

Wednesday

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
Thai Glass Noodle Salad with Seafood

Soup

Double Boil Winter Melon Soup with Red Dates

Asian (Mains)

Biryani Rice - V
Chicken Masala
Braised Nonya Cabbage with Fungus - V

Western (Mains)

Pan Seared Barramundi with Tomato Coulis
Sautee Cajun Marinated Prawn with Onion & Capsicum
Chicken Meatballs with Herb Potato & Gravy

Chef's Special

Shanghai Noodles with Mushroom & Chicken

Desserts

Classic Tiramisu - V
Black Forest Cake - V
Chilled Sea Coconut & Tropical Longan Soup - 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