

Crossroads Buffet 2026 Lunch Menu

A Taste of the Ocean

Bring your appetite to Crossroads Buffet for a generous spread of fresh seafood, tender roasts and wok-fired specialities, with something to satisfy every craving.

Monday to Friday	Saturday
Adult: \$72++ Child: \$42++	Adult: \$84++ Child: \$42++

SEAFOOD ON ICE

Poached Slipper Lobster
Poached Mussels with Mignonette
Poached Live Prawn

Sauce: Spicy Soya Black Vinegar, Wasabi Tobiko, Thai Nam Jin,
Creamy Dill Hollandaise, Marie Rose, Lemon Wedge

SIGNATURE JAPANESE ODEN LIVE STATION

Customise your own bowl of Japanese Oden with a selection of fresh seafood, meats and vegetables, simmered to perfection.

Base: Kombu Soya Broth, Tom Yam Broth
Vegetable: Konjac, Shiitake, Taro, Daikon, Potato
Protein: Baby Lobster, Red Prawn, Baby Octopus, Squid, Pork Belly,
Japanese Fish Cake, Hanpen, Chikuwa, Sausage, Meatball,
Quail Egg

JAPANESE LIVE STATION

Assorted Maki, Nigiri and Gunkan Sushi
Salmon Chirashi Donburi
Unagi Kabayaki Chirashi Donburi
Yasai Chirashi Donburi



Sustainably Sourced

Crossroads Buffet uses only free-range eggs from locally produced farms.

(V) – Vegetarian

Menu is on rotational basis and is subject to change without prior notice.

Full prepayment is required to secure reservations on special occasions and public holidays.

Prices are subject to 10% service charge and prevailing Goods and Services Tax (GST).

Child aged from 5 to 12 years old.

SINGAPORE MARRIOTT TANG PLAZA HOTEL

320 Orchard Road, Singapore 238865

T: (65) 6735 5800 | F: (65) 6735 9800

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MAKE YOUR OWN KUEH PIE TEE STATION

Create your own kueh pie tee with a selection of fresh ingredients – a tiny cup of joy bursting with flavour in every bite.

Base: Crispy Pie Tee Shell
Sauce: Chilli Sauce
Condiment: Braised Turnip, Egg, Peanut, Crispy Garlic, Fried Shallot, Coriander

D.I.Y ROJAK STATION

Singapore-Style Rojak

Sauce: Shrimp Paste, Chilli Paste
Condiment: Pineapple, Jicama, Cucumber, Green Mango, Rose Apple, Fried Bean Curd, You Tiao, Beansprout, Peanut, Guava

SALAD BAR

Selection of Freshly Chopped Condiments with Assorted Mixed Salad Greens, Crudités and Salad Dressing.

READY-MADE SALAD

Fried Gnocchi Seafood Salad

Potato Gnocchi, Squid, Prawn, Baby Octopus, Orange, Walnut, Lime Dressing

Fruity Couscous Salad (V)

Couscous, Dry Fruit, Blueberry, Strawberry, Seed, Nut, Raspberry Vinaigrette

Grilled Aubergine Salad (V)

Aubergine, Burrata Cheese, Macadamia Nut, Cress, White Balsamic Lemon Olive Oil Vinaigrette

CHARCUTERIE

Pepperoni Salami
Turkey Ham
Smoked Salmon

Condiment: Mustard, Cornichon, Pickled Pearl Onion, Pickled Caper Berry



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ARTISANAL BREAD & CHEESE SELECTION

Selection of freshly baked artisanal bread.

Cheese:	Smoked Cheese, Emmental, Edam
Cracker:	Table Water Cracker, Sesame Lavosh, Grissini
Condiment:	Assorted Dried Fruit and Nut, Quince Paste

NOODLE STATION

Soup Base:	Laksa, Prawn Soup, Beef Pho Soup
Condiment:	Assorted Meat, Seafood, Vegetable, Noodle

CHINESE BARBEQUE STATION

Crispy Pork Belly	
Braised Soya Sauce Chicken	
Roast Chicken	
Braised Pork Skin	
Braised Bean Curd	
Braised Tofu Puff	
Condiment:	Hainanese Chilli Sauce, Hoisin Sauce, Plum Sauce, Thai Sweet Chilli Sauce, Ginger Paste Sauce, Dark Soya Sauce

CARVING STATION

Black Angus Roast Beef Striploin	
Sticky Slow-Roasted Pork Belly	
Smoked Paprika Potato	
Cheddar Cream Macaroni	
Sautéed Carrot and Guanciale	
Sauce:	Onion Chutney, Jus Au Vin, Assorted Mustards

FROM THE GRILL

Grilled Spring Chicken with Blueberry Chipotle Ketchup
Grilled Fish with Caponata Sauce



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WESTERN HOT LINE

Classic Red Wine Braised Beef Stew
Winter White Bean and Sausage Soup
Ragoût de Fruits de Mer
Polenta Breaded Octopus with Spicy Lime Mayonnaise

ASIAN HOT LINE

Wok-Fried Baby Lobster with Curry Sauce
Wok-Fried Mantis Prawn with Pepper Sauce
Nyonya Pork Rib 
Crispy Barramundi with Mongolian Sauce 
Stir-Fried Broccoli with Crab Meat Egg White Sauce
Supreme Soya Sauce Fried Noodle
Chinese Yam Chicken Soup 

MEAT-FREE STATION

Stir-Fried Eggplant with Hot Bean Sauce
Root Vegetable Stew
Tomato Rice
Prata
Aloo Curry
Vegetable Masala Curry
Papadam

DESSERT

Satisfy your sweet tooth at the chocolate fondue station, overflowing with an assortment of fruits, cookies, biscuits and more.

Selection of cakes, petite pastries, verrines, puddings and local desserts.

Baked Dessert: Bread and Butter Pudding, Madeleine, Financier, Macaron, Tart

Local Dessert: Red Bean, Green Bean, Cheng Tng, Barley

Ice Cream: Assorted Ice Cream flavours served with a variety of toppings



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BEVERAGE ADD-ONS**

Enjoy a hearty buffet lunch with free-flow non-alcoholic beverage, draught beer, prosecco, house pour wine and Duval-Leroy Brut champagne.

Package A Non-Alcoholic Beverage
(\$16++ per person)

Package B Draught Beer, Prosecco, House Pour Red and White Wine,
(\$42++ per person) Non-Alcoholic Beverage

Package C Duval-Leroy Brut, Draught Beer, House Pour Red and White
(\$68++ per person) Wine, Non-Alcoholic Beverage

Choice of Beverage:

House Pour Wine: Pierre Jean Merlot, Pierre Jean Chardonnay

Draught Beer: Heineken, Tiger

Prosecco: Scavi and Ray Prosecco

***Terms & Conditions apply. Please approach our team to find out more about the non-alcoholic beverages. Promotion cannot be used in conjunction with other discounts and privileges.*



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