



MARRIOTT
SINGAPORE
TANG PLAZA

Marriott Cafe
Festive Dinner Buffet Menu 2018
1 to 23, 26 to 30 December 2018

Monday to Wednesday

Adult: \$80++

Child: \$40++ (Age: 5 to 12 years old)

Thursday Seafood Galore

Adult: \$108++*

Child: \$44++ (Age: 5 to 12 years old)

*Inclusive of free flow of sparkling wine, red & white wines, beer, soft drinks & juices

Friday to Saturday

Adult: \$88++

Child: \$44++ (Age: 5 to 12 years old)

Sunday

Adult: \$80++

Child: \$40++ (Age: 5 to 12 years old)

SEAFOOD ON ICE

Freshly Shucked Oysters

Prawns

Crayfish

Crawfish

Snow Crab Legs

Boston Lobsters (Available on Fridays & Saturdays)

Hot Sauce, Cocktail Sauce, Mignonette Sauce, Lemon

SUSHI AND SASHIMI

Yellow Fin Tuna, Salmon Sashimi

Assorted Futo Maki, California Roll, Nigiri

Wasabi, Pickled Ginger

SALMON STATION

Norwegian Smoked Salmon

Gingerbread Spiced Cured Salmon

Gravlax Salmon

Sour Cream, Dill Mustard Dressing, Capers, Cornichons, Cocktail Onions, Horseradish, Lemon

SINGAPORE MARRIOTT TANG PLAZA HOTEL

320 Orchard Road, Singapore 238865

Tel: (65) 6735 5800 Fax (65) 6735 9800

Marriott.com/sindt



**MARRIOTT
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SALAD AND OLIVE BAR

Selection of House Condiments with Assorted Mixed Lettuces and Dressings
Flavoured Oils and Vinegars, Grains, Seeds, Nuts
Imported Olives

CHARCUTERIE AND CHEESE

Selection of Smoked, Cured and Air Dried Meats
Selection of Imported European Farmhouse Cheeses
Selection of Mustards, Pickles, Chutney
Dried Fruits, Nut Confit, Truffle Honey, Crackers, Crissini, Lavosh

SOUPS

Asian Soup of The Day
Western Soup of The Day

BEECH OVEN SELECTION

Roast Turkey, Dried Fruits, Chestnut Bread Stuffing
Roast Pork Saddle Stuffed with Pancetta, Prunes, Mixed Herbs
Slow-Roasted Australian Beef
Vegetable Gratin
Whole Baked Salmon

SAUCES AND CONDIMENTS

Apple Sauce, Garlic Jus, Black Pepper Jus, Thyme Jus, Cranberry Sauce, Mushroom Cream, Teriyaki, White Wine, Barbecue Sauce, Hot Sauce, Rosemary Jus, Tomato Chutney, Confit Garlic, Shallots

LIVE PASTA STATION

Selection of Pasta
Daily Sauces, Market Condiments

LIVE NOODLES STATION (ON ROTATION)

Laksa, Pork Broth, Chicken Broth, Prawn Broth
Fresh Daily Market Condiments

CHINESE BARBEQUE DELIGHTS (ON ROTATION)

Wan Hao Signature Crispy Chicken
Crispy Pork Belly
Roast Duck

HOT WESTERN DELICACIES (ON ROTATION)

Spiced Pork Neck, Prunes, Apricots
Milanese Style Lamb Chops, Lemon, Herbs
Fried Soft Shell Crab
Fritto Misto
Black Pudding, Red Cabbage, Roasted Apples, Sliced Fennels
German Beef Goulash, Caraway Seed Sauce, Sour Cream
Grilled Fish of the Day
Offal of the Day

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Cotechino, Braised Lentils
Sautéed Lamb, Garlic Rosemary
Slow-Roasted Beef Brisket
Bacon Wrapped Chicken Ballotine, Creamy Kale
Paella (Available on Thursdays, Fridays, Saturdays and Sundays)
Roast Duck Breast, Apricot, Orange Glaze
Braised Beef Cheeks

HOT ASIAN DELICACIES (ON ROTATION)

Sayuh Lodeh
Malaysian Chicken Curry
Chicken Masala
Beef Rendang
Yangzhou Fried Rice
Vegetarian Nasi Goreng (V)
Traditional Mee Goreng
Char Kway Teow
Hokkien Mee
Green Vegetables with Oyster Sauce (V)
Singapore Chilli Crab

VEGETABLE DELICACIES (ON ROTATION)

Moon Dahi Tadka
Bindi Masala
Mixed Vegetable Khorma
Vegetable Biryani
Gobo Mattar
Kadai Paneer
Palak Paneer
Creamed Spinach
Potato Gratin, Sour Cabbage
Oven-Charred Cauliflower, Garlic Yoghurt
Steamed Vegetables
Roasted Vegetables
Roasted Sweet Potatoes
Pearl Barley Risotto

DESSERTS

Selection of House Made Cakes, Puddings, Crèmes and curds crafted by our Pastry Team

(V) – Vegetarian

Prices are subject to 10% service charge & 7% Goods and Services Tax (GST)

***The Chef reserves the right to make some changes to the menu, depending on freshness and availability of ingredients*

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