



## Le Pristine Singapore: Fine Dining Buffet At Grand Hyatt

### Description

Today was an early birthday celebration for myself, so we headed to [Le Pristine Singapore](#) at Grand Hyatt for lunch.

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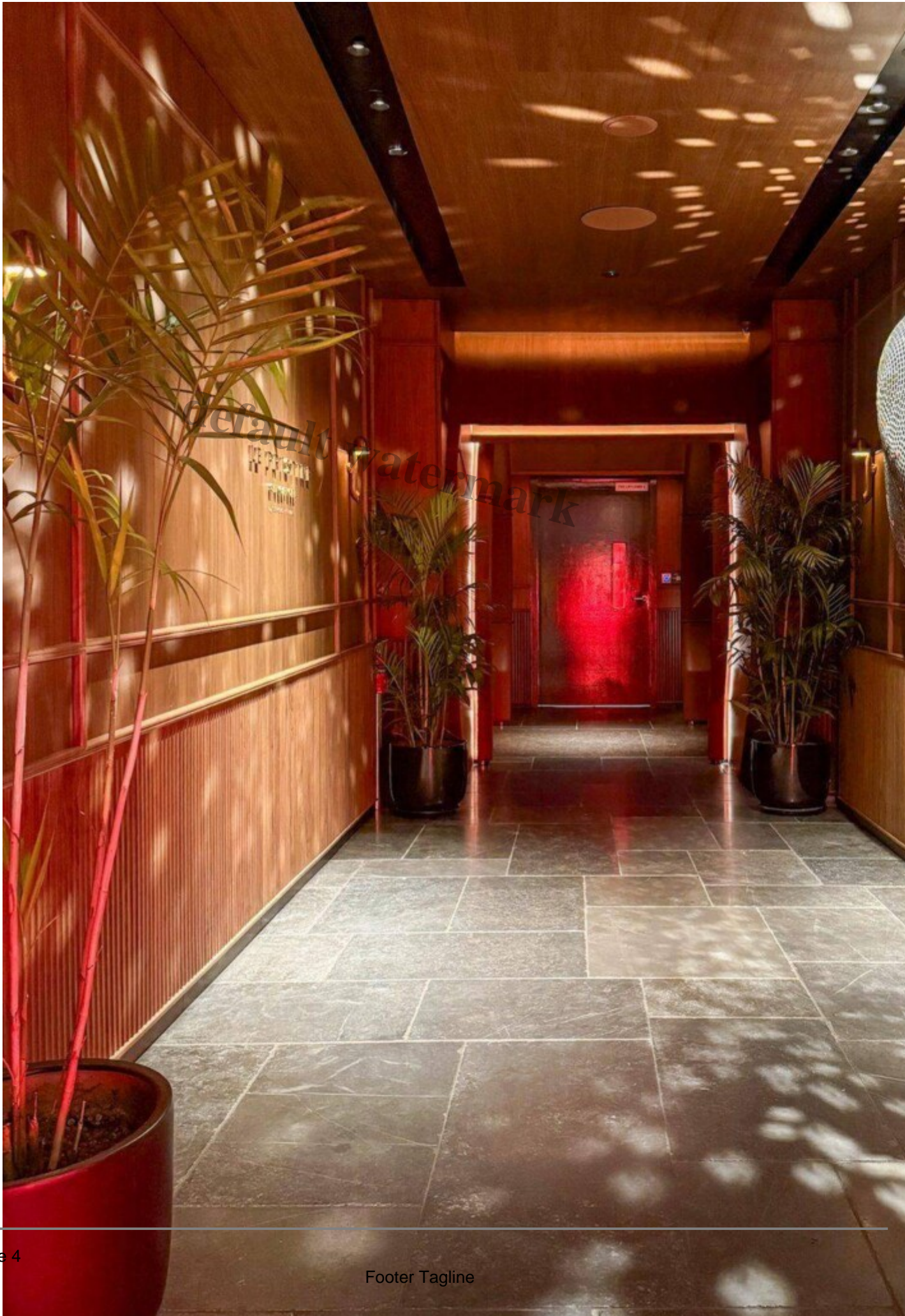
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We arrived around 12:15 and stayed till about 2:30. The seating runs till 3 pm, so there is no rush.

## **The space**

The walk in already sets the mood. A short hallway leads you in, with potted plants and dappled light, ending at a red-lit doorway.

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Inside, the centrepiece is a glowing red bar counter with the seafood station behind it. The whole place feels intimate. Not what you would expect from a buffet.

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## The format

Lunch is S\$135 per adult. There are also beverage packages from S\$30 for mocktails up to S\$350 for Dom PÃ©rignon. We do not drink, so we stuck with what is included â?? fruit juice, freshly squeezed watermelon or orange, coffee or tea, and water.

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# LE PRISTINE

## BRUNCH & SUPPER

### SEAFOOD BAR

*Fresh Irish Mór Oyster  
Avocado, King Crab, Citrus  
Irish Mór Oyster, Green Apple  
Hamachi, Tuna, Kohlrabi  
Scallop, Blood Orange, Buttermilk  
Australian Blue Mussel, Escabeche  
Gambero Rosso, Watermelon, Finger Lime*

### COLD SELECTION

*Gazpacho  
Leeks Vinaigrette  
Seasonal Crudités  
Belgian Endive Salad  
Beef Tartare, Quail Egg  
Charcuterie + Condiments  
Artisanal Cheese Selection  
Tomato, Stracciatella, Basil  
Eggplant, Tzatziki, Beetroot Dip  
Pumpkin, Buffalo Mozzarella, Rocket  
Fennel Salad, Grapefruit, Fourme d'Ambert*

### LIVE STATIONS

*Pizzette, Buffalo Mozzarella, Coppa Ham  
Chicken Vol-Au-Vent  
Le Pristine Fish Soup  
Barbecue Prawn, Garlic Beurre Blanc  
Braised Veal Cheek, Polenta, Gremolata  
Stuffed Pappardelle, Beef, Tomato, Eggplant*

### SWEET BAR

*Soft Serve Buffet  
+Fresh Fruit  
+Fruit Compote  
+Chocolate Pearls  
+Caramelised Nuts  
+Dulce De Leche/Chocolate/Honey*

### PLATED DESSERT

*Panna Cotta  
Chocolate Tart  
Tiramisu Le Pristine  
Seasonal Fruit Salad*

Here is the part I did not see coming. The mains from the live stations are not self-serve â?? staff check what each table wants and bring portions out to you. Everyone gets a fair share, and you are not getting up every five minutes.

That detail alone changes the whole pace. It is a buffet that lets you sit, talk, and not feel rushed. Which is rare.

## **Self-service stations**

The cold and self-serve sections are the strongest part of the meal for me. Charcuterie, cheese, tomato salads, oysters, tartare â?? pretty much everything I sampled was good.

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The seafood station is the one I kept going back to. Everything is plated nicely. Not the usual buffet pile of mussels, prawns, and clams â?? it is properly designed.

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And it tastes as good as it looks. The Irish MÃ³r oyster was clean and fresh, served with a wedge of lemon on crushed ice.

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The cheese station also deserves a mention. There is a full Parmigiano wheel and a proper spread of cheeses to pair with bread.

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## Live stations

Their signature is the fish soup. In actual fact, it tastes more like a seafood soup. Prawny on the first sip, loaded with clams, squid, and other bits.

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I am not sure I would go for seconds. But if you love prawn noodles, you will love this.

The other plated mains are okay. None of them are bad, but I would not say there is a wow dish.

The barbecue prawn with garlic beurre blanc was nicely done.

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The braised veal cheek with polenta and gremolata was tender.

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I have had better versions of these dishes elsewhere. But for a buffet inclusion, they hold up.

## **Desserts**

This is the standout for me. The sweet bar runs from chocolate cake and strawberry tart to mini pastries and fresh fruit.

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## Service

Top notch. The staff are well trained and read the table well â?? they checked in without hovering, and the live-station serving system means they are always on the move without making you feel managed.

## Verdict

Food: 4/5 â?? self-service stations and desserts carry it. Mains are decent but not memorable.

Ambience: 5/5 â?? moody, intimate, more like a restaurant than a buffet hall.

Service: 5/5 â?? well trained, attentive, never rushed.

Will I return? No â?? only because my wife prefers to try a new place for each special occasion. But I would highly recommend Le Pristine to anyone looking for a buffet that feels chill, where you can sit for two or three hours and actually talk.

If you are after another hotel restaurant write-up, my [Racines at Sofitel Singapore City Centre](#) review is also worth a look. Or for something at the other end of the price scale, my [Modu Singapore samgyetang](#) [review](#).

## Practical info

Le Pristine Singapore by Sergio Herman

Grand Hyatt Singapore, 10 Scotts Road

Brunch & Supper: S\$135 per adult, S\$65 per child (6 to 12).

Reservation is highly recommended.

### Date Created

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### Author

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