

Chinese New Year Eve Dinner Buffet Menu 2019

Galore of Ocean Catch Seafood On Ice

*French Oyster (Fin De Claire)
Poached Tiger Prawn
Australia Black Mussel / Half Shell Scallop
Bamboo Clam / Sweet Clam / Sea Whelk
Spanner Crab / Boston Lobster
Lemon Wedges, Cocktail Sauce, Hot Sauce, Goma Dressing, Thai Sweet Chilli Sauce
Cut Chilli with Soya*

Appetizers

*"Yu Sheng" Station
Assorted Premium Carne Meat
Smoked Fish Platter
Mouth Watering Chicken (Szechuan Style)
Crabmeat Salad with Sweet Mango and Scallion
Gold Coin Bak Kwa
Jelly Fish Salad
Poached Whole Salmon with Assorted Condiments*

Bouquet of Green Leaves

Mesclun, Romaine, Butter Lettuce, Arugula, Yellow Frisee, Cherry Tomato, Japanese-Cucumber, Carrot, Alfalfa Sprout, Red Radish, Sweet Corn, Bacon, Crouton, Cheese with Assorted Dressing and Herbs Oil.

International Cheese Station

*Emmenthal - Swiss
Potter- Irish
Cranberries- England
Blue Cheese Kikorangi- New Zealand
Brie- French*

With Quince Paste, Honey Comb, Cracker, Selection of Antipasti , Crudities, Bread Stick , Assorted Nuts and Dried Fruits

Soup Station

*Cream Mussel
Nyonya Fish Maw Soup*

Bakery Oven

*Sour Dough , Walnut Bread , Focaccia Bread, Whole Wheat Bread , Grissini Stick, Hard Roll, Mini Brioche, Multigrain , Sesame Lavosh, Cinnamon Raisin Roll
Selection of
Butter, Margarine, Tapenade, Pesto, Artichoke Tapenade*

Western Chaffer

*Pan Seared Swordfish with Lemon & Caper Beurre Blanc
Barbeque Herbs Rubbed Spring Chicken
Braised Beef Oxtail with Rosemary*

Asian Delight

*Braised Ee-Fu Noodle with Yellow Chives
Fragrant Rice with Wax Meat and Mushroom
Roast Duck with Sour Plum Sauce
Signature Chilli Crab with Mantou
Sautee Sea Prawn Salted Egg Yolk
Braised Pork Trotter with Chinese Herbs
Steamed Broccoli with Sea Cucumber
Steamed Beijing Cabbage with Dried Oyster and Fatt Choy*

Steamed Snapper Fillet with Black Bean Sauce

Indian & Muslim Corner

*Mutton Rendang
Indian Butter Chicken
Sambar Dual*

with Roti , Papadam , Cucumber Raita, Indian Pickle, Mint Sauce and Mango Chutney

Noodle Station

Chef's Signature Laksa with Condiments

Chef's Live Action

*Salmon Sashimi, Tuna Sashimi, Tako Sashimi
Assorted Sushi and Maki Roll*

(Wasabi, Pickle Ginger, Japanese Shoyu)

Carving Station

*Roasted Pork with Sweet Mustard (only for new year eve)
Roast Cereal Chicken*

Live Cooking Station

*Drunken Prawn in Herbal Broth
Deep Fried "Nian Gao"*

Braised 10 heads Abalone with vegetable 1 per serving

Sweet Temptations

*Assorted Chinese Cookies
Fresh Cut Fruits
Assorted Mini French Pastries
Selection of Macaroon
Nyonya Kueh
Ice Cream with Condiments
Mango Pudding
Triple Fruity
Strawberry Mousse
Mini Fruit Tart
Tiramisu
Chocolate Fountain
Rice Dumpling "Tang Yuan" in Ginger Syrup
Chilled Cheng Teng*