

SESSIONS

Sessions Restaurant			
Menu 项目	Sessions Weekend Seafood Dinner Buffet 周末自助晚餐	Time 时间	6:00pm-9:30pm
Price per person 价格	\$88.00++ (Adult 成人) \$44.00++ (4-12 years old 4-12 岁) Prices are subject to 10% Service Charge and prevailing Government Taxes 价格附带 10% 服务费和政府税		
Remark 日期	New Buffet Menu from November 2018 2018 年 11 月起更新自助餐菜单 Menu items are subjected to change without prior notice 菜品如有更换恕不另行通知		

Menu

Salad Bar

Make Your Own Salad

Mesclun Mix Greens, Baby Romaine, Iceberg Lettuce

Condiments

Olives, Pickled Onions, Sweet Corn, Sunflower Seeds, Pumpkin Seeds, Croutons, Parmesan Cheese, Capsicum, Chickpeas, Kidney Beans, Cucumbers, Feta Cheese

Dressings

Olive Oil, Balsamic Vinegar, Honey Mustard, Thousand Island, Caesar Dressing, Louisiana Dressing

Sessions Homemade Signature Salads

Baby Octopus Salad
Red Potatoes Salad
Thai Seafood Salad
Grilled Chicken Salad

Seafood in the Bucket

Poached Fresh Prawns
Pacific White Clams
Black Shell Mussel
Mud Crab
Tabasco, Lemon Wedges, Hot Sauce, Cocktail Sauce

Japanese Selection

Assorted Sushi and Maki Rolls
With Wasabi, Pickled pink Ginger and Japanese Soy Sauce
Soba Noodle

Noodles

Laksa Bee Hoon Noodles

Menu

自制沙拉

混合绿叶菜, 幼莴苣, 西生菜

调味品:

橄榄, 腌洋葱, 甜玉米, 葵花籽, 南瓜籽, 油煎面包块, 巴马干酪, 辣椒,

鹰嘴豆, 芸豆, 黄瓜, 羊乳酪

酱料:

橄榄油, 黑醋, 蜂蜜芥末, 千岛酱, 凯撒酱, 路易斯安那酱

特色沙拉

小章鱼沙拉
红土豆沙拉
泰式海鲜沙拉
烤鸡肉沙拉

海鲜桶

水煮新鲜大虾
太平洋白蛤
黑壳青口
泥蟹
塔巴斯科辣椒酱, 柠檬角, 热酱, 鸡尾酒酱

日式美食

什锦寿司和细卷
配芥末, 红姜片和日本酱油
荞麦面

面类

叻沙米粉汤

SESSIONS

Soup of the Day

Served with Bread Roll and Butter

Meat and Seafood Grill

Melton Sea-salt Lamb Chop
Blacken Spiced Chicken Thigh
Grilled Squid with Olive Oil and Lemon
Cajun Grilled Fish Fillet with Citrus Zest
Butter Poached Corn
Deep-Fried Calamari in Tartar Sauce
Fragrant Steamed Rice
Creole Mustard, Cajun BBQ Sauce, Louisiana Remoulade Sauce

Singapore Signatures

Sessions Chili Crab & Man Tau or Black Pepper Crab
Black Pepper White Clam
Steamed Fish Fillet in Superior Soya Sauce
Drunken Herbal Prawn
Roasted Pork Belly
Char Siew
Smoked Duck with Hoisin Sauce
Biryani Rice
Mixed Vegetable or Chicken or Mutton Curry

From the Wok

Braised Tofu with Mushrooms
Deep-fried Seafood Roll
Wok Fried Seasonal Vegetable
Ee-Fu Noodles
XO Chili Sauce, Red Cut Chili, Bean Paste Chili, Green Chili Pickle

Dessert Extravaganza

Cakes and Tarts

Rainbow Cheese Cake
Mississippi Chocolate and Hazelnut Cake
Opera Classic, Espresso Cremeux
Strawberry Shortcake
Cinnamon Apple Crumble Tart
Banana Foster Trifle, Chocolate Marshmallows
Friandises "STAR"

Asian Bakery

Coconut Mango Ring
Pandan Kugelhopf, Whipped Cream & Chocolate Topping
Green Tea Charlotte, Red Bean Compote
Indonesian Lapis

每日例汤

面包配牛油

肉类和海鲜烧烤

麦尔登海盐羊排
黑香料鸡大腿
烤鱿鱼配橄榄油和柠檬
柑橘味卡真烤鱼片
牛油玉米
塔塔酱炸鱿鱼
香米饭
克里奥尔芥末酱, 烧烤酱, 路易斯安那州蛋黄酱

新加坡特色

辣椒螃蟹配馒头或黑胡椒螃蟹
黑胡椒白蛤蜊
酱蒸鱼片
醉虾
烤五花肉
叉烧
熏鸭配海鲜酱
黄姜饭
蔬菜/鸡肉/羊肉咖喱

炒锅

蘑菇烧豆腐
油炸海鲜卷
炒季节蔬菜
伊府面
辣椒酱, 红切辣椒, 豆瓣辣椒, 青辣椒

甜品

蛋糕和蛋挞

彩虹芝士蛋糕
密西西比巧克力榛子蛋糕
欧培拉, 浓咖啡
草莓脆饼
肉桂苹果脆饼挞
香蕉福斯特蛋糕, 巧克力棉花糖
星星糖果

亚洲烘焙

椰子芒果圈
班兰僧帽面包配奶油巧克力
绿茶水果布丁, 红豆蜜钱
印尼千层糕

SESSIONS

Sweet Canapés

Sea Salt Caramel Tart
Mini Choux Buns Tower
Red Berry Panna Cotta
Oreo Coffee Pudding
Red Velvet Cupcake

Hot Station

Bread & Butter Pudding - Coconut, Pineapples,
and Raisin
Vanilla Sauce/ Raspberry Sauce/ Apricot
Compote

Selection of Ice Creams
Seasonal Fruits Platter

Beverages

English Breakfast Tea
Freshly Brewed Coffee

甜点

海盐焦糖挞
迷你泡芙塔
红莓果布丁
奥利奥咖啡布丁
红天鹅绒杯子蛋糕

热食

面包和黄油布丁 - 椰子, 菠萝和葡萄干
香草酱/覆盆子酱/杏子蜜饯

冰淇淋
时令水果拼盘

饮品

英式早茶
现磨咖啡