



# CHINESE NEW YEAR BUFFET

## 16 FEB TO 18 FEB 2026

**1-FOR-1 DISCOUNT FOR ALL ADULT DINERS!**

(Prices listed are before discount)

CNY Eve 16 Feb	Dinner	\$168++ per adult	\$30++ per child (6 - 12 yrs old)
CNY Day 1 & 2 17, 18 Feb	Lunch	\$156++ per adult	\$25++ per child (6 - 12 yrs old)
CNY Day 1 & 2 17, 18 Feb	Dinner	\$168++ 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*

## Buddha Jumps Over the Wall

*\*only available for dinner and one portion per person*

## Hot Asian Delights

Chilli Slipper Lobster with Fried Mantou

## Desserts

Deep Fried Sesame Ball

Osmanthus Jelly with Woldberries

Fried Nian Gao with Sweet Potato & Yam Sandwich

Red Bean Soup with Glutinous Rice Dumpling

Orh Nee (Yam Paste with gingko nut with Coconut Cream Milk)

*\*only available for dinner*

## Chinese New Year Cookies

Peanut Brittle, Almond Cookies, Peanut Cookies, Chocolate Coins, Pineapple Tarts, Egg Roll, Traditional Eggcake



### Chef's Recommendation

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



## Seafood on Ice

**Poached Tiger Prawn**

**Blue Mussel**

**Sea Whelk**

**Baby Abalone**

**Sweet Clam**

**Half Shell Scallop**

**Fresh Oysters**

**Snow Crab Legs**

**Rock Lobster** \*only available for dinner

**Baby Yabby Lobster** \*only available for lunch

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

## Cold Whole Salmon on Ice

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

## Salmon & Sashimi

**Salmon Sashimi**

**Assorted Sushi & Maki Roll**

**Condiments:** Shoyu Sauce, Wasabi, Pickled Pink Ginger

## Compound Salads

**Roasted Duck with Lyhcee Salad with Hoisin Sauce**

**Saliva Chicken (Sichuan Chicken in Chilli Oil)**

**Chinese Cucumber Salad with Baby Octopus**

## Healthy Salads

**Quinoa and kale Salad**

**Mushroom Salad**

### **Chef's Recommendation**

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## Hummus & Crudites

3 Types of Hummus  
(Beetroot, Chickpeas, Spinach)  
*Sesame Lavosh, Bread Stick and Vegetables Crudités*  
6 Types of Antipasto  
4 Types Asian Pickles

## 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

## Chefs' Signatures

Freshly made Prata  
with selection of Dhal Curry and Chicken Curry

### Chef's Recommendation

Steamed & Roast Chicken Rice, Roast Duck  
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-roast Cumin Beef Prime Rib  
with Roasted Potatoes & Roasted Seasonal Vegetables

### Chef's Recommendation

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## Asian

Steam Lotus Leaf Five Grain Rice with "Chicken Bak Kwa"  
Salted Egg Prawn (deshell)  
Braised Tea Leaves Soy Duck  
Braised Dried Oyster with Market Green Vegetable  
Steamed Red Snapper with Shredded Dried Scallop and Garlic Sauce  
Braised Chicken with Sea Cucumber and Chinese Mushroom  
Xinjiang Cumin Lamb

## Grilled Satay

Chicken and Mutton Satay  
*in peanut gravy with condiments*

## Western

Grilled Salmon with Sun Dried Tomato and Mushroom Beurre Blanc  
Seafood Aglio olio  
Osso Buco  
Roasted Honey Mustard Spring Chicken

## Soup

Fish Maw Soup  
Lobster Bisque

## Indian

Minced Mutton Biryani Rice  
Indian Butter Chicken  
Paneer Masala

## BBQs

Char Siew Chicken Middle Wing  
Grilled Lamb Sausage  
Grilled Salted Pepper Prawn



### Chef's Recommendation

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depending on the availability of fresh ingredients.



## Desserts

Seasonal Fruits  
Mini French Pastries  
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

## 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).

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