MARRIOTT
SINGAPORE
TANG PLAZA

Crossroads Buffet 2026 Dinner 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.

Sunday to Thursday
Adult: $92++ | 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

RIVER PRAWN SPECIALTIES LIVE STATION
Salt Baked River Prawn with Brandy Crumble
Grilled River Prawn with Tom Yam Broth
Grilled River Prawn with Cream Herb Butter

JAPANESE LIVE STATION
Salmon, Tako (Octopus) and Tuna Tataki
Salmon Chirashi Donburi
Unagi Kabayaki Chirashi Donburi
Yasai Chirashi Donburi

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

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.

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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

Crunchy Bowl (V)
Kale, Chickpea, Cannellini Bean, Pearl Barley, Carrot, Celery, Tomato, Red Onion, Baby Potato, Black Sesame, Green Herb Oil, Labneh

Red Prawn Salad
Red Prawn, Arugula, Green Apple, Pecan Nut, Potato, Cherry Tomato, Basil, Burnt Lemon Vinaigrette

Heirloom Tomato Salad (V)
Heirloom Tomato, Endive, Kalamata Olive, Pomegranate, Bagna Cauda

CHARCUTERIE

Pepperoni Salami
Turkey Ham
Smoked Salmon

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

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

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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 Chermoula
Grilled Fish with Lemon Gremolata

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WESTERN HOT LINE
Classic Red Wine Braised Beef Stew
Seafood Au Gratin
Breaded Ebi Fry with Mentaiko Mayonnaise
Spanish Potato and Chorizo Soup

THE PIZZA CORNER
Chorizo Pizza
Grilled Beef Pizza
Sticky Pork Pizza

ASIAN HOT LINE
Wok-Fried Mud Crab with Ginger and Spring Onion
Wok-Fried Baby Lobster with Garlic
Steamed Pork Rib with Fermented Black Bean
Crispy Barramundi with Wasabi Mayonnaise
Stir-Fried Cabbage with Pork
Seafood Tom Yam Bee Hoon
Cordyceps Flower Chicken Soup

MEAT-FREE STATION
Jeera Rice
Stir-Fried Tempeh and Bean Curd with Kecap Manis
Walnut and Eggplant Stew
Prata
Aloo Curry
Vegetable Masala Curry
Papadam

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DESSERT

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

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

Baked Dessert:	Bread and Butter Pudding, Butter Cake, Brownie, Tart
Local Dessert:	Red Bean, Green Bean, Cheng Tng, Barley
Ice Cream:	Assorted Ice Cream flavours served with a variety of toppings

BEVERAGE ADD-ONS**

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

Package A ($16++ per person)	Non-Alcoholic Beverage
Package B ($42++ per person)	Draught Beer, Prosecco, House Pour Red and White Wine, Non-Alcoholic Beverage
Package C ($68++ per person)	Duval-Leroy Brut, Draught Beer, House Pour Red and White 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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