



PROSPERITY BUFFET

9 FEB - 16 FEB 2026

1-FOR-1 DISCOUNT FOR ALL ADULT DINERS

(Prices listed are before discount)

Weekday Lunch	Mon to Fri	\$118++ per adult	\$25++ per child (6 - 12 yrs old)
Weekend Lunch	Sat & Sun	\$128++ per adult	\$25++ per child (6 - 12 yrs old)
Weekday Dinner (excluding 16 Feb 2026)	Mon to Thurs	\$132++ per adult	\$30++ per child (6 - 12 yrs old)
Weekend Dinner	Fri to Sun	\$148++ per adult	\$30++ per child (6 - 12 yrs old)



HIGHLIGHTS

Prosperity Yu Sheng

with Turnip, Carrot, Pickled Vegetables, Crispy Crackers, Sesame Seed, Ginger Slice, Fragrant Oil with Plum Sauce

Chicken Bak Kwa

**only available for dinner*

Soup

Fish Maw Soup

Hot Asian Delights

Braised Duck with Sea Cucumber and Chinese Mushrooms **only available for dinner*

Chili Slipper Lobster with Fried Mantou **only available for dinner*

Braised Oyster with Market Greens

Wok-fried Bee Hoon with "Chicken Bak Kwa"

Braised Herbal Black Chicken with Wolfberries

Braised Chinese "Hong Shao" Style Beef Cubes

Desserts

Egg Tart **only available for weekend lunch*

Mini Fa Gao (Chinese Fortune Cake)

Fried Nian Gao with Sweet Potato & Yam Sandwich

Chinese New Year Cookies

Peanut Brittle, Almond Cookies, Peanut Cookies, Chocolate Coins,

Pineapple Tarts, Egg Roll, Traditional Eggcake

Please note that this menu is subject to changes on a daily basis, depending on the availability of fresh ingredients.



COLD SELECTION

Seafood on Ice

Poached Tiger Prawn, Blue Mussel, Sea Whelk , Baby Abalone, Sweet Clam, Baby Yabby Lobsters

Half Shell Scallop *only available for dinner daily, and weekend lunch

Rock Lobster *only available for weekend dinner

Fresh Oysters *only available for dinner

Condiments: Lemon Wedges, Cocktail Sauce, Thai Sauce, Cut Chili with Soy Sauce

Chef's Recommendation: Cold Whole Seabass on Ice *only available for lunch

Chef's Recommendation: Cold Whole Salmon on Ice *only available for dinner

Condiments: Laksa Mayo, Garlic Chili, Calamansi Garlic Soy, Mala Aioli & Onion Sambal

Sushi & Sashimi

Salmon Sashimi *only available for dinner daily

Assorted Sushi & Maki Roll *only available for weekend lunch and dinner daily

Condiments: Shoyu Sauce, Wasabi, Pickled Pink Ginger

Chef's Recommendation

Please note that this menu is subject to changes on a daily basis, depending on the availability of fresh ingredients.



SALADS

Compound Salads

(1 item on rotation)

Chicken/Duck

Roasted Duck Salad with Cucumber n Scallion n Hoisin Sauce

Smoked Duck Salad with Orange Marmalade

Chicken Char Siew Salad with Leek n Celery

Steamed Chicken Salad with Ginger Puree

(1 item on rotation)

Seafood

Kelp Salad with Seafood

Green Papaya Salad with Chilli and Shrimp

Seafood Achar

Tuna Nicoise Salad

(1 item on rotation)

Beef

Curry Creamy Potato Salad with Beef Pastrami

Roasted Beef Salad with Peanut Sauce

Laksa Bow Tie Pasta with Beef Salami salad

Mala Black Fungus and Lotus with Sliced BeefSalad

Healthy Selection

(1 item on rotation)

Crunchy Asian Vegetable Salad with Ginger Dressing

Black Fungus Salad with Sesame Dressing

Chinese Century Egg with Pickle Ginger and Chili Oil

Sichuan Style Shredded Potato Salad

Quinoa and kale Salad

Mushroom Salad

Caprese Salad

Pumpkin Salad with Broccolini Salad

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depending on the availability of fresh ingredients.



MAKE-YOUR-OWN

Green Salads

Choice of Greens: Mesclun, Romaine Lettuce, Arugula, Red Leaf Lettuce, Cherry Tomato, Japanese Cucumber, Carrot, Sweet Corn, Bell Pepper & Red Onion

Choice of Dressing: Caesar, Thousand Island, Goma Dressing, Herb Olive Oil

Kueh Pie Tee

***only available for lunch**

Condiments: Shrimp, Shredded Egg, Peanut Crush, Coriander Leaf, Nyonya Sambal

Hummus, Crudites & Pickles

3 Types of Hummus
(Beetroot, Chickpeas, Spinach)
Sesame Lavosh, Bread Stick and Vegetables Crudités

Congee

Condiments: Crispy Ikan Bilis with Peanut, Pickled Chye Sim, Braised Peanut, Salted Egg, Chicken Floss, Spring Onion, Fried Shallot, Ginger, You Tiao, Century Egg

Chef's Recommendation

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LIVE STATION

Chefs' Signatures

**Freshly made Prata
with selection of Dhal Curry and Chicken Curry**

 **Chicken Rice Stall**
Steamed and Roast Chicken Rice

Condiments: Chicken Rice Chili, Ginger Puree, Dark Soya Sauce

 **Singapore Laksa**
with Boiled Quail Egg, Thick Bee Hoon, Tau Pok, Prawn, Fish Cake,
Beansprout, Laksa Leaf, Sambal Onion

Chefs' Carvings

 **Slow Roasted Char Siew Lamb Leg and Condiments**
**only available for weekday lunch*

 **Slow Roast Chinese BBQ D-Rump with Condiments**
**only available for weekend dinner*

 **Chef's Recommendation**

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depending on the availability of fresh ingredients.*



ASIAN DELIGHTS

Rice/Noodles

(1 item on rotation)

- Wok-Fry Bee Hoon with "Chicken Bak Kwa"
- Braised Ee fu Noodle with Mushroom and Shrimp
- Wok-fry Hong Kong Egg Noodle with Seafood
- Wok-Fry Black Pepper Mee Tai Bak with Seafood

Seafood

(1 item on rotation)

- Butter Prawn with Chicken Floss
- Salted Egg Prawn
- Prawns in Garlic Ginger Soy Sauce
- Cereal Prawn

 **Chilli Slipper Lobster with Mantou** *only available for dinner

Beef

(1 item on rotation)

- Braised Beef Brisket with Tendon
- Braised Chinese "Hong Shao" Style Beef Cube
- Wok-fried Black Pepper Beef with Asparagus
- Wok-fried Beef and Mushroom with Oyster sauce

Vegetable

- Braised Dried Oyster with Market Green Vegetable

Chicken/Duck

(1 item on rotation)

- Braised Chestnut Chicken with Mushroom
- Wok-Fried Chicken with Spring Onion and Ginger
- Braised Herbal Black Chicken with Wolfberries
- Kung Pao Chicken with Cashew Nut

 **Braised Duck with Sea Cucumber and Chinese Mushroom** *only available for dinner

Fish

(1 item on rotation)

- Steam Fish with Salted Vegetable
- Ginger Soy Fish
- Sweet n Sour Fish
- Cantonese Steam Fish

Grilled Satay

a selection of chicken and mutton satay in peanut gravy with condiments

 **Chef's Recommendation**

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WESTERN & SOUP

Fish

(1 item on rotation)

- Mexican Baked Salsa Fish
- Seafood Bouillabaisse
- Fish Picatta
- Seafood Mornay

Chicken

(1 item on rotation)

- Chicken Lasagna
- Roasted Spring Chicken with Thyme jus
- Pollo en Pepitoria (Spanish Braised Chicken)
- Braised Chicken Creamy Mushroom Sauce

Beef/Lamb

(1 item on rotation)

- Grilled Lamb Chop with Mint Sauce
- Beef Stew
- Lamb Sheperd's Pie
- Beef Pot Au Feu

Asian Soup

(1 item on rotation)

- Sweet Corn with Crabmeat Soup
- Hot & Sour Thick Soup
- Chicken and Gingko Nut Herbal Soup

Western Soup

(1 item on rotation)

- Pumpkin Soup
- Cream of Mushroom
- Cream of Tomato
- Truffle Potato and Leek Soup



Chef's Recommendation

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INDIAN & BBQ

Vegetable

(1 item each on rotation)

- Aloo Gobi
- Jeera Aloo
- Palak Paneer
- Vegetable Korma

Chicken / Mutton / Seafood

(1 item each on rotation)

- Mutton Rogan Josh
- Goan Fish Curry
- Prawn Vindaloo
- Butter Chicken
- Tandoori Chicken
- Chicken Masala

Rice

(1 item each on rotation)

- Plain Biryani Rice
- Lemon Rice
- Peas Pulao
- Vangi Bath

BBQ Station *only available for dinner

(3 items on rotation)

- Honey Glazed Chicken Drumlet
- Grilled Chicken / Beef / Lamb Sausage
- Otah Otah
- Grilled Spiced Squid
- Grilled Prawn

Weekend Special

Chef's Recommendation

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DESSERT & DRINKS

Seasonal Fruits

Mini French Pastries

Indonesian Kueh Lapis

Assorted Nyonya Kueh

Kacang Puteh

Ice Cream

Condiments: with Wafer or Rainbow Bread

Ice Kacang & Ice Cendol

with condiments

Chocolate Fondue

Condiments: Marshmallow, Dried Fruit, Cut Fruit, Sliced Cake, Churros

Local Delights

(1 item on rotation)

Cheng Teng, Bubur Pulut Hitam, Grass Jelly in Soya Milk

Green Bean Soup with Sago, Bubur Cha Cha, Red Bean Soup with Gingko Nut

Chilled Grass Jelly with Sea Coconut and Longan, Chilled Mango with Sago

Chilled Melon with Lychee

Drinks

Coffees

Espresso A 0% sugar

Café Latte C 0% sugar

Cappuccino C 0% sugar

Flat White C 0% sugar

Tea A 0% sugar

Earl Grey, Peppermint, Chamomile,
English Breakfast, Jasmine Green Tea

Juices B 5% sugar

(3 drinks on rotation)

Calamansi, Blackcurrant, Ice Lemon Tea, Barley or Sour Plum



Nutri-Grade mark is based on default preparation (before addition of ice).

Chef's Recommendation

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