



NOVOTEL ON KITCHENER

Daily International Lunch Buffet

Savour a symphony of diverse flavours with our exquisite menu

1 FOR 1 LUNCH BUFFET*

S\$62++ per adult

S\$22++ per child
11:45 AM - 2:30 PM
NO PORK & NO LARD

All prices are subjected to 10% service charges and prevailing goods and services tax
*1-for-1 promotion applicable for adult price only

CALI, Novotel

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cali.sg

Click to Reserve

cali.sg/table-reservation/restaurants/kitchener

OR



NOVOTEL RESERVE NOW



Live Stations

Build Your Own Pasta Station

PASTA

Linguine
Penne
Farfalle

SAUCES

Pesto
Pomodoro
Aglio Olio
Cream - prepared in a wheel of Parmigiano

PROTEINS

Crab Meat
Smoked Duck
Prawns
Mussels
Clams
Scallops
Snow Crab

VEGETABLES

Asparagus
Cherry Tomatoes
Olives
Bell Pepper
Zucchini
Artichoke



Singapore Laksa Station

Thick Bee Hoon
Fragrant Coconut Curry
Gravy
Beansprouts
Tau Pok

Fishcake
Poached Prawns
Hard Boiled Eggs
Sambal Chili



Salad Station

Mesclun Salad	Pearl Onions	Kidney Beans
Romaine Lettuce	Garlic Confit	Boiled Quail Eggs
Baby Spinach	Fresh Corn Kernels	Sliced Japanese Cucumber
Butter Lettuce	Grilled Zucchini	Garlic Croutons
Kalamata Black Olives	Grilled Aubergine	Feta Cheese
Onion Rings	Grated Parmesan Cheese	Turkey Bacon Bits
Capsicum	Cherry Tomatoes	Sun-dried Tomatoes
Capers	Chickpeas	Roasted Beetroot

Salad Dressings

Thousand Island	Caesar Dressing
French Dressing	Citrus Vinaigrette
Balsamic Vinaigrette	Extra Virgin Olive Oil
Herb Oil	



Composite Salad

Pasta Salad with Smoked Duck
Thai Glass Noodle Salad with Shredded Chicken
Assorted Sushi and Maki with Condiments



Starters

Indian Samosa
Mid-joint Fried Chicken Wings

Soup

Soup of the Day

Indian Hot Section

Yellow Dal Tadka with Indian Spices, Tomato, and Garlic
Butter Chicken Masala
Aloo Gobi with Whole Indian Spices
Roti Parata
Jeera Rice
Papadam



Desserts & Fruits

Passion Fruit Sable
Chocolate Hazelnut Mousse
Lemon Meringue Tart
Vanilla and Berry Panna Cotta
Mango Pudding
Nonya Kuehs
Chilled Sago Gula Melaka
Watermelon
Honeydew
Pineapple
Dragon Fruit

Beverages

Sparkling Water
Ice Lemon Tea
Pineapple Juice
Orange Juice
Apple Juice
Fruit Punch
Illy Coffee
Dilmah Tea

Hot Section

Escalope of Beef Striploin with Root Vegetables in Red Wine Sauce
Roasted Sage Chicken Breast with Artichoke, Sun-dried Tomatoes and Olives
Wok-fried Slipper Lobster with Salted Egg Yolk Sauce
Chicken Roulade with Sage and Ginger Cream
Egg Fried Rice
Steamed Sea Bass Medallion in Superior Soya Sauce
Braised Tofu with Honey Peas and Carrots
Stir-fried Mixed Vegetables
Sautéed Broccoli with Shitake Mushrooms
Roasted Baby Potatoes

