

Gateaux

Hummingbird Carrot Cake
D, E, G, N

Signature Durian Cake
D, E, G

New York Cheesecake
D, E, G

Shooter

Tiramisu
D, E

Mango Pomelo Pudding
D

Dark Chocolate Crunchy
D, E, N

Assorted Pastries

Travel Butter Cake / Travel Marble Cake
D, E, G

Assorted Macaroon
D, E, G, N

Orh Nee Yam Swiss Roll
D, E, G

Ondeh-Ondeh Layers Cake
D, E, G

Local Delight

Assorted Nyonya Kueh
E, V

Chiffon Cake of The Day
E, G

Pandan Egg Tart
D

Ice Cream and Sorbet with Codiments

Hot Dessert

Bubur Cha Cha
D, V

Eight Treasure Cheng Teng
V

Fruits and Berries

Tropical Seasonal Fruits Platter and Berries



SHANGRI-LA
SINGAPORE

The Rose Veranda

**Mother's Day
Mini Buffet
\$55++ per person**



Price is subject to 10% service charge and prevailing government taxes.

Salad and Apetizer

Tomato and Buffalo Mozzarella with Parma Ham, Basil Pesto and Aged Balsamic
D, P

Capellini Pasta with Shio Kombu, Sakura Ebi and Truffle Dressing
E, G, S, SH

Grilled Eggplant and Courgette with Shaved Parmesan, Semi-Dried Tomato and Olives
D, V

Jelly Fish and Marinated Octopus Salad with Cucumber and Toasted Sesame Seed
G, S, SE

DIY Cobb Salad in Parmesan Wheel
Pork Bacon Bites, Hard-Boiled Egg, Blue Cheese Crumble, Croutons, Thousand Island Dressing, Italian Dressing, Balsamic Vinegar
D, E, G, P, S

Sandwich Selection

Corned Beef and Sauerkraut Sandwich
E, G, S

Egg Chive and Cheese Sandwich
E, G, S, V

Albacore Tuna and Celery Sandwich
E, G, S, SE

Barbeque Mushroom Tortilla Roll
E, G, S, V

Soup of The Day

Double Boiled Chicken Soup with Fish Maw, Chinese Mushroom and Cordyceps Flower
G, SE

Noodle Station

Seafood Ban Mian with Dried Scallop and Anchovies Stock
Minced Pork, Dried Scallop, Mushroom, Crispy Anchovies, Lala Clams and Seasonal Vegetables
D, E, P, S, SE, SH

Dim Sum

Lor Mai Kai
G

Crystal Prawn Har Kow
S, SH

Chicken Siew Mai
G

Carving of The Day

Baked Salt Crusted Seabass with Ikura Beurre Blanc and Dill
D, E, G, SE

Hot Selection

Wok Fried Cereal Prawn with Curry Leaves and Chilli Padi
G, SH

Seafood Char Kway Tiao with Lap Cheong, Pork Lard and Dark Sweet Sauce
G, P, S, SE, SH

Peranakan Style "Chap Chai" with Mushroom in Preserved Yellow Bean Sauce
G, S, V

Cajun Red Skin Potatoes with Melted Cheddar and Caramelized Onion
G, S, V

Indian Butter Chicken with Traditional Spice and Cashew Nut Gravy
D, T

Vegetable Biryani with Raita and Papadum
D, T

Snacks

Korean Style Chicken Wing with Gochujang
D, G, S

Pan-Seared Seafood Gyoza with Aged Vinegar and Ginger
G, S, SE, SH

Japanese Maki Roll

Aburi Salmon Belly Maki, Tempura Ebi Maki, Futo Maki, Takuwan Maki (V) with Condiments
E, G, S, SE, SH

Rojak Station

DIY Fruit Rojak with Fermented Shrimp Paste, Dough Cruller and Peanuts
G, N, SE, SH