

BUFFET MENU

Weekend (Sat-Sun) Lunch:

SGD 78 ++ (Adult) | SGD 19++ (Child)

1-For-1 Promotion is for Adults Only

HAINANESE SECTION

Chicken Rice

Fragrant rice cooked with chicken broth.

Roasted Chicken

Steamed Chicken

Poached chicken.

Clear Chicken Soup

An aromatic chicken broth.

Cucumber

A perfect combination for chicken rice.

Chili

A mild spicy chilli "sambal".

Soy Sauce

Slightly sweet condiment, acting as a savoury, caramel glaze.

Ginger Paste

Minced ginger, sesame oil, and salt.

The Buffet Club
singapore

BUFFET MENU

ZI CHAR

Rotating Meat & Seafood/Vegetable Selections

Selections vary daily and may include:

Salted Egg Chicken

Crispy fried chicken bites tossed in a rich, creamy & savoury sauce made from mashed salted egg yolks, butter, curry leaves & chilli padi.

Stir-Fried Ginger Beef

A fast, savoury dish featuring tender beef strips flash-fried with aromatic ginger, garlic, and scallions.

Hong Kong Steamed Fish

A classic Cantonese dish featuring fresh sliced white fish steamed to a delicate, tender texture.

Sweet & Sour Fish

Crispy fried sliced fish with sweet and sour sauce.

Sichuan Fried Chicken

A crispy bite-sized chicken, stir-fried with dried red chillies and Sichuan peppercorns.

Black Pepper Prawn

A succulent prawns tossed in a bold, aromatic, and savoury black pepper sauce.

BUFFET MENU

ZI CHAR

Rotating Meat & Seafood/Vegetable Selections

Selections vary daily and may include:

Mapo Tofu

Sichuan Chinese dish featuring soft tofu cubes set in a spicy, oily sauce

Sichuan Stir-Fried Eggplant

Sichuan dish featuring tender eggplant cooked in a sticky, savoury, sweet and tangy sauce.

Chap Chye

A popular Hokkien-style braised mixed vegetable dish.

Lady Finger with Oyster Sauce

Poach lady finger with crispy fried garlic and oyster sauce.

Stir-Fried Tauhu with Celery

Wok-tossed soft tauhu and crunchy celery in a light savoury glaze.

The Buffet Club
singapore

BUFFET MENU

NOODLES STATION

Nyonya Laksa with Condiments

A rich, aromatic Peranakan noodle soup featuring a coconut milk-based broth spiced with a complex rempah.

Fish Cake

Minced Laksa Leaves

Cleaned Beansprout

Boiled Prawn

Sambal

Fish Broth with Condiments

Made from simmering fish bone and heads.

Fish Ball

Sawi

Fried onion

Shredded Chicken

Cleaned Beansprout

The Buffet Club
singapore

BUFFET MENU

INDIAN SECTION

Roti Naan/Garlic Naan

A soft, fluffy, and slightly chewy leavened flatbread originating from South Asia, typically cooked in a high-temperature clay oven called a tandoor

Chicken Tikka

A popular South Asian dish featuring chicken marinated in yogurt and spices

Butter Chicken

A popular Indian dish featuring tender tandoori-roasted chicken simmered in a rich, creamy, and mildly spiced tomato sauce

Chickpea Masala

A hearty, flavorful Indian vegetarian curry featuring tender potatoes and chickpeas simmered in rich spices

Aloo Gobi

Coin Prata

Vegetable Curry

The Buffet Club
singapore

BUFFET MENU

INDIAN SECTION

Signature Biryani Rice

A highly aromatic, seasoned South Asian rice dish with long-grain basmati rice cooked with spices

Mutton Dalcha

A thick & flavorful Indian stew of dhal & vegetables

Acar Buah

A traditional Southeast Asian sweet, sour & spicy pickled fruit chutney

Pacheri Nenas

A traditional sweet and spicy pineapple pickle

Mint Chutney

A bright green, refreshing & zesty Indian condiment made from fresh mint leaves, cilantro, green chillies, ginger & lime juice

Raita

A popular, creamy Indian condiment or side dish made from thick yoghurt mixed with raw vegetables, herbs & spices

BUFFET MENU

BBQ AND GRILL

Grilled Chicken Wing

A savoury-sweet dish featuring grilled chicken wings coated in a sticky, caramelised glaze

Roasted Vegetables

An array of roasted vegetables

Pasta Of The Day

Soup Of The Day

Salad Of The Day

Black Pepper Sauce

A savoury, creamy and aromatic black pepper sauce

Creamy Brown Sauce

A rich sauce combining a savoury meat-based stock reduction with cream

BBQ Sauce

A smoky, sweet caramelised tomato sauce

The Buffet Club
singapore

BUFFET MENU

NUSANTARA

Jasmine White Rice

Butterfly Blue Pea Flower Rice

Rice cooked with butterfly-pea flowers

Nasi Impit

Sambal Tumis

Sambal Sotong

Sotong Masak Hitam

Udang Lemak Chili Api

Udang Sambal

Asam Pedas Ikan

Paru Goreng Berempah

Paru Berlado

Beef Rendang

Ayam Gulai Padang

Ayam Goreng Berempah

Ayam Penyet

Sambal Goreng Pengantin

Gado Gado

The Buffet Club
singapore

BUFFET MENU

NUSANTARA

Vegetable

Sambal Goreng Jawa

Sayur Lodeh

Sayur Urap

Terong Berlado

Bain Marie

Chicken Soup

Ayam Bakar

Boiled Cockles

Grilled Cockles

Siput Sedut Lemak

Condiments

Sambal Belacan

Sambal Hijau

Air Asam

Ulam Ulaman

Salted Fish

Salted Egg

The Buffet Club
singapore

BUFFET MENU

FRITTERS

On rotation:

Jemput Pisang

Goreng Pisang

Vadai

Bakwan

Kuih Gendang Kasturi

Kuih Getuk Ubi

Donut with Sugar

Pau Kacang

Keropok Lekor

Epok Kentang

The Buffet Club
singapore

BUFFET MENU

DESSERT AND MALAY KUIH

WARM DESSERT

Bubur Pulut Hitam
Bubur Kacang Hijau
Bubur Sujee
Pengat Pisang

ASSORTED MALAY KUEH

ON ROTATION

Puteri Salat
Kaswi
Kueh Bakar Pandan
Kueh Dadar
Apam Puteri

ASSORTED SHOOTERS

ON ROTATION

Jelly of the Day
Crème Caramel
Bread Butter Pudding
Sago Gula Melaka
Jong Kong
Som Som
Naga Sari Pisang

The buffet club
singapore

BUFFET MENU

DESSERT AND MALAY KUIH

ICE CREAM AND WAFFLE

Assorted Ice Cream Flavours: Vanilla, Chocolate, Strawberry, Peppermint Chocolate Chip, Cookies & Cream, Mango, Yam, Durian, Coconut, Royale Raisin

Toppings: Crushed Peanuts, Strawberry Sauce, Caramel Sauce, Marshmallow, Maple Syrup

Assorted Fruits

DRINKS

COLD

Ice Milk Tea

Bandung Ice

Hot Drinks

Tea Sachet

Coffee Machine

Teh Tarik

The Buffet Club
singapore

BUFFET MENU

Weekend (Fri-Sun) Dinner:

SGD 88 ++ (Adult) | SGD 19++ (Child)

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HAINANESE SECTION

Chicken Rice

Fragrant rice cooked with chicken broth.

Roasted Chicken

Steamed Chicken

Poached chicken.

Clear Chicken Soup

An aromatic chicken broth.

Cucumber

A perfect combination for chicken rice.

Chili

A mild spicy chilli "sambal".

Soy Sauce

Slightly sweet condiment, acting as a savoury, caramel glaze.

Ginger Paste

Minced ginger, sesame oil, and salt.

The Buffet Club
singapore

BUFFET MENU

ZI CHAR

Rotating Meat & Seafood/Vegetable Selections

Selections vary daily and may include:

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Stir-Fried Ginger Beef

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Hong Kong Steamed Fish

A classic Cantonese dish featuring fresh sliced white fish steamed to a delicate, tender texture.

Sweet & Sour Fish

Crispy fried sliced fish with sweet and sour sauce.

Sichuan Fried Chicken

A crispy bite-sized chicken, stir-fried with dried red chillies and Sichuan peppercorns.

Black Pepper Prawn

A succulent prawns tossed in a bold, aromatic, and savoury black pepper sauce.

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Mapo Tofu

Sichuan Chinese dish featuring soft tofu cubes set in a spicy, oily sauce

Sichuan Stir-Fried Eggplant

Sichuan dish featuring tender eggplant cooked in a sticky, savoury, sweet and tangy sauce.

Chap Chye

A popular Hokkien-style braised mixed vegetable dish.

Lady Finger with Oyster Sauce

Poach lady finger with crispy fried garlic and oyster sauce.

Stir-Fried Tauhu with Celery

Wok-tossed soft tauhu and crunchy celery in a light savoury glaze.

On Rotation

Yong Chow Fried Rice

Chilli Fried Rice

Stir-fried Kway Tiau

Stir-fried Bee Hoon

Chilli Crab with Mantao Bun

Succulent crab wok-tossed in spicy, tangy chilli tomato gravy, served with golden fried buns for dipping.

BUFFET MENU

NOODLES STATION

Nyonya Laksa with Condiments

A rich, aromatic Peranakan noodle soup featuring a coconut milk-based broth spiced with a complex rempah.

Fish Cake

Minced Laksa Leaves

Cleaned Beansprout

Boiled Prawn

Sambal

Fish Broth with Condiments

Made from simmering fish bone and heads.

Fish Ball

Sawi

Fried onion

Shredded Chicken

Cleaned Beansprout

The Buffet Club
singapore

BUFFET MENU

INDIAN SECTION

Signature Biryani Rice

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Acar Buah

A traditional Southeast Asian sweet, sour & spicy pickled fruit chutney

Pacheri Nenas

A traditional sweet and spicy pineapple pickle

Mint Chutney

A bright green, refreshing & zesty Indian condiment made from fresh mint leaves, cilantro, green chillies, ginger & lime juice

Raita

A popular, creamy Indian condiment or side dish made from thick yoghurt mixed with raw vegetables, herbs & spices

BUFFET MENU

INDIAN SECTION

Roti Naan/Garlic Naan

A soft, fluffy, and slightly chewy leavened flatbread originating from South Asia, cooked in a high-temperature clay oven called a tandoor

Chicken Tikka

Tandoor-grilled chicken chunks marinated in spiced yoghurt, smoky and tender.

Fish Tikka

Spiced yoghurt-marinated fish fillets grilled until lightly charred and flaky.

Beef Keema

Spiced Indian minced beef curry cooked with peas, onions, and aromatic garam masala.

Butter Chicken

A popular Indian dish featuring tender tandoori-roasted chicken simmered in a rich, creamy tomato sauce

BUFFET MENU

INDIAN SECTION

Chickpea Masala

A hearty, flavorful Indian vegetarian curry featuring tender potatoes and chickpeas simmered in rich spices

Aloo Goobi

Dry-roasted cauliflower and potatoes tempered with turmeric, cumin, and ginger

Coin Prata

Bite-sized, coin-shaped, crispy flatbreads layered with buttery dough

Vegetable Curry

Mixed seasonal vegetables simmered in a fragrant gravy.

Dhal with Dried Chilli

Creamy spiced lentil dhal tempered with fragrant dried chillies for a smoky, gentle heat.

The Buffet Singapore

BUFFET MENU

BBQ AND GRILL

Soup Of The Day

Salad Of The Day

Grilled Chicken Wing

A savoury-sweet dish featuring grilled chicken wings coated in a sticky, caramelised glaze.

BBQ Lamb Shoulder

Slow-smoked lamb shoulder until fall-apart tender

Roasted Vegetables

An array of roasted vegetables – caramelised, tender, and seasoned with herbs and olive oil.

Pasta Of The Day

Baked Pasta Of The Day

Sauces

Black Pepper Sauce

Creamy Brown Sauce

BBQ Sauce

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BUFFET MENU

NUSANTARA

Jasmine White Rice

Butterfly Blue Pea Flower Rice

Rice cooked with butterfly-pea flowers

Nasi Impit

Sambal Tumis

Sambal Sotong

Sotong Masak Hitam

Udang Lemak Chili Api

Udang Sambal

Asam Pedas Ikan

Paru Goreng Berempah

Paru Berlado

Beef Rendang

Ayam Gulai Padang

Ayam Goreng Berempah

Ayam Penyet

Sambal Goreng Pengantin

Gado Gado

The Buffet Club
singapore

BUFFET MENU

NUSANTARA

Vegetable

Sambal Goreng Jawa

Sayur Lodeh

Sayur Urap

Terong Berlado

Bain Marie

Chicken Soup

Ayam Bakar

Boiled Cockles

Grilled Cockles

Siput Sedut Lemak

Condiments

Sambal Belacan

Sambal Hijau

Air Asam

Ulam Ulaman

Salted Fish

Salted Egg

The Buffet Club
singapore

BUFFET MENU

FRITTERS

On rotation:

Jemput Pisang

Goreng Pisang

Vadai

Bakwan

Kuih Gendang Kasturi

Kuih Getuk Ubi

Donut

Pau Kacang

Keropok Lekor

Epok Kentang

The buffet club
singapore

BUFFET MENU

DESSERT AND MALAY KUIH

WARM DESSERT

Bubur Pulut Hitam
Bubur Kacang Hijau
Bubur Sujee
Pengat Pisang

ASSORTED MALAY KUEH

ON ROTATION

Puteri Salat
Kaswi
Kueh Bakar Pandan
Kueh Dadar
Apam Puteri

ASSORTED SHOOTERS

ON ROTATION

Jelly of the Day
Crème Caramel
Bread Butter Pudding
Sago Gula Melaka
Jong Kong
Som Som
Naga Sari Pisang

The buffet club
singapore

BUFFET MENU

DESSERT AND MALAY KUIH

ICE CREAM AND WAFFLE

Assorted Ice Cream Flavours: Vanilla, Chocolate, Strawberry, Peppermint Chocolate Chip, Cookies & Cream, Mango, Yam, Durian, Coconut, Royale Raisin

Toppings: Crushed Peanuts, Strawberry Sauce, Caramel Sauce, Marshmallow, Maple Syrup

ASSORTED FRUITS

DRINKS

COLD

Iced Tea

Lemonade

Bandung Ice

Hot Drinks

Tea Sachet

Coffee Machine

Teh Tarik

Warm Water

The buffet club
singapore