

Monday

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

Mixed Garden Greens with Asian Dressing - V
Roasted Pumpkin Salad, Honey Balsamic Dressing - V
Marinated Daikon with Fungus Salad - V

Soup

Wild Mushroom Soup = V

Asian (Mains)

Steamed White Rice
Chicken Rendang Istimewa
Sweet & Sour Fish Fillet with Trio Capsicum
Prawn and Egg Tofu with Chilli Crab Gravy

Western (Mains)

Grilled Chicken with Homemade BBQ Sauce
Assorted Garden Vegetables with Butter Broth - V
Deep Fried Spiced Calamari with Citrus Aioli

Chef's Special

Poached Hainanese Chicken with Aromatic Rice
Spring Onion Puree & Light Soya Sauce

Desserts

Assorted French Pastry - V
Chilled Mango & Pomelo Soup with Sago - V
Tropical Fresh Fruit Platter - 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