

Friday

Exclusive Asian meets Western Menu - A Joint collaboration between HUONE Singapore and 3 Embers, where a creative venue meets a creative culinary experience!

Salad & Appetisers

Mix Garden Greens with Condiments & Dressing - V
Thai Glass Noodle Salad with Seafood
Potato Salad with Crispy Wild Rice - V

Soup

Double Boiled Winter Melon Soup with Red Dates

Asian (Mains)

Pineapple Fried Rice with Chicken Floss
Five Spice Chicken with Oriental Garlic Sauce
Wok Fried Naibai with Wolfberries & Shitake Mushroom - V

Western (Mains)

Sauteed Angel Hair Pasta with Mushroom - V
Pan Seared Salmon with Caper Cream
Breaded Prawn with Citrus Aioli

Chef's Special

Nonya Laksa with Quail Egg & Prawn

Desserts

Chicago Cheesecake - V
Chilled Sea Coconut & Logan Soup - V
Earl Grey Flan & Almond Crumble - V

The presented buffet menu was specially curated by the award winning and renowned, 3 Embers Chefs, Eric Teo and Teo Yeow Siang, along with the HUONE team.

*Please inform us of any dietary requirements so we can help you check