

Chinese New Year Eve, Day 1 & 2 Dinner Buffet Menu

11 Feb to 13 Feb 2021

\$138++ per adult

\$25++ per child (6 to 12 years old)

Offer: 50% off for Adults

Appetizers

Salmon Sushi and Cucumber Maki

Salmon Sashimi

Seafood with Selection of Condiments

(Prawn, Mussel, Clam, Scallop, Baby Lobster [1pc each]
and French Oyster [6pc per serving] with Lemon and Dipping Sauce)

Bouquet of Green Leaves

Mesclun, Romaine Lettuce, Rocket

Cherry Tomato, Japanese Cucumber, Carrot, Red Radish, Sweet Corn,
Crouton, Parmesan Cheese with Caesar Dressing, Thousand Island,
Italian Dressing and Herbs Olive Oil

Compound Salad

Chicken (Szechuan Style)

Spicy Glass Noodle with Seafood Salad

Roast Duck Salad with Lychee

Chicken Bak Kwa

Western Salad

Tabbouleh Salad

Greek Salad

Duo Mushroom Salad

Quinoa with Pumpkin, Kale, Cranberries and Pine Nuts

Kindly note that this menu is subject to changes on a daily basis depending on the availability of dishes and their ingredients.

Soup

Crabmeat and Fish Maw Soup

Asian Delight

Beef Rendang

Chilli Crab with Mantou

Braised Sea Cucumber with Chicken and Mushroom

Wok-fried Chicken with Ginger and Fruit sauce

Hong Kong-style Fried Fish Fillet

Crabmeat and Egg White Fried Rice

Steamed Vegetables with Dried Oyster and Fatt Choy

Western

Seafood Thermidor

Roast Lamb Leg with Rosemary Jus

Roast Spring Chicken with Tapenade Sauce

Roasted Vegetables with Herbs

Roast Potato and Vine Tomato Confit

Indian Chaffer

Kadai Prawn

Butter Chicken

Aloo Gobi

Basmati Rice with Mutton

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Live Stations

Grilled Satay with Condiments

(Selection of Chicken and Mutton
with Condiments and Peanut Gravy)

Signature Chicken Rice

Steamed Chicken, Roast Chicken, Roast Duck
(with Tomatoes, Cucumber, Chicken Rice Chilli,
Ginger Puree, Dark Soya Sauce)

Freshly-made Prata

(Selection of Dhal Curry or Chicken Curry)

Chef Signature Laksa

Yu Sheng

Salmon Yu Sheng with Vegetables and Condiments

Braised 10-Head Abalone with Vegetable (1 serving per person)

Carving Station

Roast of the Day with Roasted Vegetables and Potato

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Dessert

3 Types of Chinese Cookies
(e.g. Pineapple Tart, Love letter)
Nyonya Kueh

Uncle Hawker Ice Cream
Ice Kachang or Ice Chendol with Condiments

Mini Cheese Cake or Tiramisu

Pandan Chiffon Cake

Banana Cake

Mango Pudding

Melon Sago

Bingsu (Korean Shaved Ice Dessert with Toppings)

Red Bean Paste with Peanut Dumpling

Freshly-cut Seasonal Fruits

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