

BBQ BUFFET DINNER | Friday's & Saturday's

SGD 88.00++ per adult, with free flow of prosecco, beers, red & white wines, margaritas & soft drinks

SGD 68.00++ per adult, with free flow soft drinks and selected of chilled juices

SGD 48.00++ per child (ages 5 to 12), with free flow soft drinks

Beverage

Free flow of Tiger Beer

Red wine: Kilikanoon "The Lackey", Shiraz, Clare Valley, Australia
Katnook Founder's Block, Cabernet Sauvignon, Coonawarra, Australia

White wine: Nautilus, Sauvignon Blanc - Marlborough, New Zealand
Terrazas Altos del Plata, Chardonnay - Mendoza, Argentina

Prosecco: Valdobbiadene Prosecco -Italy

Selected of chilled juices

Oasis frozen lime margarita

Soft drink: Coke, Diet Coke and Sprite

Char grilled batard bread, roasted garlic & herb butter

Sustainable seafood on ice

Seafood bar: Shucked rock oysters, poached Spencer Gulf king prawns

Condiments: Cocktail sauce, hot sauce, red wine mignonette, lemon wedges

Organic vegetable & salad bar

Greens:

Rocket | lollo bionda & rosso | romaine lettuce | baby spinach | radicchio | kale

Vegetables:

Corn kernel | heirloom cherry tomatoes | green beans | pumpkin | avocado | soybeans |

Broccoli | cauliflower | green asparagus | beetroot | carrots | radishes | chickpeas | kidney beans |

Mushrooms |

Condiments:

Bocconcini mozzarella | feta cheese | cage free eggs | quinoa | wild rice | rye croutons | nuts & seeds

Dressings:

Balsamic vinaigrette | caesar dressing | thousand island | japanese sesame dressing

Aged balsamic vinegar | extra virgin olive oil

Wood-fired barbecue

48 hours slow roasted barbecue spice rubbed wagyu beef brisket, barbecue sauce

Char grilled grass-fed butterflied lamb leg, sweet soy sauce, chili, garlic

Oven roasted beer can free range chicken, barbecue spice rub

Char grilled whole black tiger prawns, roasted garlic & preserved lemon butter

Char grilled barramundi fillet in banana leave, nam jim sauce

Char grilled half shell oysters, roasted garlic & herb butter, parmesan cheese crumbs

Sides

Wok fried vegetables & mushrooms, garlic

Corn on the cob, butter, parsley

Stuffed Portobello mushrooms with farro, leek, spinach, goat cheese, pine nuts

Twice baked sweet potatoes, chipotle, spinach, coriander

Ice cream sundae coup

Soft serve ice cream: vanilla bean | chocolate

Fruits: strawberries, mango, banana, apricots, peaches

Condiments: popcorn, almonds, coconut, brownies, oreo cookies, jellybeans

Sauce: chocolate, strawberry, mango

Dairy free chocolate cake

Fairtrade chocolate & beetroot brownies

Seasonal fruits