

Prosperous Lunar New Year

BUFFET DINNER

LUNAR NEW YEAR EVE, DAY 1 & 2
31 JANUARY TO 02 FEBRUARY 2022

Salad Bar

SEASONAL BOUTIQUE MARKET GREENS

Baby Spinach, Arugula, Butter lettuce, Mesclun Mix, Romaine Lettuce

DRESSINGS AND EMULSIONS

Asian, Balsamic, French, Italian, Thousand Island

TOPPINGS FOR YOUR SALAD

Red & Yellow Cherry Tomato, Telegraph Cucumber, Corn Kernel, Alfalfa Sprouts, Broccoli, Cauliflower, Red Onion Sliced, Shredded Carrot, Black Olives, Pumpkin Seeds, Walnuts



Appetiser & Salad

ORIENTAL ROASTED DUCK SALAD

TUNA TATAKI, STRAWBERRY AND MANDARIN ORANGE SALAD

GOLDEN COIN BAK KWA WITH PINEAPPLE SALSA

POACHED DRUNKEN CHICKEN WITH WOLFBERRY

MARINATED JELLY FISH WITH CUCUMBER SALAD



Fresh Bakery

FRENCH BAGUETTE, CIABATTA, MULTI-GRAIN ROLL, SOFT ROLL, FARMER BREAD

Served with Extra Virgin Olive Oil, Aged Balsamic, Butter



Soup

DOUBLE BOIL CHICKEN AND CORDYCEPS FLOWER SOUP

\$98++ PER PERSON
TOP UP \$50++ FOR FREE-FLOW BEER & WINE

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Asian Oriental Station

SELECTIONS OF SUSHI AND MAKI
Kikkoman Soya, Wasabi, Pickles Ginger



Seafood on Ice

YABBY, TIGER PRAWN, MUSSEL, HALF SHELL SCALLOP
GONG GONG, CLAMS
Lemon Wedges, Cocktail Sauce, Hot Sauce, Thai Chili Sauce



Yu Sheng Station

Smoked Salmon, Shredded White Radish, Green Radish, Crushed Peanuts, Crispy Cracker
and Sauce Condiment



Steamboat Spread

SELECTION OF SOUP BASE

Mala, Chinese Herbal Soup, Tom Yum Soup, Chicken Broth

MEAT & SEAFOOD

Chicken, Beef, Lamb, Pork Belly, Flower Crab, Prawn, Flower Squid, Scallop, Fish Fillet, Meat Ball,
Fish Ball, Cheese Tofu, Japanese Tofu, Crab Stick

VEGETABLE & NOODLE

Chinese Cabbage, Bok Choy, Spinach, Water Cress, Enoki Mushroom, Shimeji Mushroom, Black
Fungus, Shitake, Oyster king Mushroom, Whole Eggs, Bean curd Skin, Assorted Noodle

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Barbeque Asian Roast

ROASTED CHICKEN

Chinese Marinated Chicken Roasted in Apollo Oven

ROASTED PORK BELLY

Chinese Marinated Pork Roasted over Charcoal



Asian Spread

BRAISED PORK TROTTER WITH SUPERIOR SOYA SAUCE

STIR FRY KAI LAN WITH PRESERVED MEAT AND GARLIC

STEAM RED SNAPPER WITH CRUSHED BEAN

BRAISED DRY OYSTER, ROASTED PORK, MUSHROOM AND FATT CHOY

WOK FRY BEEF WITH SPICY HOMEMADE SAUCE

SEAFOOD FRIED RICE



Indian Spread

DAL PALAK

GOAN FISH CURRY

LIVE COOKING OF TANDOORI CHICKEN

BASMATI RICE

PAPADOMS

Served with Plain Naan, Raita, Mint and Yoghurt Chutney

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Chef Nelson's Signature

SIGNATURE BEEF RENDANG

BARBEQUE SQUID SAMBAL WITH LADY FINGER



Little Snack Corner

XIAO LONG BAO

PRAWN SPRING ROLL

CHICKEN MONEY BAG

SIEW MAI & HAR KOW

FRENCH FRIES

CHICKEN NUGGET

CHICKEN KARAAGE

FISH FINGER

Served with Vinegar, Julienne Ginger, Bean Paste Chilli & Tomato Sauce

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Ice Cream Corner

CHENDOL ICE-CREAM

COCONUT ICE CREAM

CLASSIC VANILLA ICE CREAM

Served with Miniature Waffle Cone and Condiments



Dessert Corner

OSMANTHUS JELLY VERRINE

CHOCOLATE ROYALTINE

ORANGE CHEESE CAKE

PANDAN FUDGE CAKE

EIGHT TREASURE CAKE

NIAN GAO

ASSORTED NONYA KUEH

ORANGE CRÈME BRULEE

EXOTIC HONEY PINEAPPLE TART

CHINESE NEW YEAR COOKIES & TREATS

REFRESHING SLICED TROPICAL FRUITS

\$98++ PER PERSON
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