



MARRIOTT
SINGAPORE
TANG PLAZA

Marriott Cafe Lunch & Dinner Buffets 2019

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 Lobster (Friday & Saturday Dinner, Saturday & Sunday Lunch)

Snow Crab Legs (Daily Dinner)

Poached Prawns

Crayfish

SUSHI AND MAKI

Selection of Assorted Maki & Nigiri Sushi

Wasabi, Pickled Ginger, Soy Sauce

SALMON STATION

Norwegian Smoked Salmon

Gravlax Salmon

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

SOUPS

Asian Soup of the Day

Western Soup of the Day

SINGAPORE MARRIOTT TANG PLAZA HOTEL

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



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SALAD BAR

Selection of Freshly Chopped Condiments with Assorted Mixed Lettuce
Dressings, Flavoured Oils, Vinegars
Fine Imported Olives
Grains, Seeds

CHARCUTERIE AND CHEESE

Prosciutto (Friday & Saturday Dinner, Saturday & Sunday Lunch)
Selection of Imported European Farmhouse Cheeses
Mustards, Pickles, Chutney
Dried Fruits, Nut Confit, Truffle Honey, Crackers, Grissini, Lavosh

LIVE PASTA STATION

Daily Sauces & Market Condiments

BEECH OVEN

Australian Roast Beef Sirloin
Australian Roast Prime Rib (Friday & Saturday Dinner, Saturday & Sunday Lunch)
Crispy Pork Saddle with Prunes, Pancetta & Mixed Herbs
Baked Fish of the Day
Beef Lasagne (Lunch)
Roasted Vegetables

SAUCES AND CONDIMENTS

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

WESTERN HOT LINE (on rotation)

Slow-Cooked Lamb Shoulder, Root Vegetables
Roast Chicken Leg, Coriander Gremolata
Veal Liver, Burnt Onions, Pepper Sauce
Baked Fish, Olives, Lemon, Herbs
Coffee-Spiced Brisket, Shallots, Herb Dressing
Roast Lamb, Artichokes, Olives
Offal Selection
Chorizo & Bean Stew
Seafood Stew
Calamari Fritters

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SIDES

Roasted Sweet Potato (V)
Tempura Broccoli (V)
Haricot Beans (V)
Peperonata (V)
Vegetable Orzo (V)
Couscous (V)
Steamed Sugar Snap Peas (V)
Charred Cauliflower, Garlic Yoghurt (V)
Garlic, Paprika-Spiced Crispy Cauliflower (V)

CHINESE BARBECUE DELIGHTS (on rotation)

Hainanese Steamed Chicken, Rice (Lunch)
Wan Hao Signature Crispy Chicken (Dinner)
Crispy Pork Belly (Dinner)
Roast Duck (Dinner)

NOODLES STATION (on rotation)

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

ASIAN HOT LINE (on rotation)

Singapore Chilli Crab
Black Pepper Crab
Malaysian Chicken Curry
Beef Rendang
Chicken Kung Pao, Peanuts, Chilli
Mongolian Chicken
Thai Duck Curry
Beef with Bitter Gourd
Minced Chicken, Basil, Chilli
Vegetable Nai Bai, Oyster Sauce
Sautéed Beef, Broccoli, Ginger
Lady Finger Curry (V)
Sayur Lodeh (V)
Vegetarian Mee Goreng (V)
Hong Kong Fried Noodles
Seafood Fried Rice
Yangzhou Fried Rice
Pineapple Fried Rice
Corn & Crab Fried Rice

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INDIAN SELECTION (on rotation)

Chicken Pepper Masala (Chicken cooked with Black Pepper & Onion)
Prawn Pepper Masala (Chettinad-Style Spicy Prawns)
South Indian Tawa-Fried Fish (Pan-Fried Fish with Indian Spices)
Fish Curry (Fenugreek & Tamarind-Flavoured Spicy Curry)
Mutton Do Pyaza (Mutton with Onion & Tomatoes)
Egg Curry (Pepper & Onion-Flavoured Curried Egg)
Egg Prata (Egg & Roti Prata Scramble with Indian Spices)
Kadai Paneer (Cottage Cheese with Bell Peppers, Onion in Tangy Tomato Gravy)
Rajma Masala (Kidney Beans with Indian Spices)
Zeera Pulao (Cumin-Flavoured Fragrant Basmati Rice)
Paneer Bhurji (Crumbled Paneer, Bell Peppers & Peas)
Aloo Gobi (Potato & Cauliflower with Indian Spices)
Aloo Dal (Indian-Spiced Lentils with Potato & Peas)
Dal Tadka (Tempered Indian Lentils with Whole Spices)
Bindi Masala (Okra with Onions, Tomatoes & Spices)
Saffron Pulao (Saffron-Flavoured Fragrant Basmati Rice)
Mixed Vegetable Pulao (Mixed Vegetables & Basmati Rice)

DESSERTS

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

Prices are subject to 10% service charge and 7% Goods & 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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Marriott.com/sindt