

Tuesday

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 Assorted Dressing - V

Quinoa Salad with Mushroom - V

Marinated Daikon & Fungus Salad with Spicy Black Vinegar Dressing - V

Soup

Cream of Pumpkin Soup - V

Asian (Mains)

HUONE Signature - Dried Laksa with Seafood

Wok Fried Chicken with Mongolian Sauce & Onion

Asian Greens in Superior Sauce - V

Western (Mains)

Sauteed Angel Hair Pasta with Mushroom - V

Gratin Fish Fillet with Caper Cream

Grilled Chipolata Sausage with Truffle Mash & Onion Gravy

Chef's Special

Smoked Duck Pizza with Hoi Sin Sauce,

Crispy Wonton Skin

Desserts

Mini Chocolate Éclair - V

Chilled Bobo Cha Cha - 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