



MARRIOTT
SINGAPORE
TANG PLAZA

Marriott Cafe Lunch & Dinner Buffets 2020

Lunch Buffet

Monday to Friday

Adult: \$59++

Child: \$35++ (Aged 5 to 12 years old)

Saturday & Sunday

Adult: \$78++*/\$98++**

Child: \$38++ (Aged 5 to 12 years old)

*Inclusive of free flow of soft drinks & juices

**Inclusive of free flow of sparkling wine, beer & juices

Dinner Buffet

Sunday to Thursday/ Friday & Saturday

Adult: \$78++ / \$88++

Child: \$38++ / \$40++ (Aged 5 to 12 years old)

SEAFOOD MARKET

Gratinated Oysters (Daily Dinner, Saturday & Sunday Lunch)

Boston Lobsters (Friday & Saturday Dinner, Saturday & Sunday Lunch)

Snow Crab Legs (Daily Dinner)

Poached Prawns

Crayfish

Mussels

Hot Sauce, Cocktail Sauce, Mignonette Sauce, Lemon

SUSHI AND MAKI

Selection of Assorted Maki & Nigiri Sushi

Wasabi, Pickled Ginger, Soy Sauce

SALMON STATION

Norwegian Smoked Salmon

Soy Marinated Salmon

Coriander Seed & Fennel Marinated Salmon

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

SINGAPORE MARRIOTT TANG PLAZA HOTEL

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



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SOUPS

Asian Soup of the Day

Western Soup of the Day

SALAD BAR

Selection of Freshly Chopped Condiments with Assorted Mixed Lettuce (V)

Dressings, Flavoured Oils, Vinegars (V)

Grains, Seeds

Hummus, Labneh, Baba Ganoush, Muhammara (V)

Anti-Pasti Selection (V)

CHARCUTERIE AND CHEESE

Hand Sliced Prosciutto

Selection of Imported European Farmhouse Cheeses

Mustards, Pickles, Chutney

Dried Fruits, Nut Confit, Truffle Honey, Crackers, Grissini, Lavosh

BEECH OVEN

Roast Beef Sirloin

Australian Roast Prime Rib (Friday & Saturday Dinner, Saturday & Sunday Lunch)

Crispy Pork Saddle with Prunes, Pancetta & Mixed Herbs (P)

Baked Whole Fish of the Day

Roasted Seasonal Vegetables (V)

SAUCES AND CONDIMENTS

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

LIVE PASTA STATION

Daily Sauces & Market Condiments

WESTERN HOT LINE (on rotation)

Shawarma Spiced Chicken

Herb-Roasted Grain-Fed Chicken with Root Vegetables & Natural Jus

Chicken Tagine with Lady Finger & Ras el Hanout

Beef Bourguignon

Slow-Cooked Veal Tongue with Mushroom & Cream

Grilled Italian Sausage with Cabbage & Paprika (P)

Crispy Whitebait with Togarashi & Roasted Garlic Mayonnaise

Garlic Butter Baked Snapper with Tomatoes, Artichoke & Capers

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Butter Garlic Prawns
Seafood Stew
Fish of the Day
Seafood Paella Andalusia (Friday & Saturday Dinner, Sunday Lunch)

VEGETARIAN SECTION (on rotation)

Haricot Beans (V)
Steamed Sugar Snap Peas (V)
Farmhouse Panache Vegetables (V)
Steamed Asparagus (V)
Roasted Potato & Olives (V)
Mushroom Ragout (V)
Roasted Cauliflower & Cajun Spice (V)
Creamy Spinach (V)
Tempura Broccoli (V)
Vegetable Orzo (V)
Vegetable Couscous (V)

NOODLES STATION (on rotation)

Laksa, Pork Broth, Chicken Broth, Tom Yam, Herbal Soup
Fresh Daily Market Condiments

CHINESE BARBEQUE (on rotation)

Roast Duck
Wan Hao Roast Chicken
Crispy Roast Pork Belly (P)

ASIAN HOT LINE (on rotation)

Beef Rendang
Five Spiced Crispy Beef with Ginger & Spring Onion
Wok-Fried Szechuan Beef with Celery & Chilli
Malaysian Chicken Curry
Chicken Manchurian
Thai Red Curry Chicken with Basil & Eggplant
Soy & Honey-Glazed Pork Ribs with Sesame & Chilli (P)
Crispy Fish with Ginger & Soy Fermented Beans
Mapo Tofu Szechuan Style
Steamed Snapper with Ginger Flower, Black Garlic & Coriander
Sotong Cap Cay
Steamed Prawns with Ginger, Asian Greens & Chinese Wine
Braised Shiitake Mushroom with Abalone, Broccoli & Oyster Sauce

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Kampung Fried Rice
Seafood Sambal
Stir-Fried Egg Noodles with Asian Greens & Bean Sprouts (V)
Vegetable Fried Rice (V)
Vegetable Nai Bai, Oyster Sauce (V)
Lady Finger Curry (V)
Stir-Fried Egg Noodles (V)
Vegetarian Mee Goreng (V)

INDIAN SELECTION (on rotation)

Saag ghost (Mutton with Spinach & Spices)
Chicken Tikka Masala (Rich Tandoori Spiced Chicken with Fenugreek Flavored Gravy)
Egg Curry (Egg with Southern Spices & Curry Leaves)
Hara Mirchi Ka Murg (Chicken with Green Chilli, Yoghurt & Spices)
Prawn Pepper Masala (Prawn with Tamarind & Black Pepper)
Chicken Biryani (Traditional Indian Delicacy)
Tandoori Spiced Salmon

VEGETERIAN SELECTION (on rotation)

Mixed Vegetables Zalfrezi (Mixed Vegetables with Coriander & Tomatoes) (V)
Kadai Paneer (Cottage Cheese with Bell Peppers & Onion in Tangy Tomato Gravy)
Aloo Palak (Potato with Spinach & Cumin) (V)
Zeera Pulao (Cumin-Flavoured Fragrant Basmati Rice) (V)
Vegetable Bajji (Batter-Fried Vegetables with Carom Seeds)
Aloo Chole (Potato with Chick Peas & Indian Spices) (V)
Dahl Tadka (Tempered Indian Lentils with Whole Spices) (V)
Bindi Masala (Okra, Onions, Tomatoes, Spices) (V)
Saffron Pulao (Saffron-Flavoured Fragrant Basmati Rice) (V)
Palak Paneer (Spinach with Ginger, Garlic & Garam Masala) (V)

DESSERTS

Selection of Ice Cream, House Made Cakes, Puddings and Tarts by our Pastry Team

(V) – Vegetarian

(P) – Contains pork

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

** This menu should only be used as a guide to daily offerings. The Chef reserves the right to make changes to the menu, depending on the freshness and availability of ingredients.*