

# REUNION DINNER

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## *Ballroom Menu*

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16TH FEBURARY 2026

ADULT: \$98++  
CHILDREN: \$58++ (4-10 YEARS)

Prices are subject to 10% service charge and prevailing government taxes  
Free flow of soft drinks only





## MENU

Complimentary Platter of Salmon Yu Sheng

### SOUP

Lobster Bisque with Prawn Dumpling  
Double Boiled Ginseng Chicken Soup  
Assorted Bread Roll

### APPETISER

BBQ Pork "Bak Gua"  
Egg Fu Yong with crabmeat  
Chilled Pork Mixed Appetizer in Mid Spicy Szechuan Style  
Smoked Duck with Plum Dressing  
Poached Chicken with Szechuan Spicy Soya Sauce  
Caesar Salad & Mixed Green Salad

Thousand Island, Honey Mustard, Caesar, Balsamic Black Olive, Cocktail Onion, Cherry Tomato, Cucumber, Red Cabbage, Corn, Grated Cheese, Bacon Bit, Croton

### VARIETIES OF CHEESE PLATTER

Brie, Blue, Tomme de Savoie, Feta, Gruyere, Camembert  
Mixed Dried Fruit and Nut

### SEAFOOD ON ICE

Air Flown Fresh Oyster, Snow Crab Leg, Sea Scallop with Roe, Chilled Prawn, NZ Green Mussel & Sea Whelk

### JAPANESE COUNTER

Sashimi of Salmon, Tuna, Yellow Tail, Swordfish & Octopus with Condiments, Assortment of Sushi & Maki Roll, Jellyfish, Marinated Octopus, Seasoned Seaweed & Scallop Wing

## **CARVING STATION**

- Roast Pork Belly
- Honey Glazed Pork Rib
- Roast Ribeye with Black Pepper or Mushroom Sauce
- Grilled Lamb Chop “Northern China Style”
- Baked Salmon with Miso Cream Sauce
- Medley of Vegetables, Butter Yellow Squash, Broccoli & Roasted New Potato

## **COOKING STATION**

- Nonya Laksa with Cockles

## **HOT DISHES**

- Hoi See Fatt Choy  
(Dried Oyster, Black Moss, Abalone, Fish Maw, Sea Cucumber, King Oyster Mushroom, Seasonal Greens)
- Roast Duck with Tang Gui
- Double Boiled Herbal Prawn
- Steamed Grouper ‘Hong Kong Style’
- Braised Sea Asparagus & Razor Clam, Chinese Mushroom, Wolfberries & Broccoli
- Stir-Fried Scallop and Honey Snap Pea with XO Sauce
- Waxed Meat Rice Wrapped in Lotus Leaf
- Braised Bee Hoon with Pork Leg & Dried Sole

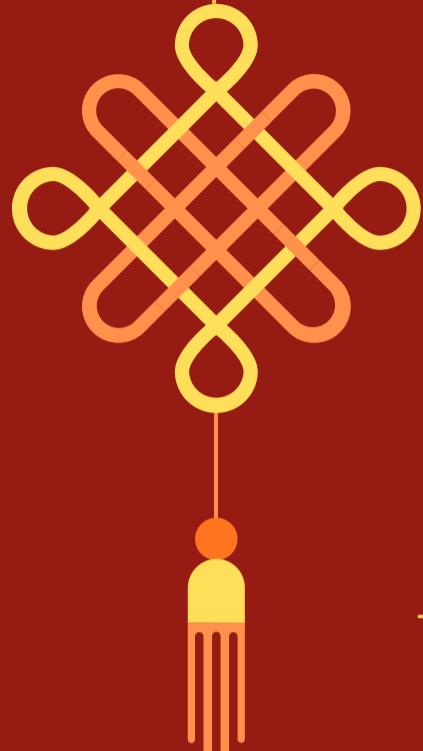
## DESSERT

Chocolate Fondue  
Blueberry Cheese Cake  
Strawberry Short Cake  
Green Tea Panna Cotta  
Durian Puree in Shot Glass  
Gui Ling Gao with Honey Syrup  
Chocolate Brownie with Hazelnut  
Orange Bavarois with Mango Filling,  
Yam & Pumpkin Paste with Gingko Nut  
Chilled Peach Collagen & Snow Fungus  
Pan Fried Nian Gao with Sweet Potato & Yam  
Assorted Chinese New Year Cookies & Tart

Choice of Ice Cream with Condiment

Tropical Fresh Fruit

Coffee & Flavoured Tea



## EARLY BOOKING

Early birds enjoy 10% discount for all mentioned buffets when bookings are made and paid before Sunday, 1st February 2026.

Full payment is required to guarantee your reservation.

Deposit paid are non-refundable.

