

Crossroads Buffet 2023 Lunch Menu

Monday to Friday Adult: \$65++ | Child: \$39++ Saturday and Sunday Adult: \$78++ | Child: \$48++

SEAFOOD ON ICE*

Poached Lobster^ Snow Crab Leg^ Poached Crayfish Sweet Prawn Black Mussel Bottleneck Clam Crawfish Lobster Claw

> Lemon Wedge, Marie Rose, Shallot Mignonette, Cocktail Sauce, Wasabi Mayonnaise

SALAD BAR

Condiment:

Selection of Freshly Chopped Condiments with Assorted Mixed Salad Greens, Crudités and Salad Dressing

READY-MADE SALAD

<u>Quinoa Salad</u> Quinoa, Tomato, Cucumber, Capsicum, Dill, Lemon Dressing

<u>Korean Potato Salad</u> Potato, Carrot, Onion, Granny Smith Apple, Hard Boiled Egg, Mayonnaise

<u>Citrus Salad</u> Arugula, Orange, Grapefruit, Pomelo, Blood Orange Dressing, Mint

Assorted Gunkan & Maki

GRILLED VEGETARIAN ANTIPASTI (V)*

Artichoke Heart Red Pepper Eggplant Capsicum

 $(^{)}$ – Available on Saturday and Sunday only | (V) – Vegetarian | $(^{*})$ – Menu on rotation basis and is subject to change without prior notice. Prices are subjected to 10% service charge and prevailing Goods and Services Tax (GST). Child aged from 5 to 12 years old.



Zucchini Pumpkin Caramelised Onion Marinated Olive

CURED SEAFOOD

Marinated Jellyfish Marinated Anchovy Marinated Baby Octopus

MEZZE ANTIPASTI

Hummus Baba Ganoush Labneh Pita Bread Cucumber Crudities Sesame Lavosh Grissini

CHARCUTERIE

Prosciutto de Parma Pepperoni Salami Smoked Duck Honey Ham Turkey Ham

Condiment: Selection of Mustard, Cornichon, Pickled Pearl Onion, Pickled Caper Berry

ARTISANAL BREAD & CHEESE SELECTION*

Selection of freshly baked artisanal bread.

Cheeses:Brie de Meaux, Bleu de Bresse, Manchego, Emmental, Port Salut,
Aged Brie, Mimolette, Tete de MoineCracker:Table Water CrackerCondiment:Assorted Dried Fruit and Nut, Mango Chutney, Tomato Chutney,
Quince Paste

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NOODLE BAR Nonya Laksa Prawn Noodle Soup Beef Brisket Noodle Soup^ (Choice of Beef Meatball, Tendon and Sliced Beef)

Condiment: Light Soy Sauce, Spring Onion, Coriander, Sesame Oil, Chilli Oil, Red Cut Chilli, Pickled Green Cut Chilli, Fried Shallot, Onion Sambal

CHINESE BARBEQUE

Roast Duck Hong Kong-Style Braised Chicken Crispy Pork Belly Barbeque Char Siew Pork

Condiment: Hainanese Chilli Sauce, Hoisin Sauce, Plum Sauce

ASIAN HOT LINE*

Double Boiled Soup of The Day Fish Maw Soup with Chinese Mushroom[^] Crab Meat Golden Egg Fried Rice[^] Tom Yum Fried Rice Seafood Fried White Bee Hoon Gong Bao Baby Lobster[^] Oat Meal Prawn White Pepper Crab Teochew Steamed Fish with "Cai Poh" Steamed Barramuni with Black Bean Garlic Sauce[^] Dragon Chive with Garlic and Mushroom Lemon Honey Sauce Fried Chicken Ribs

WESTERN HOT LINE*

Creamy Vegetable Soup of The Day Shellfish Bisque[^] Roasted Salmon Truffle Cream Salmon Braised Beef Cheek Bourguignon Beef Meatballs in Gravy[^]

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Aglio Olio E Funghi (V)^

MEAT FREE HOT LINE*

Grilled Asparagus with Parmesan (V) Roasted Cauliflower with Shawarma Butter (V) Orange Glazed Carrot (V) Creamed Spinach (V) Sauteed Vegetables with Chestnut (V)^ Cajun Spiced French Bean (V) Balsamic King Oyster Mushroom (V)

CARVING STATION

Mustard Crusted Baked Rump Heart **Roast Striploin Barbeque Rum Pork Rib** Barbeque Iberico Pork Rib^ Macaroni & Cheese Garlic Roast Baby Potato / Creamy Potato Mash

Sauce: Mustard Cream Sauce, Jus au Vin, Chimichurri, Bearnaise

ON THE GRILL*

Assorted Satay Korean Short Ribs (Galbi) Moroccan Grilled Lamb T-Bone Steak Honey Glazed Chicken Wings Grilled Veal Sausage with Caramelised Onion

PASTA STATION*

Pasta Type:	Penne, Spaghetti, Tortellini
Sauce:	Beef Bolognese, Confit Garlic Aglio Olio
Topping:	Variety of Seafood, Meat and Vegetables
INDIAN HOT LINE*	

Menu A: Vegetable Biryani, Butter Chicken, Vegetable Jaipuri, Papadum

Menu B: Vegetable Biryani, Mutton Masala, Aloo Gobhi, Papadum

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Menu C:	Vegetable Biryani, Punjabi Chicken Masala, Vegetable Korma, Papadum
DESSERT* Whole Cake:	Hazelnut Praline Supreme, American Cheesecake
Petit Pastry:	Yuzu Green Tea Cake, Strawberry Red Velvet
Dessert Cup:	Soursop Bergamot Diplomat Pudding, Durian Panna Cotta, Strawberry Lychee Mint
Pudding:	Assortment of Pudding with Chocolate & Vanilla Sauce
Live Station:	Assorted Crème Brulee
Ice Cream:	Assortment of Mövenpick Ice Cream

BEVERAGE ADD-ONS**

Enjoy a hearty buffet dinner with free-flow soft drink, juice, iced tea, draught beer, prosecco and house pour wine.

Package A (\$16++)	Soft Drink, Juice, Iced Tea
Package B (\$28++)	House Pour Wine, Soft Drink, Juice, Iced Tea
Package C (\$38++)	Draft Beer, Prosecco, House Pour Wine, Soft Drink, Juice, Iced Tea
Choice of Beverage:	
Soft Drink:	7UP, Pepsi, Pepsi Black
Juice:	Apple, Cranberry, Orange
Iced Tea:	Lemon, Lychee, Peach
House Pour Wine:	Bellevie Pavillon Merlot, Whistling Duck Semillon Sauvignon Blanc
Draft Beer:	Erdinger, Guinness, Heineken, Kirin, Tiger, Archipelago Brewery
Prosecco:	La Gioiosa

**Terms & Conditions apply. Please contact Crossroads Buffet for more information. Promotion cannot be used in conjunction with other discounts and privileges.

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