

SALAD STATION

Mesclun Salad, Romaine Lettuce, Kale

Mala Roast Beef Salad with Quail Egg and Black Fungus

Condiments: Cherry Tomatoes, Black Olives, Corn

Kernels, Kidney Beans, Beetroot

Dressings: Caesar, Balsamic, Furama House Dressing

APPETISER

Assorted Charcuterie Platter

Assorted Sushi/Maki

Cheese Platter with Nuts, Dried Fruits & Crackers

SEAFOOD ON ICE

Sweet Sea Prawns, Half-Shell Black Mussels, Gong Gong

Condiments: Thai Chilli Sauce, Cider Vinegar & Shallots,

Cocktail Sauce, Tabasco, Black Bean Dip, Lemon

Wedges, Wasabi, Pickled Ginger, Japanese Soy Sauce

SOUP STATION

Old Cucumber Chicken Soup with Wolfberries

Cream of Cauliflower Soup

Served with Bread Rolls and Butter

MAINS

Kampung Seafood Mee Goreng

Roasted Angelica Duck with Plum Sauce

Golden Wok Fried Rice with Prawns

Truffle Curried Slipper Lobster

Nonya Chap Chai with Black Fungus

Signature Black Pepper Beef Slices with Bell Peppers

Vegetable Marinara with Pomodoro Sauce Penne

Lamb Stew with Root Vegetables

SWEET ENDING

Seasonal Fresh Fruit Platter

Sesame Panna Cotta

Strawberry Shortcake

Mango Cheesecake

Assorted Nyonya Kueh

Chocolate Tart

Ondeh-Ondeh Cake

Green Bean Soup with Sago

DIY SOFT SERVE STATION

Soft Serve with Assorted Toppings

apollo x



Flavours of Ipoh

at Apollo Weekend Buffet

4 September – 29 November 2026

Every Friday to Sunday & Public Holidays

Lunch 12.00pm - 2.30pm | \$48++ per pax

Dinner 6.00pm - 10.00pm | \$52++ per pax

Add-on Kintamani buffet at \$10++ per pax

Seniors enjoy 30% off

Children aged 8 to 12 get 40% off, 7 and below dines for free

In-house guests: S\$35/S\$40 nett (Lunch/ Dinner)

DIY NOODLE STATION

Ipoh Hor Fun

Served with Hor Fun, Poached Chicken,
Prawn, Chinese Chive, Chilli in Soy Sauce

IPOH SNACK PLATTER

Fried Turnip

Fish Cracker

Golden Fish Ball

Ipoh Style Egg Tart (Pastry)

Rendang Pie (Pastry)

CHEE CHEONG FUN

Served with Sweet sauce and Curry Sauce

THE SHAN CHENG PUSH CART

Ipoh White Coffee

DIY Butter Kaya Toast

