

Jaspé

INTERNATIONAL BUFFET
+
CHINESE ROYAL BANQUET

BUFFET MENU

Menu items are subject to availability and may change without prior notice.



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INTERNATIONAL BUFFET **+ CHINESE ROYAL BANQUET**

SEAFOOD BAR ON ICE

Sweet Hosu Prawn, Green Mussels, Venus Clam

Dips & Condiment

Lemon Wedges, Mignonette Vinegar, Spicy Hot Sauce, and Tabasco Sauce

MIX & MATCH HEALTHY BAR

Mesclun Salad, Mix Lollo Rosso Lettuce
Cherry Tomatoes, Telegraph Cucumber, Onion, Chick Pea, Olives Kalamata, Sweet Corn Kernels

Dressing & Vinaigrettes

*Extra Virgin Olive Oil, Thousand Island Dressing, Balsamic Vinaigrette, Lemon Vinaigrette
Fleur de Sel & Cracked Black Pepper*

COMPOUND SALADS

Three Types Daily Rotation for Lunch

Four Types Daily Rotation for Dinner

Thai Style Marinated Jelly Fish

Fruity Prawn Salad

Smoked Duck & Leek Sesame Salad

Black Fungus Marinade Garlic & Vinegar (V)

Bamboo Shoot & Celtuce Salad (V)

King Oyster Mushroom Hot Bean Sauce (V)

DIY LOCAL FRUIT SALAD CORNER (ROJAK)

Honey Pineapple, Green Mango, Sweet Turnip, Cucumber,
Crispy Dough Fritter, Tau Pok

CONDIMENTS

White Sugar, Ground Peanut, Sambal, Prawn Paste Sauce



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LIVE NOODLE CART

One Daily Rotation

肉骨茶猪杂面

"Bak Kut Teh" Mix Pork Noodle Soup

肉脞鱼丸香菇面 (干)

Minced Pork Noodles with Fish Ball & Braised Mushroom

槟州白咖喱面

Penang White Curry Noodle Soup

古早味云吞面 (干)

Fragrant Oil Wanton Noodles with Crispy Dumpling & Char Siew

BANQUET BITES

地瓜球

Sweet Potato Balls

南瓜饼

Deep Fried Pumpkin Cake

香酥蘑菇

Tempura Mushroom

盐酥鸡

Spices Crispy Chicken

CHEF'S DAILY SOUP

Lunch Soup Rotation

Five Treasure Pot Soup

Cordyceps Herbal Chicken Soup

Tomato Soup

Dinner Soup Rotation

Sichuan Hot & Sour Soup

Shredded Chicken with Fish Maw Soup

Forestine Mushroom Velouté

STIR FRIED CORNER

Lunch Rotation

Penne Pasta, Spaghetti Pasta

Choice of Sauce:

Pomodoro Tomato / Red Wine Beef

Bolognaise / White Wine Cream Sauce

/ Chili Crab Sauce / Laksa Sauce

Dinner Rotation

Fresh Flower Clam

Choice of Sauce:

Black Bean Sauce / Rice Wine Ginger

& Garlic / "Kam Heang" Sauce



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DESSERT

Chinese Royal Banquet Daily Rotation

Steamed Yam Paste, Ginko with Coconut Cream

Hot Red Date, Papaya & Crystal Pear Soup

Chilled "Cheng Tng" & Longan Soup

Chilled Avocado Mango Sago Soup

Western Daily Rotation

Lamington Cake

Apple Crumble Cake

Assorted Mini Muffin

Vanilla Cream Chox Puff

Tropical Fresh Cut Fruit Platter

Chef's Dessert

Assorted Gragon Pearl's with Jelly Bowl



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MENU A

Chinese Royal Banquet Flavours

玫瑰油鸡

Rose Wine Soy Chicken

酥炸菜卜鱼

Deep Fried Fish Fille with "Cai Bo"

鲜菇扒时蔬

Slow Braised Chinese Mushroom with Seasonal Vegetable

韭黄肉丝伊面

Stir Fried Ee Fu Noodles with Shredded Meat & Yellow Chive

Western Flavours

Spicy Mala Chicken Wing

Sayur Lodeh

Laksa Egg Fried Rice

Sambal Bakar Ocean Gems

Moroccan Lamb Stew

Scallion Potato Puree

Oven Baked Salmon with Spinach Bechamel



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MENU B

Chinese Royal Banquet Flavours

文火焖隆江圆蹄

48 Hours Slow Braised "Long Jiang" Pork Knuckle

豆瓣酱彩椒虾仁

Wok Fried Shrimps & Bell Pepper with Hot Bean Sauce

枸杞白灵菇扒菠菜

Stock Poached Spinach with "Bai Ling" Mushroom & Wolfberries

橄榄蟹子蛋炒饭

Olive Vegetable Egg Fried Rice with Tobiko

Western Flavours

Siam Red Curry Chicken

Stir Fried French Bean with Preserved Vegetable & Tau Kwa

Wok Fried Pork Lard "Mee Sua" with Shredded Chicken

Classic Shepherd Pie with Green Peas

Italian Pork Parmigiana

Potato Wedges with Black Olive Cheddar Cheese Sauce

Pan Roasted Seabass with Creamy Champignon



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MENU C

Chinese Royal Banquet Flavours

吊炉烤当归鸭

Brick Oven Roasted Herbal "Dang Gui" Duck

蒜香冬粉蒸蛤蜊

Steamed Venus Clam with Glass Noodle & Spicy Garlic Sauce

上汤白菜扣小鲍鱼

Superior Stock Braised Long Cabbage & Baby Abalone

豉汁海鲜乌冬面

Stir Fried Seafood Black Bean Udon Noodles

Singapore Local Flavours

Itik Tim (Nyonya Braised Duck with Mustard Vegetable)

Stir Fried French Bean & Minced Pork with Sichuan Sauce

Spicy Tamarind Seafood with Ginger Flower

Green Curry Beef Stew

Grilled Vegetable with Aged Balsamic Reduction & Cranberries

Oven Baked Seabass with Fennel & Chimichurri Sauce

Roasted Fingerling Potato, Lemon Salt

