

INTERNATIONAL DINNER BUFFET#2

SALADS & APPETIZERS

- Greek Salad, Feta Cheese, Cucumber, Tomato, Peppers, Onion
- Albacore Tuna Salad, Soft Egg, Artichoke, Green Beans, Cherry Tomato, Wasabi Aioli
- Assorted Mediterranean Cold Cuts
- Smoked Duck Breast, Pickle Beetroot, Orange, Ricotta Cheese
- Spicy Seafood Salad, Squid, Shrimp, Tomato, Spring Onion, Chili
- Grilled Pork Neck Salad, Rice Powder, Chili Powder, Mint, Lime
- Deep Fried Shrimp Cake, Sweet Chili Sauce

GREEN BAR

- Assorted Greens, Romaine Lettuce, Marinated Cucumber, Marinated Tomato, Kimchi, Texas Coleslaw,
- Shaved Red Onion & Sumac, Cherry Tomato, Shredded Carrot, Bell Peppers
- Balsamic Vinaigrette, Honey-mustard Dressing, Italian Dressing, Caesar Dressing
- Bacon Bits, Bread Croutons, Capers, Pickles, Marinated Olives

REGENCY BAKERY

- Artisan Whole Breads, Bread Rolls, Baguette, Grissini, Focaccia

SOUP

- Roasted Tomato, Double Cream, Garlic Crouton

HEAD TO TAIL (live)

- Honey Glazed BBQ Ham, Apple Chutney

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MAIN DISH

- Pan Roasted Salmon, Teriyaki Sauce, Sesame
- Chicken Piccata, Tomato Concasse, Caper & Lemon Sauce
- Roasted Pork Loin, Truffle Mash, Honey Mustard Jus
- Beef Medallion, Seasonal Vegetable, Red Wine Sauce
- Stir-Fried Squid, Onion, Egg, Sweet Chili Paste, Curry Powder
- Roasted Duck Red Curry, Pineapple, Grape, Thai Basil
- Crab Fried Rice, Onion, Spring Onion
- Stir-Fried Vegetable, Oyster Sauce, Soy Sauce
- Potato Gratin
- Steam White & Brown Rice

DESSERTS

- Churros & Fried Banana Cart, Ice Cream: Live
- Whole & Sliced Tropical Fruit
- Assorted Thai Pastries
- Tiramisu Chocolate Mousse
- Up-Side down Pineapple Tart
- Black Forest Cake
- Mango Pudding
- Apple & Raisin Crumble