

CNY 2024 BUFFET PRICE

WHEN	MEAL	ADULT PRICE	CHILD PRICE (6-12 Y/O)
CNY Eve (9th Feb) Day 1 (10th Feb) Day 2 (11th Feb)	Lunch	\$140++	\$25++
	Dinner	\$150++	\$30++



Children 5 years old and below dine for free with every paying adult!

BUFFET MENU

2024 CNY EVE, DAY 1, DAY 2
9 FEB - 11 FEB 2024



OCEAN CATCH ON ICE

Poached Tiger Prawn

Australian Black Mussel

Sea Whelk

Sweet Clam

Half Shell Scallop

Abalone

French Oysters **Only available for dinner*

Baby Lobster

Condiments: *Lemon Wedges, Cocktail Sauce, Hot Sauce,
Thai Sweet Chilli Sauce, Cut Chilli with Soya*

Cold Dried Shrimp Sambal Whole Salmon

Condiments: *Terasi, Nyonya Sambal Belacan, Sambal Ikan Billis, Sambal Tumis, Garlic Chilli*

PROSPERITY YU SHENG

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

COMPOUND SALADS

Roasted Duck with Lychee Salad with Hoisin Sauce

Saliva Chicken (Sichuan Chicken in Chili Oil)

Chinese Cucumber Salad with Baby Octopus

Eggplant Salad with Cumin Salt Beef

BOUQUET OF GREENS

Choice of Greens: *Mesclun, Romaine Lettuce, Cherry
Tomato, Japanese Cucumber, Carrot, Sweet Corn,
Parmesan Cheese*

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

JAPANESE SELECTION

Salmon Sashimi

Assorted Sushi and Maki

Condiments: *Wasabi, Pickle Pink Ginger and Shoyu*

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

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HEALTH CORNER

**Tzatziki, Hummus Trio (Beetroot, Chickpea & Kale) and
Vegetables Crudités**

**Crunchy Asian Vegetable Salad with Ginger Dressing
Black Fungus Salad with Sesame Dressing
Chinese Sliced Tofu Salad
Sichuan Style Shredded Potato Salad
Quinoa and Kale Salad
Mushroom Salad
Caprese Salad**

Choice of Dressing: Assorted Dressing & Herbed Olive Oil

COLD CUT AND CHEESE

Assorted Cheeses

Gorgonzola, Brie Cheese & Cranberry Cheese

Condiments: *crackers, nuts and dried fruits*

Cold Cuts

Smoked Salmon & Beef Pastrami

Condiments: *Bread Sticks & Sesame Lavosh*

MAKE-YOUR-OWN

Traditional Rojak

Condiments: *Kang Kong, Pineapple, Cucumber, Bang Kuang,
Taugeh, Peanut, Sesame & You Tiao*

Kueh Pie Tie

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

INDIAN PALETTE

**Aloo Gobi
Minced Lamb Meat Biryani Rice
Butter Chicken**

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SOUP SPECIALS

Fish Maw Soup with Dried Scallop & Meatball

**White Cabbage & Blue Cheese Soup with
Turkey Bacon Bits**

NIGHT CARVERY

Roasted Char Siew Whole Baby Lamb

*Condiments: Char Siew Sauce, Garlic Chili Sauce, Ice Berg Lettuce, Sliced
Cucumber and Tomato*

HOT ASIAN DELIGHTS

Stir-fried Chinese Beef Steak

Steam Red Snapper Fillet with Superior Soya Sauce with Golden Garlic

Braised Chicken with Sea Cucumber and Chinese Mushroom

Wok-fry Dark Soy Duck with Leek

Stir Fry Prawn with XO Sauce

Braised Dried Oyster and Long Thread Moss with Green Vegetable Teochew

Fried Rice

Real-deal Xinjiang Cumin Lamb **Only available for dinner*

Chili Lobster with Mantou **Only available for dinner*

Sweet Potato 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*

Grilled Satay

Chicken and Mutton with Peanut Gravy

Condiments: Onion & Cucumber

HOT WESTERN FEASTERS

Pan-seared Fish with Pesto Cream Sauce

Roast Spring Chicken with Truffle Juice

Roast Baby Potatoes with Caramelized Onion

Braised Beef Provençal

Roast Seasonal Vegetables with Herb Oil

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CHEF'S LIVE SIGNATURES

Chef's Signature Laksa

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

Chef's Signature Chicken Rice Stall

Steamed Chicken, Braised Duck and Roasted Duck

Chinese New Year Special Dish (Yam Rice)

Condiments: *Chicken Rice Chili, Ginger Puree, Dark Soya Sauce and Braised Duck Chili*

Chef's Freshly made Prata

With selection of Dhal Curry or Chicken Curry

CHINESE NEW YEAR SPECIAL

Braised Abalone with Chinese Spinach and Superior Sauce

**Only available for dinner, two per person*

Roasted Beef Ribeye

served with Truffle Sauce alongside condiments

**Only available for lunch*

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SWEET TREATS

From the Chiller

Seasonal Fresh Cut Fruits

Cold Local Treats

Uncle Hawker Ice Cream

Condiments: with Wafer or Rainbow Bread

Make-Your-Own

Bingsu Shaved Ice Dessert

Ice Kachang & Ice Chendol with condiments

Chinese New Year Specials

Fried Nian Gao with Sweet Potato and Yam Sandwich

Chicken Bak Kwa

Deep-fried Sesame Ball

Chinese Twists Fried Dough (Ma Hua)

Peanut Almond Soup with Rice Dumpling

Osmanthus Jelly with Wolf Berries

Chinese New Year Cookies

**(Peanut Brittle, Almond Cookie, Peanut Cookie,
Chocolate Coins, Pineapple tarts, Egg Roll,
Traditional Egg Cake)**

Almond White Chocolate Fondue

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

Baked Desserts

Mini French Pastries

Assorted Nyonya Kueh

Kachang Puteh in Cone

THIRST QUENCHERS

Hot Quenchers

Coffee: Espresso, Café Latte,
Cappuccino, Flat White

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

Cold Quenchers

Calamansi, Blackcurrant, Peach Tea
or Ice Lemon Tea

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