

OSCAR'S - BUFFET TO TABLE
FEBRUARY 2021

Enjoy unlimited servings from our kitchens. Simply tell us the item number you would like and our team members will personally serve the dish to your table

THE ICE BAR

- 1. Frutti Di Mare Platter**
Oyster, Half Shell Scallop, Poached Prawn and Mussels

- 2. Sashimi Platter**
Tuna, Salmon

- 3. Sushi Platter**
California Roll, Salmon Nigiri, Kappa Maki

- 4. Tea glazed smoked duck**
Green Mango Slaw, Mushroom, Sweet Sour Plum Sauce

- 5. Slow Roasted Balsamic Tomatoes Toast (V) (CD)**
Basil Cream Cheese

- 6. Kueh Pie Tee (S)**
Crab Rilette, Tobiko, Coriander Cress

- 7. Vitello Tonnato**
Sliced Beef topped with Creamy Tuna Dressing

- 8. Classic Oscar's Caesar Salad**

- 9. Homemade Pork Pâté (P)**
Orange Onion Marmalade and Toasted Brioche

PLANT BASED AND WELLNESS

- 10. Dill Cream Cheese and Smashed Avocado Toast (CD)**
Sriracha and Toasted Sesame

- 11. Mock Salmon**
Edamame, Cucumber and Wakame in Sesame Dressing

- 12. Grilled Peach and Ricotta (CD)**
Orange Balsamic Reduction

OSCAR'S SIGNATURE NOODLES BAR

13 Oscar's Signature Laksa

14 Fried Fish Bee Hoon

15 Hokkien Prawn Noodle

OSCAR'S SIGNATURE COMPOSITIONS – MUST TRY

16 XO Dry La Mian (S)

Sous Vide Egg, Wok Tossed Beef, Pickled Vegetables, Tobiko and Scallions

17 Rojak Chicken Katsu Pau (P) (S)

Shredded Green Mango and Coriander

18 Loaded Potato Skin Tacos (V)

Black Beans, Tomato Onion Salsa, Guacamole and Sour Cream

19 Wine and Cherry Tomato Braised Clams (S) (CD) (ALC)

Grilled Multigrain Bread

CHINESE NEW YEAR FESTIVE SPECIALS

20 Lap Cheong Lotus Leaf Rice (P)

Scallions

21 Dry Bak Kut Teh with Cuttlefish and Scallions (P) (S)

Steamed Rice – One Bowl

22 Apple Cider and Port Wine Braised Pork Belly (P) (ALC)

Cauliflower Purée, Purple Potato Powder, Natural Jus

23 Double Boiled Sakura Chicken Soup

Bamboo Pith and Goji Berries

WESTERN COMFORTS

24 Soup Of The Day

- 25 Barbeque Pulled Pork Slider (P)**
Yuzu, Garlic, Cheese and Tomato Chutney
- 26 Impossible Meat - Texas Chilli Dog (V) (CD)**
Cheese Sauce, Pickled Jalapeños
- 27 Roasted Striploin (CD))ALC)**
Saffron Mashed Potatoes, Pink Peppercorn Jus
- 28 Jerk Marinated - Roasted Cauliflower (V) (N) (CD)**
Parmesan Polenta, Toasted Macadamia Nuts, Romesco
- 29 Creamy Herbs and Mushroom Spaghetti (V) (CD)**
Grated Parmesan, Truffle Salsa
- 30 Classic Italian Meatballs (CD)**
Fregola Pasta
- 31 Duck Confit, Boursin Cheese, Fig Chutney, Chunky Pears (CD)**
Tartlet
- 32 Grilled Corn on the Cob (V) (CD) (S)**
Aged Miso and Tomato Butter, Bonito Flakes and Furikake

LOCAL FLAVOURS

- 33 Spicy Chili Crabmeat (S)**
Served with Deep Fried Mantou
- 34 Steamed Halibut – Superior Soy Sauce (S)**
Beancurd Crumbs
- 35 Wok Tossed Garlic Ginger Scallion Beef**
- 36 Braised Beef Ball – Malaysian Spicy Tomato Sauce**
Coriander
- 37 Crispy Fish Skin with Cereal**
Curry Leaf and Chili
- 38 Smoked Barbeque Unagi**
One Bowl – Garlic Rice, Pickled Ginger and Radish, Sous Vide egg

39 Pan Fried Pork Dumpling (Jiao Zi) (P)

Soy, Garlic, Vinegar and Scallions

40 “Kai Yang”

Thai Herbs Marinated Chicken with Chili Lime Dipping Sauce

INDIAN FLAVOURS

41 Pindi Chole with Kulcha (V) (CD)

Traditional Chickpea Curry Slow Cooked with Assam Tea Leaves

42 Butter Chicken with Naan (CD)

Chicken Thigh Cooked in Creamy Rich Buttery Tomato Gravy

43 Mutter Paneer with Garlic Butter Naan (V) (CD)

Cottage Cheese Cooked with Green Peas in Mild Spicy Gravy

DESSERT

44 Signature – Classic Crème Brûlée

45. Signature – Royal Chocolate Hazelnut Crunch (N)

46. Mango Passion Fruit Pavlova (N)

47. Raspberry Cheesecake (N)

48. Tangerine Blossom (N)

49. Paris-Brest (N)

50. Panna Cotta with Kumquat Compôte

51. Almond Strawberry Tart (N)

52. Signature - Pandan Kopi ‘O’ Tiramisu with Milo Powder (N)

Biscotti

53. Seasonal Fruit Platter

54. Ice Cream and Sorbet

Vanilla, Chocolate, Strawberry, Raspberry

55. Potong Ice Cream Chendol and Red Bean

V: vegetarian CD: contains dairy ALC: contains alcohol S: seafood N: contains nut P: contains pork