



# CHINESE NEW YEAR BUFFET

**13 JANUARY TO 12 FEBRUARY 2025**  
**LUNCH & DINNER MENU**

(Excluding 28, 29, 30 & 31 January Dinner. Please refer to special CNY buffet menu for these dates.)

- Weekday Lunch (Mon to Fri) \$98++ per adult
- Weekend Lunch (Sat & Sun, CNY eve, day 1-3) \$112++ per adult
- Weekday Dinner (Mon to Thurs) \$118++ per adult
- Weekend Dinner (Fri, Sat & Sun) \$128++ per adult
- Children Lunch (6 to 12 y/o) \$25++ per child
- Children Dinner (6 to 12 y/o) \$30++ per child

**CELEBRATE THE NEW YEAR WITH  
A 1-FOR-1 PROMOTION!**

*PRICES LISTED ABOVE ARE BEFORE DISCOUNT.*



PLEASE NOTE THAT THIS MENU IS SUBJECT TO CHANGES ON A DAILY BASIS,  
DEPENDING ON THE AVAILABILITY OF INGREDIENTS.



## CHINESE NEW YEAR SPECIAL

### **Prosperity Yu Sheng**

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

### **Crabs** *\*Available for dinner only*

Singapore Chili Crab, Black Pepper Crab, Kam Heong Crab, Salted Egg Crab, Butter Crab

*(1 type of crab on weekdays and 2 types of crab on weekends)*

### **Dim Sum** *\*Available for lunch only*

Chicken Siew Mai, Shrimp Dumpling, Chili Crab Dumpling

### **Chicken Bak Kwa** *\*Available for weekend lunch only*

**Fried Nian Gao with Sweet Potato** *\*Available for weekend lunch & dinner only*

**Egg Tart** *\*Available for weekend lunch and dinner only*

### **Chinese New Year Cookies**

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

## SEAFOOD ON ICE

### **Poached Tiger Prawn**

**Blue Mussel**

**Sea Whelk**

**Baby Abalone**

**Sweet Clam**

### **Langoustines** *\*Available for dinner only*

**Half Shell Scallop**

### **Snow Crab Legs** *\*Available for weekend lunch only*

### **Baby Lobster** *\*Available for weekend lunch & dinner only*

### **Fresh Oysters** *\*Available for weekend dinner only*

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

### **Cold Whole Sea Bass on Ice** *\*Available for lunch daily*

### **Cold Whole Salmon on Ice** *\*Available for dinner daily*

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

## SASHIMI & SUSHI

### **Salmon Sashimi, Assorted Sushi & Maki Roll**

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

*\*Available for weekend lunch & dinner only*



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## CHEF'S LIVE STATIONS

### **Freshly made Prata**

*with selection of Dhal Curry and Chicken Curry*

### **Chicken Rice Stall**

*Steamed and Roast Chicken*

**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*

## CARVING STATION

### **Chicken Char Siew Shawarma with Pita Bread and condiments**

*\*Available for lunch only*

### **Slow Roast Herbs Rubbed Beef Tomahawk**

*Condiments: Mustard & Pommy Mustard \*Available for weekend lunch only*

### **Slow Roast Herbs Rubbed D-Rump with Gravy & Condiments**

*\*Available for dinner only*

## BBQ STATION

**(3 items on rotation)**

*\*Available for dinner only*

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

## MAKE-YOUR-OWN

### **Kueh Pie Tee** *\*Available for lunch only*

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

### **1 dish on rotation**

Traditional Rojak Station  
Indonesian Gado-Gado Station  
Kang Kong with Cuttle Fish Station



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## 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, Herb Olive Oil

## COMPOUND SALADS

(1 item on rotation)

### **Chicken/Duck**

Roasted Duck Salad with Cucumber & Scallion dressed with Hoisin Sauce  
Smoked Duck Salad with Orange Marmalade  
Chicken Char Siew Salad with Leek & Celery  
Steamed Chicken Salad with Chili Dip  
Chicken Bak Kwa with Green Mango Salad

(2 items on rotation)

### **Seafood**

Kelp Salad with Seafood  
Green Papaya Salad with Chili & Shrimp  
Seafood Achar  
Tuna Niçoise Salad  
Japanese Baby Octopus  
Jellyfish Salad

(1 item on rotation)

### **Beef**

Curry Creamy Potato Salad with Beef Pastrami  
Roasted Beef Salad with Sesame Sauce  
Beef Salami with Pasta Salad  
Mala Black Fungus with Beef & Cucumber Salad

## VEGETARIAN STATION

(3 items on rotation)

Crunchy Asian Vegetable Salad with Ginger Dressing  
Black Fungus Salad with Sesame Dressing  
Chinese Century Egg with Pickled Ginger & Chili Oil  
Sichuan Style Shredded Potato Salad  
Quinoa and Kale Salad  
Mushroom Salad  
Caprese Salad

### **3 Types of Hummus**

(Beetroot, Chickpea & Spinach)

Sesame Lavosh, Breadstick and Vegetables Crudités



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## SOUP STATION

(2 items on rotation, 1 Asian 1 Western)

**Asian:** Fish Maw Soup, Sweet Corn with Crabmeat Soup, Hot & Sour Thick Soup, Chicken and Ginkgo Nut Herbal Soup, Ginseng Chicken Soup

**Western:** Pumpkin Soup, Cream of Mushroom, Cream of Tomato Soup, Truffle Potato and Leek Soup, Minestrone Soup

## WESTERN CUISINE

(1 item each on rotation)

### **Fish**

Mexican Baked Salsa Fish  
Seafood Bouillabaisse  
Fish Picatta  
Seafood Mornay  
Seafood Thermidor  
Grilled Fish with Sun Dried Tomato and Mushroom Beurre Blanc

### **Chicken**

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

### **Beef/Lamb**

Grilled Lamb Chop with Mint Sauce  
French Style Beef Stew  
Lamb Sheppard's Pie  
Beef Pot Au Feu  
BBQ Short Ribs  
Lamb Stew

## INDIAN CUISINE

(1 item each on rotation)

### **Vegetable**

Aloo Gobi, Jeera Aloo, Palak Paneer, Vegetable Korma,  
Matter Paneer, Aloo Masala

### **Meat**

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

### **Rice**

Plain Biryani Rice, Lemon Rice, Peas Pulao, Vangi  
Bath, Tomato Rice



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## ASIAN CUISINE

(1 item each on rotation, except vegetable, congee & satay)

### **Rice/Noodles**

Wok-Fried Rice with Chicken “Bak Kwa” and Scallion  
Braised Ee Fu Noodles with Mushroom  
Wok-Fried Hong Kong Eff Noodles with Vegetables  
Wok-Fried Black Pepper Mee Tai Bak with Vegetable  
Fragrant Yam Rice with Dried Shrimp

### **Seafood**

Butter Prawn with Chicken Floss  
Salted Egg Yolk Prawn  
Prawns in Garlic Ginger Soy Sauce  
Asian Chili Garlic Prawn  
Fragrant Coconut Prawn

### **Beef/Lamb**

Braised Beef Brisket with Tendon  
Braised Chinese “Hong Shao” Style Beef Cube  
Wok-fry Black Pepper Beef with Capsicum  
Wok-fry Beef and Mushroom with Oyster sauce

### **Vegetable**

Braised Dried Oyster with Market Green Vegetable

### **Chicken**

Braised Chestnut Chicken with Mushroom  
Wok-Fried Chicken with Spring Onion and Ginger  
Braised Soy Chicken  
Salted Egg Chicken  
Kung Pao Chicken with Cashew Nut  
Braised Herbal Chicken Drumlet with Wolf Berries

### **Fish**

Steam Fish with Salted Vegetable  
Ginger Soy Fish  
Sweet & Sour Fish with Longan  
Cantonese Style Steam Fish

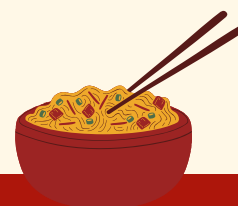
### **Plain Congee**

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

**Braised Soya Egg with Tau Kwa in Rice Warmer**

### **Grilled Satay**

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



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## DESSERTS

5 Types of Fresh Cut Seasonal Fruits

5 Types of Mini French Pastries

Kacang Puteh

Local Kueh Lapis

4 Types of kueh

### **Cold Desserts**

Classic Ice Cream

**Condiments:** with Wafer or Rainbow Bread

Bingsu Shaved Ice Dessert

Ice Kacang & Ice Cendol with condiments

### **Chocolate Fondue**

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

### **(1 item on rotation)**

Cheng Teng

Bubur Pulut Hitam

Grass Jelly in Soy Milk

Green Bean Soup with Sago

Bubur Cha Cha

Red Bean Soup with Gingko Nuts

Chilled Mango with Sago

Chilled Melon with Lychee

## DRINKS

### **(3 cold drinks on rotation)**

#### **Cold Quenchers**


Calamansi, Blackcurrant, Peach Tea, Ice Lemon Tea or Barley


#### **Tea**


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

#### **Coffee**

Espresso 

Café Latte 

Cappuccino 

Flat White 

**Steamed Milk** 



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



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