




CHINESE NEW YEAR



BUFFET

[CNY SPECIAL DATES] DINNER MENU

- CNY Eve (28 Jan, Tues) \$156++ per adult
- CNY Day 1 (29 Jan, Wed) \$146++ per adult
- CNY Day 2 & 3 (30 & 31 Jan, Thurs & Fri) \$140++ per adult
- 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.



CHINESE NEW YEAR SPECIAL

Prosperity Yu Sheng

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

(Only one portion per pax)

Mini Buddha Jumps Over the Wall **Available for eve dinner only*

Braised Tender 10 Head Abalone with Vegetable and Superior Gravy **Available for day 1 to 3 dinner only*

Chicken Bak Kwa

Fried Nian Gao with Sweet Potato

Pistachio Cream Cheese in Love Letter Cannoli

Egg Tart

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

Half Shell Scallop

Snow Crab Legs

Baby Lobster

Fresh Oysters

Condiments: Lemon Wedges, Cocktail Sauce, Thai Sauce, Cut Chili with Soya



Cold Whole Salmon on Ice

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



Chef's Recommendation

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



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

Kelp Salad with Seafood

Jellyfish Salad

Chicken Bak Kwa with Green Mango Salad

Mala Black Fungus with Beef and Cucumber Salad

HEALTHY STATION

Quinoa and Kale Salad

Mushroom Salad

Caprese Salad

3 types of Hummus

(Beetroot, Chickpea & Spinach)

Sesame Lavosh, Breadstick and Vegetables Crudités

4 types of Antipasto & Asian pickles **Available on day 1 to 3 only*

SOUP STATION

Asian

Fish Maw Soup

Western

Lobster Bisque

WESTERN CUISINE

Grilled Salmon with Sun Dried Tomato and Mushroom Beurre Blanc

Baked Lobster with Duo Cheese

BBQ Beef Short Ribs

Lamb Osso Bucco

INDIAN CUISINE

Minced Mutton Biryani

Butter Chicken

Paneer Masala

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ASIAN CUISINE

Wok-Fried Five Grain with Chicken “Bak Kwa” and Preserved Olive
Salted Egg Soft Shell Crab
Singapore Chili Crab with Mantou
Braised Soya Duck
Braised Dried Oyster with Market Green Vegetables
Steamed Red Snapper with Garlic Sauce
Braised Chicken with Sea Cucumber and Mushroom

Grilled Satay

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

CHEF’S LIVE STATIONS

Freshly made Prata

with selection of Dhal Curry or Chicken Curry

Chicken Rice Stall

Steamed Chicken, Roast Chicken & Roast Duck

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

Singapore Laksa

with Boiled Quail Egg, Thick Bee Hoon, Tau Pok, Prawn, Fishcake, Beansprout

Condiments: *Laksa Leaf, Sambal Onion*

BBQ STATION

3 Items on Rotation:

Honey Glaze Chicken Drumlet
Grilled Lamb Sausage
Grilled Prawn
Grilled Shishamo

CARVING STATION

Slow Roast Herbs Rubbed Wagyu D-Rump

with Roast Potato, Roast Seasonal Vegetable & Mustard and condiments

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depending on the availability of ingredients.**



DESSERTS

5 types of Fresh Cut Seasonal Fruits
5 types of Mini French Pastries
Kacang Puteh in cone

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

Dessert Soups

Chilled Cheng Teng

Red Bean Soup with Glutinous Rice Dumpling

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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