SKYLINE



THE GARDEN OF EDEN

INTERNATIONAL DINNER BUFFET

LEAVES AND SALADS

Romaine | iceberg | lollo rosso | radicchio | butterhead | baby spinach
sweet corn | cucumber | cherry tomatoes | roasted pumpkin | broccoli
snow peas | grilled bell pepper | grilled mushroom

CONDIMENTS

Marinated olives | herb croutons | anchovies
Bacon Bits | grated Parmesan | cornichons

Dressings

Caesar | French | sesame
balsamic | Italian vinaigrette

Egyptian freekeh salad with pomegranate & mint
Vodka salmon gravlax with fresh herbs
Festive guacamole in an avocado shell with spiced nachos
Grilled baby octopus with chorizo, fennel & garlic
Shrimp cocktail with Champagne sauce
Baladi salad with cucumber, tomato & sumac
Ful medames with crispy pita chips
Grilled Wagyu salad
Spicy seafood salad with glass noodles
Mixed mushroom salad

CHARCUTERIE, CHEESE AND COLD CUT

CHEESE

Fresh goat's cheese | Gorgonzola | blue cheese | Emmental

Brie de Meaux | Camembert | spiced goat's cheese

Tomme de Savoie | Gouda

COLD CUTS

Prosciutto | Salami Milano | coppa | truffle mortadella

beef pastrami | pâté grand-mère

chicken rillettes

CONDIMENTS

Pickled cornichons | black olives | capers | walnuts

cashew nuts | dried fruit | honey | crackers

SOUP

Red lentil soup with cumin oil

FRESHLY BAKED BREAD

Home-baked selection from our signature bakery

Served with premium butter, flavoured oils & dips

JAPANESE LIVE STATION

SASHIMI

Salmon | tuna | Izumi Dai | octopus

tamagoyaki | ebi | surimi

SUSHI

Tobiko | tempura roll | Wagyu nigiri

eel nigiri | avocado maki | spicy salmon maki

CONDIMENTS

Soy sauce | wasabi | pickled ginger | kimchi

RAW LIVE STATION

Classic seabass ceviche with agua de chile, cucumber & purple onion

Hokkaido scallop tartare with coconut leche de tigre

Poached white prawns with spicy & sour sauce

Seared tuna with dukkah crust & citrus dressing

SEAFOOD ON ICE

Alaskan king crab | Phuket lobster | Fine de Claire oysters

jumbo Korean oysters | blue swimmer crabs | chilled white prawns

New Zealand mussels | razor clams | Manila clams

CONDIMENTS

Mignonette sauce | Thai seafood sauce | Tabasco | lemon & lime wedges

crispy shallots | sweet chilli paste | freshly cut chilli

CARVERY & SIDE DISH

Herb-crusted prime rib roast with horseradish cream & jus

Salmon Wellington with truffle hollandaise

Roasted turkey with cranberry sauce

Leg of lamb with rosemary, garlic & date glaze

SIDE

Roasted root vegetables

Grilled asparagus with capers

Red wine-braised cabbage

Brussels sprouts with bacon & stuffing

Truffle mashed potatoes

BARBEQUE STATION

Grilled jumbo river prawns

Grilled squid with garlic & Italian basil

Chicken shish taouk with garlic toum

Beef kofta skewers with baharat spice

Chiang Mai sausages

Sea snails

CONDIMENTS

Thai spicy seafood sauce

Thai chilli sauce

Western BBQ sauce | béarnaise sauce

red wine sauce | chimichurri sauce | Dijon mustard

wholegrain mustard | Tabasco

LIVE PASTA STATION

Lobster ravioli with creamy lemon & mentaiko sauce, ikura
Gluten-free spaghetti with seafood & black ink sauce, lemon cream espuma
Beef ragù with Parmesan gnocchi & truffle crumble

DEEP FRIED

Shrimp tempura
Corn & green pea samosas
Crab croquettes with wasabi mayonnaise

CHAFING DISHES

Steamed seabass with ginger & soy sauce
Roasted duck with orange & tamarind glaze
Wagyu beef green curry with eggplant & sweet basil
Okra stew with tomato & coriander
Truffle mushroom risotto
Butter chicken masala
Lamb rogan josh
Cheese naan
Paneer biryani

FESTIVE DESSERTS

Tres leches cake
Chocolate & white chocolate profiteroles
Chocolate forest bites
Triple chocolate trifle
Butter pecan cheesecake
Mille-feuille cakes
Chocolate pots de crème
Mountain cake
Fruit entremets
Rum & nut tart
Wild berry cheesecake
Ice cream station
Chocolate fountain

PASS AROUND

Lobster bisque with coconut spume & lobster ravioli, served in a coffee cup
Kagoshima rib loin with Beluga caviar
Thai crispy fish with green mango salad, served at the table

Alcohol Beef Pork Duck Chicken Spicy Lamb
Gluten Crustaceans Fish Peanuts Soybeans Milk Nuts Celery Mustard
Sesame Sulphites Lupin Molluscs Eggs Locally Sourced Vegan Vegetarian Raw Food

CONSUMER ADVISORY: Certain dishes may contain raw or undercooked ingredients. Consuming these dishes may increase the risk of foodborne illness, particularly for young children, elderly guests, pregnant women, and individuals with compromised immune systems. Should you require further information regarding ingredients, allergens, or preparation methods, our Team Members will be delighted to assist.