

BEST OF OSCAR'S BUFFET DINNER

Time: 6:00pm to 10:00pm

5 - 9 August National Day Week Special Price: Adult: \$\$59++ | Child: \$\$29.50++ (6-12 years old)

THE ICE BAR

Prawns, Flower Clams, Slipper Lobsters, Mussels, Two Types of Oysters

COMPOUND SALAD

Roasted Mala Chicken Salad with Baby Corn
Tom Yum Beef Salad with Kale
Chilli Seafood Salad
Roasted Duck Salad with Plum & Sesame Dressing (N)
Asian Green Salad with Garlic Sesame Dressing (V)
Balsamic Grilled Vegetable Salad (V)
Tofu Salad with Honey Soy Dressing (V)
Achar Mixed Vegetable Salad (V)

SASHIMI & SUSHI

Tuna, Salmon, Hamachi

FROM OUR LOCAL VERTICAL GARDEN

Parmesan Wheel, Romaine Lettuce and Mesclun Salad,
Classic Caesar Dressing, Balsamic Vinaigrette, Lemon Vinaigrette,
Kalamata Olives, Sun Dried Tomatoes, Smoked Chicken, Parmesan
Grated, Anchovy Fillet, Caper Berries, Broccoli, Feta Cheese, Corn,
Sautéed Prawns with Cajun Spice, Roasted Mushrooms,
Cherry Tomato, Croutons, Chicken Bakwa.

V: Vegetarian N: Contains Nut P: Contains Pork A: Contains Alcohol

This is a sample menu and is on a rotational basis. Items on the menu are subject to change depending on the availability and seasonality of ingredients.

Kindly check with the Oscar's team for the menu of the day.

All produce are prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please approach any of the restaurant's team members.

SOUPS

Potato & Leek Soup (V) Hot & Sour Conpoy Soup (P)

LOCAL FLAVOURS

Steamed Herbal Prawn
Crispy Salmon Fish Head with Cereal, Chilli Padi & Curry Leaves
Braised Duck Stew with Orange Skin
Malay Style Mutton Rendang with Potato
Crispy Pork Belly in 'Kong Po' Sauce (P)
Nyonya Chap Chye (V)

Deep-fried Vegetarian Golden Duck in Homemade Chilli Sauce (V) Scallop, Asparagus & Celery with Roasted Cashew Nuts (N) Wok-fried 'Mee Tai Mak' with Impossible Meat in Homemade Dark Soya Chilli Sauce (V) 'Yang Zhou' Fried Rice

OSCAR'S SIGNATURE LIVE STATIONS

NOODLE BAR

Signature Seafood Laksa Prawn Noodles Soup (P) Fish Noodles Soup Wonton Mee (P)

SPICED MEAT ROTI JOHN

Spiced Meat Ragout, Pan-fried Roti, Lettuce, Cucumber, Sliced Onions, Homemade Sambal Mayonnaise & Chilli Sauce

KUEH PIE TEE & SINGAPORE POPIAH WITH LARD

KIMCHI PULLED PORK CHARCOAL BUNS

Slow-cooked Pork Shoulder, Kimchi Cabbage Slaw & Pickled Cucumbers

LIVE CARVING

Garlic Herbs & Mustard Roasted Striploin with Green
Pepper Sauce, Creamy Mashed Potatoes, & Assorted Mustard

Honey Lemon Roasted Sakura Chicken

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CLASSIC WESTERN MAINS

Oven-baked Sea Bass in Lemongrass Cream Sauce Pan-fried Chicken Thigh with Porcini Mushroom Sauce Grilled Green Australian Asparagus with Burratina Cheese (V) Braised Lamb Ossobuco with Baby Carrots & Green Peas (A) Spicy Moules Mariniere Au Vin Blanc & Basil Leaves (A) Creamy Truffle Baked Potato Gnocchi

CHEESE & CHARCUTERIE

Brie, Cheddar, Edam, Gorgonzola, Prosciutto di Parma, Salami, Mortadella

Grapes, Assorted Crackers, Walnuts, Almonds, Cashews, Olives & 2 Types of Chutney

CHARCOAL BARBECUE

Available from Wednesdays to Sundays
Honey Soy Grilled Chicken Wings
Black Pepper Char Grilled Striploin
Sambal Onion Stingray
Grilled Garlic Butter Slipper Lobster
Chicken Satay with Peanut Sauce (N)

FLAVOURS OF INDIA

Khade Masala Ka Gosht
Mutter Paneer
Prawn Curry
Dal Palak (V)
Egg Biryani
Amritsari Panner

TANDOORI STATION

Available from Wednesdays to Sundays
Malai Chicken, Tangdi Kebab, Tandoori Prawns,
Tandoori Aloo (V), Mint Chutney, Garlic Yoghurt Chutney

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DESSERTS

Seasonal Almond Cherry Tart
Creme Brulee
D24 Durian Puff
Mango Cheese Cake
Chocolate Royal Hazelnut Crunch (N)
Sacher Torte
Strawberry and Pistachio Bavarois (N)
Traditional Tiramisu (A)
Dulcey Inspiration
Muscat Mousse
Mango Sago and Pomelo
Assorted Nonya Kueh

Traditional Bread & Butter Pudding

Homemade Granny Smith Apple Crumble

LIVE WAFFLE STATION with Condiments

CHOCOLATE FOUNTAIN

Fresh Strawberries Marshmallows Kueh Lapis

ICE CREAM

Chocolate, Vanilla, Strawberry, Panna Cotta Ice Cream Mango, Raspberry Sorbet

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