



SAVOR THE ART OF LUNCH – WEEKDAY INTERNATIONAL BUFFET AT ORCHID CAFÉ

MONDAY TO FRIDAY

Indulge in an elegant midday escape at Orchid Café, where the finest ingredients and global culinary artistry unite in a sophisticated buffet experience. Ideal for discerning diners and business gatherings alike, our Weekday International Lunch Buffet presents a thoughtfully curated journey through world cuisines—served with grace and flair. Exquisite Highlights Include:

A TASTE OF THAILAND

A rotating selection of refined Thai dishes from the four regions—delicately balanced and bold in flavor. Signature selections: Chicken Satay, Som Tum, Tom Yum Goong, Green Curry, and Duck in Tamarind Sauce.

WESTERN INSPIRATIONS

A classic spread of antipasti, artisanal cheeses, charcuterie, and composed salads. Highlights: Prawn Cocktail, Caesar Salad, and more. Italian Elegance – Live Pasta Station
Fresh pasta crafted à la minute with your choice of classic sauces: Carbonara, Bolognese, Aglio e Olio, and Tomato Concassé.

JAPANESE REFINEMENT

Premium sashimi and expertly rolled sushi and maki selections, paired with crisp tempura. Includes Salmon, Tuna, Ebi, and Crispy Prawn Tempura.

DIM SUM DELICACIES

A steaming selection of traditional favorites, handcrafted to perfection. BBQ Pork Buns, Creamy Custard Buns, Pork & Shrimp Shumai, and Seafood Hagao.

FLAVORS OF INDIA

Rich, aromatic curries and traditional accompaniments capturing the essence of the subcontinent. Featuring: Chicken Tikka Masala, Paneer Butter Masala, and Chapati.

THE SEAFOOD BAR

A premium display of ocean treasures served on ice. Fine de Claire Oysters, White Shrimp, NZ Mussels, Whelk, Accompanied by: Red Wine Vinaigrette, Thai Spicy Sauces, Lemon, and Lime-Chilli Jam.

SIGNATURE CARVERY & GRILLED SELECTION

Roasted Australian Grain-Fed Beef Striploin with Dijon Mustard, Horseradish Sauce, Peppercorn Jus and Red Wine Jus
Roasted Salmon Fillet and BBQ Grilled Seabass with Thai seafood sauces
Cajun-Spiced Chicken, tender and aromatic
An elevated buffet experience awaits – where taste, ambiance and service meet in perfect harmony. Join us at Orchid Café, where every lunch becomes a moment of indulgence.



ELEVATE YOUR WEEKEND – SATURDAY LUNCH BUFFET AT ORCHID CAFÉ

SATURDAYS

Celebrate the weekend in style with our Saturday Lunch Buffet at Orchid Café, a sophisticated culinary journey through the world's finest flavors. Whether you're sharing a leisurely afternoon with loved ones or treating someone special, indulge in an expansive buffet featuring international classics, local Thai specialties, and premium seafood—all in a refined, elegant setting.

Buffet Highlights Include:

AROUND THAILAND

A rotating showcase of regional Thai cuisine, capturing the vibrant and authentic flavors of the kingdom. Signature dishes: Chicken Satay, Som Tum, Tom Yum Goong, Green Curry, and Prawn in Tamarind Sauce.

AROUND WESTERN

A continental selection of fresh salads, antipasti, cold cuts, and artisanal cheeses.
Highlights: Caesar Salad, Prawn Cocktail, and more.

ITALIAN PASTA – LIVE STATION

Freshly crafted pasta, made to order with your preferred sauce:
Carbonara, Bolognese, Tomato Concassé, or Aglio e Olio.

JAPANESE DELICACIES

A curated selection of premium sashimi-Salmon, Tuna, Ebi-accompanied by assorted sushi and maki rolls, including Crispy Prawn Tempura.

DIM SUM SELECTIONS

Steamed to perfection, offering a delicate variety of savory bites:
BBQ Pork Buns, Cream Custard Buns, Pork Shumai, Shrimp Shumai, and Seafood Hagao.

INDIAN FLAVORS

Bold, aromatic dishes infused with traditional spices and served with fragrant basmati rice and classic accompaniments.
Featured: Chicken Tikka Masala, Paneer Butter Masala, and Chapati Roti.

FRESH SEAFOOD BAR

A premium presentation of ocean delicacies served chilled on ice.
Fine de Claire & Irish Oysters, Rock Lobster, Blue Crab, White Shrimp, New Zealand Mussels, and Whelk.
Condiments: Red Wine Vinaigrette, Lemon Wedges, Thai Red & Green Spicy Sauces, and Lime-Chilli Jam.

SIGNATURE DISHES & PREMIUM MEATS

Roasted Australian Grain-Fed Beef Striploin with Dijon Mustard, Horseradish Sauce, Peppercorn Jus and Red Wine Jus
Grilled Australian Lamb T-Bone – expertly grilled and served with refined condiments
Smoked Baby Pork Ribs – tender, flavorful, and slow-cooked to perfection
BBQ Grilled Tiger Prawns – served with authentic Thai spicy seafood sauce
Let your Saturday unfold with flavor, sophistication, and indulgence—only at Orchid Café.
A weekend experience not to be missed.



EVENINGS REDEFINED – WEEKDAY DINNER BUFFET AT ORCHID CAFÉ

MONDAY TO THURSDAY

Unwind in style with our Weekday Dinner Buffet at Orchid Café, where elegant ambiance meets world-class cuisine. Ideal for a sophisticated evening out or a special midweek indulgence, this curated buffet showcases global culinary artistry with local authenticity and premium selections.

Dinner Buffet Highlights Include:

AROUND THAILAND

Discover the essence of Thai cuisine with rotating salads and hot dishes from the kingdom's four distinct regions. Signature flavors: Chicken Satay, Som Tum, Tom Yum Goong, Green Curry, and Prawns in Tamarind Sauce.

AROUND WESTERN

A vibrant medley of European favorites, from composed salads and antipasti to cold cuts and fine cheeses. Highlights: Prawn Cocktail, Caesar Salad, and more.

ITALIAN PASTA – LIVE STATION

Pasta made fresh to order, served with your choice of time-honored sauces: Carbonara, Bolognese, Tomato Sauce, or Aglio e Olio.

JAPANESE DELICACIES

Delicately sliced sashimi – Salmon, Tuna, Ebi – paired with hand-rolled sushi, maki, and crispy prawn tempura.

INDIAN FLAVORS

A flavorful spread of richly spiced curries and traditional Indian sides, cooked with authenticity and care. Featured: Chicken Tikka Masala, Paneer Butter Masala, and Chapati Roti.

FRESH SEAFOOD BAR

A luxurious array of chilled seafood, beautifully presented on ice. Fine de Claire & Irish Oysters, Rock Lobster, Blue Crab, White Shrimp, New Zealand Mussels, and Whelk. Accompanied by: Red Wine Vinaigrette, Thai Spicy Seafood Sauces, Lemon Wedges, and Lime-Chilli Jam.

SIGNATURE DISHES & PREMIUM CARVERY

Roasted Australian Grain-Fed Beef Striploin with Dijon Mustard, Horseradish Sauce, Peppercorn Jus and Red Wine Jus

Grilled Australian Lamb T-Bone – expertly grilled and served with refined condiments

Smoked Baby Pork Ribs – tender, flavorful, and slow-cooked

BBQ Grilled Tiger Prawns – complemented by zesty Thai seafood sauce

Let your evening unfold with culinary sophistication and indulgent variety.

Join us at Orchid Café and elevate your weekday nights with an exceptional dining experience.



WEEKEND GRANDE SEAFOOD DINNER BUFFET AT ORCHID CAFÉ

FRIDAY TO SUNDAY

Embark on a lavish culinary journey with our Weekend Grande Seafood Dinner Buffet at Orchid Café. Designed for discerning seafood enthusiasts, this sumptuous spread brings together the freshest treasures of the ocean with gourmet highlights from around the globe. Whether you're celebrating a special occasion or simply indulging in life's finer pleasures, this elegant buffet promises a weekend feast to remember.

Buffet Highlights:

AROUND THAILAND

A rotation of authentic dishes inspired by the bold, aromatic flavors from Thailand's four regions. Highlights include: Chicken Satay, Yum Talay, Tom Yum Goong, Green Curry, and Prawns in Tamarind Sauce.

AROUND WESTERN

A refined selection of European specialties: crisp salads, antipasti, artisanal cold cuts, and premium cheeses. Featured dishes: Tuna Tataki, Crab & Avocado Salad, Prawn Cocktail, and more.

ITALIAN PASTA – LIVE STATION

Pasta crafted à la minute, with your choice of classic sauces:
Carbonara, Bolognese, Tomato, or Aglio e Olio.

JAPANESE DELICACIES

A beautifully curated selection of sashimi – Salmon, Tuna, Ebi – alongside artfully crafted Sushi, Maki Rolls, and Crispy Prawn Tempura.

INDIAN FLAVORS

Traditional curries, fluffy basmati rice, and rich vegetarian specialties.
Must-tries: Chicken Tikka Masala, Paneer Butter Masala, and Chapati Roti.

FRESH SEAFOOD BAR

Dive into an exquisite chilled seafood station featuring:
Fine de Claire, Irish & Normandy Oysters, Alaska King Crab Legs, Rock Lobster, Blue Crab, White Shrimp, NZ Mussels, and Whelk. Served with gourmet accompaniments: Red Wine Vinaigrette, Thai Spicy Sauces, Lemon Wedges, Lime & Chilli Jam.

SIGNATURE DISHES & PREMIUM CARVERY

Roasted Australian Grain-Fed Beef Striploin with Dijon Mustard,
Horseradish Sauce, Peppercorn Jus and Red Wine Jus
Grilled Australian Lamb T-Bone – expertly grilled and served with refined condiments
Smoked Baby Pork Ribs – Slow-cooked and rich with flavor
Whole Roasted Grouper, Salmon or Snapper – Rotating daily with Thai Herbs, Lemon Butter, or Miso Glaze
BBQ Grilled River Prawns – Charcoal-kissed and served with Thai Seafood Sauce
Half Lobster Thermidor per person – A luxurious touch to complete your weekend indulgence
Savor an evening of decadence and discovery at Orchid Café — where the sea meets sophistication.
Advance reservations are highly recommended for this sought-after weekend affair.