

CROWNE PLAZA®

— BY IHG —

Changi Airport



GOLDEN
HOUR

Iftar

Buffet Menu

This menu is on a rotational basis.

**Children 6 and below dine free.*

Each child must be accompanied by a paying adult.



Hot Dishes

Seafood

2 selections per day

Prawn Assam Pedas (S)

Spicy and tangy Tamarind Curry with Prawns, Tomatoes, and aromatic Herbs

Prawn in Spicy Sambal Sauce (S D) (Udang Sambal)

Juicy Prawns sautéed in fragrant Chilli Paste with Onion and Tamarind for a rich, spicy flavour

Grilled Seabass with Sambal (S) and Soy-Lime Dip (Ikan Bakar Sambal Kicap)

Char-grilled Seabass served with spicy Sambal and Soy-lime Relish

Fish in Thai Curry Sauce (S) (Gulai Siam Ikan)

Fish simmered in spicy Thai-inspired Coconut Curry with Herbs

Black Pepper Crab (S D)

Crabs wok-tossed in fragrant Black Pepper Sauce

Singapore-Style Chili Crab (S E N)

Fresh Crab wok-tossed in spicy, sweet, and tangy Chilli Sauce, finished with Egg and aromatic Herbs

**This menu is on a rotational basis.*

(G) Gluten Free

(V) Vegetarian

(D) Dairy

(S) Seafood

(N) Nuts

(E) Eggs



Chicken

1 selection per day

Ayam Masak Merah

Fried Chicken simmered in a sweet and spicy Tomato Sauce

Village Chicken Curry with Potatoes (Kari Ayam Kampung)

Classic Malay-style Chicken Curry rich with Spices and Coconut Milk



Beef & Lamb

1 selection per day

Beef Rendang

Slow-braised flavorful Beef cooked in spiced Coconut Gravy

Braised Lamb with Tamarind and Chili (Kambing Masak Asam Pedas)

Lamb cooked in tangy Tamarind and Chilli Gravy with Lemongrass and Torch Ginger



Vegetables & Tofu

1 selection per day

Sayur Lodeh

Mixed Vegetables cooked in fragrant Coconut Turmeric Gravy

Fried Tofu with Sambal and Onion (Tauhu Goreng Berlada)

Crispy Tofu tossed in spicy Chilli Sauce with Caramelised Onion

Stir-Fried Kailan with Oyster Sauce

Crisp Chinese Kale tossed in savoury Oyster Sauce and Garlic Oil

**This menu is on a rotational basis.*



 Gluten Free

 Vegetarian

 Dairy

 Seafood

 Nuts

 Eggs



Noodles

Mamak-Style Fried Noodles (Mee Goreng Mamak)

Wok-fried Yellow Noodles with Egg,
Vegetables and Fish Cake

Rice

1 selection per day

Fragrant Spiced Ghee Rice (Nasi Minyak Berempah)

Fluffy Ghee Rice cooked with aromatic
Spices, Raisins and Fried Shallots

Steamed Jasmine Rice

Plain fragrant White Rice, ideal for
pairing with Curries and Sambal Dishes

Soups

1 selection per day

Soup Kambing Berempah

Spiced Mutton Soup slow-cooked with
Herbs, Spices and Potatoes

Soto Ayam

Traditional Malay Chicken Soup with
Turmeric Broth, Vermicelli, and Bean Sprouts

Oxtail Soup

Rich Beef Oxtail Soup simmered with
aromatic Spices and Vegetables until tender

Bread Station

Assorted Bread Rolls

**This menu is on a rotational basis.*

G Gluten Free

V Vegetarian

D Dairy

S Seafood

N Nuts

E Eggs



Seafood Bar (D)(S)

Prawn, Mud Crab, Scallop, Mussels

Garnishes & Condiments:

Citrus Dressing

Lemon & Lime Wedges

Light Soy Sauce

Salads

Salad Bar (V)

Mesclun, Cherry Tomato, Bell Pepper, Carrot, Corn, Cucumber, Crouton

Garnishes:

Thousand Island (D)(S)(E)

Caesar (D)(S)(E)

Honey Mustard

Fattoush Salad (V)

Lettuce, Tomato, Cucumber Radish, crispy fried Bread, Sumac

Singapore Rojak (N)(S)

Jicama, Apple, Pineapple, Green Mango, Rose Apple, Peanut, and Ginger Flower in Rojak Sauce

Legume Salad (V)

Garbanzo, Kidney Beans, Cannellini Beans, Onion, Cucumber, Bell Peppers, Lemon Vinaigrette

Kerabu Sotong Bakar (S)

Grilled Squid with Onion, Lime, and Chilli Dressing

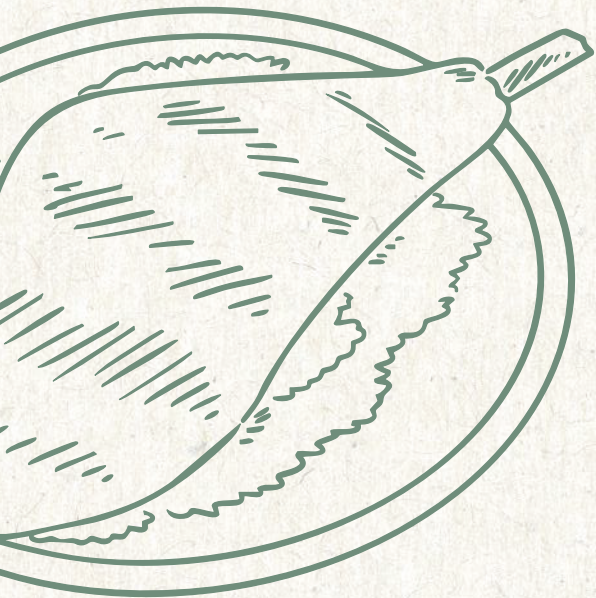
Acar Rampai (N)

Pickled Vegetables with Vinegar and Spice

Arab Bread

Pita Bread served with Pickled Vegetables, Beetroot Hummus, Traditional Hummus, Baba Ganoush, Labneh

**This menu is on a rotational basis.*



Carving Station

2 selections per day

Slow-Roasted Beef Striploin

Served with Thyme Jus

Slow-Roasted Lamb Leg

Served with Rosemary Jus

Baked Whole Sambal Barramundi (S)

Served with Lime Wedges

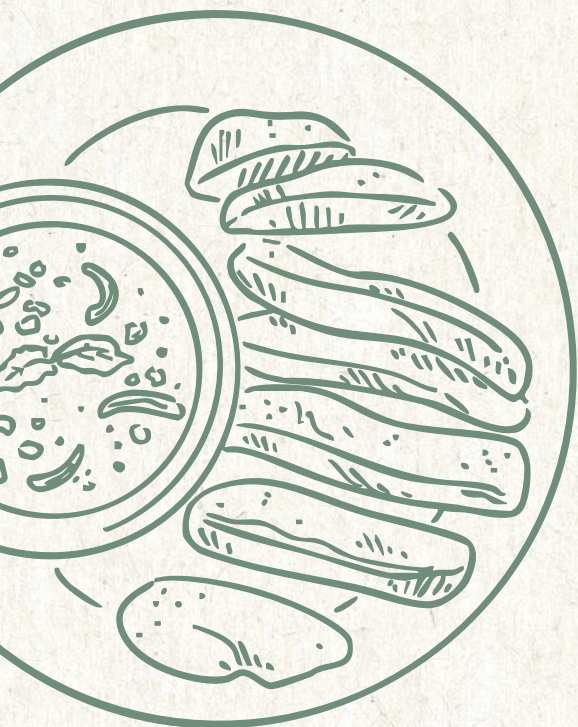
Baked Whole Ayam Panggang

Served with Sambal Chili and Achar

Sides:

Confit Garlic Potato (V)

Roasted Mediterranean Vegetables (V)



Live Station

Weekend Special

Whole Lamb Carving

Whole Roasted Lamb served with
Lebanese Raisin Rice and Garnishes

**This menu is on a rotational basis.*

(G) Gluten Free

(V) Vegetarian

(D) Dairy

(S) Seafood

(N) Nuts

(E) Eggs



Live Stations

Shawarma Stall

Crispy Falafel
Mediterranean Chicken Shawarma
Arab Bread & Sauces

Condiments:

Garlic Sauce
Tahini
Spicy Harissa
Pickled Vegetables

Singapore Noodle Stall

Laksa Broth (D E N S)

Condiments:

Prawn
Fish Cake
Beansprouts
Yellow Noodle
Rice Noodle

Dolci

Strawberry Shortcake (E D)

Chocolate Opera Cake (E D N)

Lemon Cheesecake (E D)

Black Forest Cake (E D)

Chocolate Fudge Cake (E D N)

Chocolate Éclair (E D)

Medjool dates (V)

Seasonal Fruit Platter (V)

**This menu is on a rotational basis.*

(G) Gluten Free

(V) Vegetarian

(D) Dairy

(S) Seafood

(N) Nuts

(E) Eggs