC

*Café Mosaic presents the new "Meat and Sea" dinner buffet, available on Fridays and Saturdays*



**Singapore, 29 May 2019** – A refreshed dining experience awaits as Café Mosaic introduces a brand new "Meat and Sea" buffet dinner concept starting from 31 May 2019, available on Fridays and Saturdays while showcasing a revamped buffet selection of International delights from Sundays to Thursdays.

### LET'S MEAT AND SEA!

Experience the best of both worlds at Café Mosaic's brand new "Meat and Sea" on Fridays and Saturdays. Sample the ocean's freshest catch with highlights such as *Chilled Crab Legs*, *Freshly Shucked Oysters*, *Queen Scallops*, *Salmon Sashimi* and more. Go wild with local flavours featuring all-time favourites - *Singapore Chili Crab with Mantou*, *Fish Head Assam Curry*, *Black Pepper Crab*, *Salted Egg Crab*, *Crayfish tossed in Salted Egg Sauce*, *Crispy Cereal Prawn* and *X.O Chili with Scallop*, just to name a few.

For meat lovers, dine to your heart's content with *Slow Roasted O.P Beef*, *Roasted Leg of Lamb* and succulent meat cuts such as pork belly, beef, lamb and chicken, all grilled to perfection at our live carving station.

Complete your meal and indulge in a smorgasboard of tantalising desserts with *Assorted French Pastries*, *Cheese Cake*, *Chocolate Mousse* and *Swiss Rolls*, all freshly made in-house daily by the talented pastry team.

**“Meat and Sea” Dinner Buffet**

Adult: \$98\*, Child: \$49\*

Fridays and Saturdays | 6pm – 10pm

Enjoy 50% off total bill with DBS/POSB and 38% off total bill with UOB credit/debit cards

**A REVAMPED BUFFET EXPERIENCE**

Enjoy delectable local and International gastronomic buffet delights at Café Mosaic from Sunday to Thursday evenings.

Choose from an assortment of appetisers and seafood on ice such as *Freshly Shucked Oysters*, *Black Mussels* and *Poached Prawns*. Dig into hot favourites featuring *Beef Rendang*, *Steamed Queen Scallop with Soya & Garlic Flakes*, *Lamb Stroganoff* and *Singapore Chilli Crayfish with Mantou*. Get your hands on freshly roasted succulent meat at the carving station including *Slow Roasted O.P Beef* or take joy in preparing a plate of *Singapore Rojak* or *Gado Gado* with your favourite ingredients at the DIY station!

An array of mouth-watering freshly baked sweet treats awaits, including *Red Velvet Cake*, *Gula Malaka Swiss Roll*, *Crème Brûlée*, *Chocolate Truffle* and the newly added Waffles and Deep Fried Ice Cream Station for that sweet ending.

**International Buffet Dinner**

Adult: \$88\*, Child: \$44\*

Sundays to Thursdays, 6pm – 10pm

**International Buffet Lunch**

Adult: \$58\*, Child: \$29\*

Available daily | Weekdays: 12pm – 2.30pm, Weekends: 12pm – 3pm

Enjoy 50% off total bill with DBS/POSB and 38% off total bill with UOB credit/debit cards

\*Prices are subject to service charge and GST. Child pricing is for those aged 6 to 12 years. Buffet Menu served is on rotational basis.

**For reservations and enquiries, please call 6311 8195 or email [café.mosaic@carltonhotel.sg](mailto:café.mosaic@carltonhotel.sg)**

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**About Carlton Hotel Singapore**

Carlton Hotel Singapore is a 940-room upscale hotel in Singapore with 13 meeting and events spaces. The Hotel features an award-winning Wah Lok Cantonese restaurant, all-day dining Café Mosaic, Tuxedo Cafe & Pâtisserie, a gym and swimming pool. Every part of the hotel experience is crafted to celebrate modern Singapore and dedicated to the comfort of our guests. Visit [www.carltonhotel.sg](http://www.carltonhotel.sg) for more information.

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