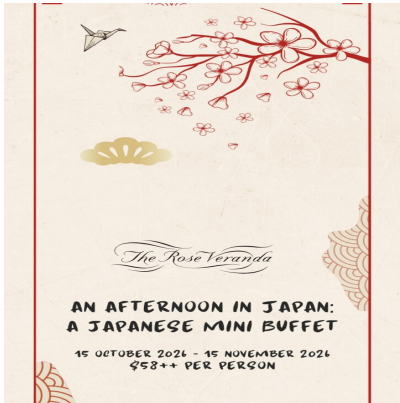




Shangri-La's Rose Veranda runs a S\$58++ Japanese mini buffet from 15 October, as Origin Grill sets a S\$98++ dry-aged beef night

Description

The Rose Veranda at Shangri-La Singapore puts a Japanese menu on its afternoon mini buffet from 15 October to 15 November, at S\$58++ a person. The hotel's [An Afternoon in Japan menu](#) runs to tempura, a hot noodle station and seven desserts, and on the same Thursday, Origin Grill on the lobby level holds a one-night dry-aged beef dinner at S\$98++ a head.



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The Rose Veranda

**AN AFTERNOON IN JAPAN:
A JAPANESE MINI BUFFET**

An Afternoon in Japan runs 15 October to 15 November at S\$58++ a person. Photo: Shangri-La Singapore

There are two seatings a day, 12pm to 2.30pm and 3pm to 5.30pm, and the price includes the lounge's signature tea or coffee. Dress is smart casual.

What the Japanese buffet covers

The cold end is somen in bonito broth with shrimp, a mentaiko prawn salad, Japanese potato salad and a tomato, wakame and edamame salad in plum and shiso dressing. Maki rolls come as California, soft shell crab, tempura prawn and futo maki, with miso soup alongside.

Tempura is the anchor: prawns, kisu fish and squid, plus vegetables and mushrooms, with tempura sauce. The live station does hot udon and hot soba, and a teriyaki chicken bowl.

The hot dishes lean home-style rather than banquet: grilled eel garlic fried rice, grilled salmon, Japanese beef curry with carrot and potato, simmered pumpkin, and fried tofu with mushrooms. Takoyaki, fried chicken wings, a shogayaki beef and takuan wrap, and seafood chawanmushi fill out the specialty and steamed sections.



The Rose Veranda's mini buffet runs two seatings, from 12pm and 3pm. Photo: Shangri-La Singapore

Dessert is where the menu is longest. Black sesame mousse, a kurogoma yuzu Swiss roll, matcha chocolate pudding, matcha red bean cake, tofu cheesecake, strawberry shortcake and mochi sit on the cold side, with hot zenzai (red bean soup with mochi). Ice cream is Hokkaido milk, Japanese purple sweet potato or yuzu sorbet.

Steamed pork in a bamboo steamer is on the menu, so the buffet is not halal.

Origin Grill's dry-aged beef night

The Meat Series dinner on Thursday 15 October starts at 6pm and costs S\$98++ a person, with a minimum of two diners.

The table opens with a tartare of hand-chopped Blackmore wagyu with Japanese cucumber, radish, potato crisp and gochujang mayonnaise. Then four charcoal-grilled cuts come to share:

- 30-day whiskey-aged Linz USDA Prime striploin
- 40-day dry-aged Tender Valley ribeye, 220 days grain-fed, MB3+
- 30-day dry-aged Blackmore wagyu chuck rib, MB9
- 40-day dry-aged W Black bone-in striploin, MB5+

Red wine jus, chimichurri and mandarin kosho are the condiments. Sides are crispy Brussels sprouts, charred carrots with honey and pumpkin seeds, and a garden salad. Dessert is a Campari sponge with blood orange curd and vermouth sorbet. A bottle of 2023 Alain Jaume Grand Veneur C tes-du-Rh ne Rouge is S\$88++.

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The Meat Series dinner on 15 October is S\$98++ a person, minimum two. Photo: Shangri-La Singapore

Origin Grill's regular menu prices a 300g Tender Valley grain-fed striploin at S\$58++ and a wagyu tartare at S\$28++.

Details

The Rose Veranda: Tower Wing, Mezzanine Level, Shangri-La Singapore, 22 Orange Grove Road. An Afternoon in Japan, 15 October to 15 November 2026, S\$58++ a person. Seatings 12pm to 2.30pm and 3pm to 5.30pm.

Origin Grill: Tower Wing, Lobby Level, same address. The Meat Series, Thursday 15 October 2026 from 6pm, S\$98++ a person, minimum two. Prices are subject to 10 per cent service charge and GST. The nearest MRT station is Orchard Boulevard on the Thomson-East Coast Line.

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