



MARRIOTT
SINGAPORE
TANG PLAZA

Marriott Cafe
Father's Day Lunch Buffet Menu
16 June 2019

Sunday

Adult: \$88++ / \$98++*

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

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

SEAFOOD MARKET

Boston Lobster
Snow Crab Legs
Crayfish
Prawns
Hot Sauce, Cocktail Sauce, Mignonette Sauce, Nam Jim, Lemon

MAKI & SUSHI

Selection of Assorted Maki & Nigiri Sushi
Wasabi, Pickled Ginger, Soy Sauce

MEZE SELECTION

Hummus, Baba Ganoush, Labneh (V)
Tabbouleh, Fattoush (V)
Shirazi Salad, Salata Adas, Fava Beans Salad (V)
Marinated Artichokes, Olives, Dolma, Feta Cheese (V)
Pita Bread, Flat Bread

CHARCUTERIE AND CHEESE

Parma Ham, Serrano Ham, Melon, Arugula
Selection of European Farmhouse Cheeses
Dried Fruits, Nut Confit, Quince Paste, Truffle Honey, Crackers, Grissini, Lavosh

ARTISAN BREADS

Homemade Artisan Breads and Rolls
Butter, Margarine

SALAD AND OLIVE BAR

Selection of House Condiments, Assorted Mixed Lettuces, Dressings, Olives
Flavored Oil, Vinegars, Grains, Seeds, Nuts

SOUPS

Lobster Bisque
Ginseng Chicken Soup

CRUDO STATION

Smoked Norwegian Salmon
Gravlax

SINGAPORE MARRIOTT TANG PLAZA HOTEL

320 Orchard Road, Singapore 238865
Tel: (65) 6735 5800 Fax (65) 6735 9800



**MARRIOTT
SINGAPORE
TANG PLAZA**

Gin and Beetroot Cured Salmon
Kaffir Lime Cured Salmon
Fennel Seed and Orange Cured Salmon
Soy Cured Salmon
Sour Cream, Lemon, Dill Mustard Dressing, Capers, Cornichons, Cocktail Onions

BEECH OVEN SELECTION

Roast Pork Saddle Stuffed with Prunes and Pancetta Stuffing
Roast Prime Ribs of Beef
Bourbon and Honey Glazed Ham
Salt Baked Barramundi
Vegetable Lasagna

SAUCES AND CONDIMENTS

Apple Sauce, Beef Jus, Garlic Jus, Black Pepper Sauce, Thyme Jus, Mushroom Cream, Barbecue Sauce, White Wine Cream Sauce, Teriyaki Sauce, Barbecue Garlic Confit, Shallot Confit

VEGETARIAN DELICACIES

Roasted Root Vegetables (V)
Maple Glazed Pumpkin (V)
Roasted Cauliflower, Caper Butter (V)
Garlic Potato Puree (V)
Roasted Rosemary Chats (V)
Creamy Spinach (V)
Corn on the Cob, Jalapeno Butter (V)
Steamed Broccoli (V)

LIVE STATION

Pan-Seared Foie Gras, Strawberry, Aged Balsamic
Fritto Misto, Remoulade Sauce, Aioli
Selection of Pastas and Condiments

LIVE NOODLES STATION

Singapore Signature Laksa, Condiments
Chicken Soup
Prawn Mee Soup
Yong Tau Foo
Fresh Daily Market Condiments

SEAFOOD GRILL

Lobster Thermidor
Oyster Florentine
Grilled Crayfish, Chimichurri
Grilled Scallops

CHINESE BARBEQUE

Chinese Roast Duck
Crispy Pork Belly
Hoisin, Sea Salt, Spring Onion, Cucumber, Chilli, Hot Mustard, Sweet Soy

SINGAPORE MARRIOTT TANG PLAZA HOTEL

320 Orchard Road, Singapore 238865
Tel: (65) 6735 5800 Fax (65) 6735 9800



**MARRIOTT
SINGAPORE
TANG PLAZA**

HOT WESTERN DELICACIES

Slow-Cooked Coffee Spiced Beef Brisket, Chimichurri
Grilled Rosemary Lamb Chops, Red Pepper Sauce, Mint
Grilled Seabass, Saffron Sauce
Veal Tongue, Mushroom Sauce
Chargrilled Veal Liver, Red Wine, Parsley
Seafood Paella

ASIAN HOT DELICACIES

Singapore Chilli Crab
XO Pork Fried Noodles
Wok-Fried Seafood, Szechuan Style
Chinese Braised Ee-Fu Noodles, Sliced Chicken Char Siew
Chinese Greens, Trio Mushroom, Garlic Sauce
Crispy Chicken, White Plum Sauce
Assam Fish Curry
Vegetarian Fried Rice (V)

DESSERTS

Strawberry Shortbread
Coconut Green Tea Financiers
Pandan Fudge
Pink Madeleines with White Chocolate Chantilly
Mandarin Citrus Tarts
Sea Salt Caramel Tarts
Coffee Éclairs
Vanilla Cream with Pineapple Chutney
Chocolate Apricot Gateau
Grape Verrine
Devine Chocolate Cake
Baked Mango Cheesecake
Flower Pot Cup Cakes
Assorted Swiss Rolls
Macaroons & Pralines Selection
Dark Cherry Custard Crumble
Bread and Butter Pudding
Sticky Date and Toffee Pudding
Chocolate Fountain
Ice Cream Station

(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*

SINGAPORE MARRIOTT TANG PLAZA HOTEL

320 Orchard Road, Singapore 238865
Tel: (65) 6735 5800 Fax (65) 6735 9800

Marriott.com/sindt