

PROVIDING YOU THE FINEST CUISINE



THE RITZ - CARLTON

MILLENNIA SINGAPORE

BUFFET LUNCH MENU

Cold Selections

Grenadine Poached Pear, Greek Feta, Kale Salad (V)
Salmon Confit, Hishio Miso Salsa
Slow Cooked Beef Shortrib, Sauce Tonnato
Tea Smoked Duck Fillet Sze Chuan Style, Marinated Cucumber & Black Fungus
Musclun Mixed Salads, Dressings and Condiments (V)
Pasta Salad, Pimiento, Basil Pesto, Toasted Pinenut (V)

Counter Chiller Station

Anti-Pasto

Plated Charcuterie, Pickles
Oil Marinated Pimientos & Olives & Cheeses served with Toasted Bruschetta

Soup

Smoked Tomato Cream Soup, Pablano Salsa

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Nonya Fish Maw Soup
Cabbage, Fish Maw & Pork Dumplings

Selection of Freshly Made Bread, Grissini and Lavoche

Hot Selections

Vegetarian Sayur Lodeh (V)
Grilled Lamb Chops, Mint Gravy, Olive & Anchovies Tapenade
White Pepper King Prawns, Red Onion, Ginger, Scallion & Abalone Mushroom
Chicken Fricassee, Ceps & Trumpet Mushroom
Creamy Potato Dauphinoise (V)
Steamed Seabass 'Teochew Style', Salted Mustard Leaves, Sour Plum, Tomatoes & Chili
Baked Eggplant Parmigiano (V)

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Live Stations

Braised Iberian Pork Cheek

Xeres Reduction, Truffle Potato Mousseline

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Penang Style Prawn Noodle Soup

Poached Prawns, Silver Sprout, Kurobuta Pork Shoulder & Crispy Lardon
Chili Powder & Crispy Shallot Oil

Dessert

Chocolate Passion Brownies Cake
Green Tea Raspberry
Baked Coconut Tart, Coconut Whipped Ganache
Mango Pudding, Mango Pomelo Salsa, Bird Nest
Assortment of Ritz Macaron (3 kinds)
Chilled Red Date Soup with Lotus Seeds and Hasma
Fresh Fruit Platter