

# GREENHOUSE

Established since 1996 Lobby Level, The Ritz-Carlton Millenia Singapore,  
7 Raffles Avenue Tel: 6434 5285 / 6434 5288

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Lush greenery behind large walls of glass provides a perfect backdrop to this relaxed yet bustling dinner buffet. To gentle strains of a string quartet, the ample selection of dishes bows to every continent and Asian palette. The Beef Salad With Glass Noodles hits just the right spicy note with its clean flavours and the seafood was particularly fresh as was the smooth sashimi selection. Favourites were the Braised Lamb, deep-fried Prawn and an exquisite Caesar salad dressing; although the Chawanmushi and Sea Bass were slightly over cooked. Do try the warm Chocolate Soufflé to which you can add a choice of pistachios, chocolate drops, raisins and vanilla or strawberry sauce; adding to this a scoop of light, refreshing Earl Grey ice cream to balance the chocolate decadence. A mention must go to the spectacular 'home-made quality' cheesecake biscuit base, which was just the right amount of buttery-how it should be; the perfectly complementing 'cake' was light, not too sweet and not too cheesy. To end your meal, try the exquisite Green Tea Handmade Chocolates. All in all, you will enjoy a value for money buffet with a good variety of dishes in an impressive setting and friendly, attentive staff. An à la carte menu is also available and a good way to try local favourites, Black Pepper or Chilli Crab and the Greenhouse Laksa

**WINE:** A good selection of Old and New World and extensive champagne selection

## Operating Hours:

Lunch: 11am – 3pm (Mon – Sat); 11.30am – 3pm (Sun)

Dinner: 6pm – 10.30pm (Mon – Sun)

## Reservations:

Recommended

## BYO:

\$60 (wine)

\$70 (champagne)

## Credit Card:

AE, DC, JCB, MC, V

## Price Category:

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## Alfresco:

No