

Thursday

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 Greens with Assorted Dressing & Condiment - V
Germany Potato Salad with Mustard - V
Smoked Salmon Cous Cous with Spiced Seaweed

Soup

Minestrone soup

Asian (Mains)

Pan Fried Gyoza in Chili Vinegar Sauce
Braised Fish Fillet with Yam & Straw Mushroom
Chicken Satay with Condiments

Western (Mains)

Baked Spiced-Rubbed Chicken with Roasted Vegetables
Breaded Prawn with Homemade Tartar Sauce
Vegetarian Lasagne - V

Chef's Special

D.I.Y Japanese Rice Bowl
Tempura Prawn, Vege, Shoyu Egg, Pickled Cucumber, Fresh Cabbage, Sesame Dressing & Aromatic Short Grain Rice

Desserts

Pandan Cake - V
Mini Fruit Tartlet - V
Warm Yam Paste with Gingko Nut - 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