



MARRIOTT
SINGAPORE
TANG PLAZA

Marriott Cafe
Valentine's Day Dinner Buffet Menu 2019
14 February 2019

Thursday
Adult: \$118++*

Child: \$50++ (Age: 5 to 12 years old)

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

SEAFOOD ON ICE

Freshly Shucked Oysters
Boston Lobsters
Snow Crab Legs
Crayfish
Prawns
Hot Sauce, Cocktail Sauce, Mignonette Sauce, Lemon

SUSHI AND SASHIMI

Assorted Nigiri and Maki Sushi
Assorted Sashimi
Wasabi, Pickled Ginger, Soy

SALMON STATION

Smoked Norwegian Salmon
Coriander Seeds and Fennel Marinated Salmon
Gingerbread Spiced Cured Salmon
Gravlax Salmon
Sour Cream, Dill Mustard Dressing, Capers, Cornichons, Cocktail Onions, Lemon

PÂTÉ AND RILETTES

Duck and Orange Pâté
Salmon Rillettes
Bacalao Rillettes

CHARCUTERIE AND CHEESE

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

ARTISAN BREADS

Freshly Baked From Our In House Bakery
Butter and Margarine

SALAD BAR

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

SINGAPORE MARRIOTT TANG PLAZA HOTEL

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



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SOUPS

Clam Chowder
Hot and Sour Seafood Soup

BEECH OVEN SELECTION

Roast Pork Saddle Stuffed with Prunes and Pancetta Stuffing
Slow-Roasted Australian Beef
Baked Whole Fish of the Day
Potato Au Gratin (V)

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

Steamed French Beans
Roasted Cauliflower with Yoghurt and Capers
Rosemary Potatoes
Glazed Cherry Tomatoes

LIVE STATION

Pasta Station
Fish Burger Sliders

LIVE NOODLES STATION

Tom Yum
Prawn Soup
Laksa
Fresh Daily Market Condiments, Vegetables

SEAFOOD GRILL

Lobster Thermidor
Oyster Florentine
Gratinated Mussels with Salsa Verde
Grilled Crayfish with Chilli, Herb and Lemon Butter

HOT WESTERN DELICACIES

Seafood Paella
Grilled Squid with Lemon, Chilli and Parsley
Crispy Fried Prawns with Garlic Aioli
Pan-Seared Sea Bass with Crab and Asparagus

INDIAN HOT DELICACIES

Mutton Curry (V)
Biryani Rice (V)
Prata (V)
Kadai Paneer (V)
Dal Palak (V)

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ASIAN HOT DELICACIES

Singapore Chilli Crab
Seafood Mala
Seafood Pineapple Fried Rice
Seafood Mee Goreng
Stir-Fried Mixed Greens
Steamed Fish with Light Soya Sauce and Fermented Soya Bean
Wok-Fried Lala Clams with Sambal Belacan
Thai Green Prawn Curry with Eggplant, Basil

DESSERTS

Peanut Chocolate Cake
Strawberry Baked Cheese Cake
Whole Black Forest Cake
Tiramisu
Ivory Chocolate and Mint
Raspberry Gateau
Carrot Maple and Orange Cremeaux
Mont Blanc
Chocolate Raspberry Cream
Rainbow Cake
Swiss Roll with Vanilla Custard
Caramel Eclair
Rose Cup Cakes
Rose and Lychee Flavored Macaroons
Fresh Strawberry Tarts
Freshly Cut Seasonal Fruits
Rainbow Lapis
Sweet Pink Chocolate Fountain with Assorted Condiments
Assorted Chocolate Pralines
Selection of Nonya Kueh

HOT DESSERTS

Chocolate Pudding with Chocolate Sauce
Cherry Crumble with Sauce Anglaise
Bread and Butter Pudding
Sticky Date Pudding

(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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Marriott.com/sindt