

Le Pristine Singapore: Fine Dining Buffet At Grand Hyatt

Description

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


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LE PRIS
SINGAPO
by SERGIO HERM
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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

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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

$135 PER ADULT
$65 PER CHILD

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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TENUTA IL POGGIONE
MONTALCINO
Unico di Narbona

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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Chocolate Tart
© Kevin Yeo


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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.

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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.

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