



LUNAR NEW YEAR

— *Buffet Menu* —

29TH & 30TH JANUARY 2025

ADULT: \$98++

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

Prices are subject to 10% service charge and prevailing government taxes



MENU

Complimentary Platter of Salmon Yu Sheng
One serving of Braised Lobster, Baby Abalone,
Chinese Mushroom & Broccoli

SOUP

Assorted Bread Basket
Seafood Bisque with Lobster Meat
Golden Thick Soup of Crabmeat with Dried Scallop,
Fish Lip, Fish Maw & Enoki Mushroom

APPETISER

Crabstick Fu Yong
BBQ Pork Gold Coin
Turkey Pastrami with Melon
Smoked Duck Breast with Orange Sauce
Mozzarella Cheese with Tomato & Basil
Oven Bake Forest Mushroom with Oyster Sauce
Prawn & Avocado with Thousand Island Dressing
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

CARVING STATION

Baked Pork Belly Char Siew
Roasted Australian Ribeye with choice of
Red Wine or Black Pepper Sauce
Baked Salmon Wellington with Caper Cream Sauce
Medley of Vegetables, Butter Yellow Squash, Broccoli &
Roasted New Potato

COOKING STATION

Live Herbal Prawns
Nonya Laksa with Cockles

SEAFOOD ON ICE

Sea Whelk
Sea Scallop
Chilled Prawn
Snow Crab Leg
NZ Green Mussel
Air Flown Fresh Oyster

JAPANESE

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

HOT DISHES

Roast Duck with Tang Gui
Wok-fried White Pepper Crab
Stir-fried Scallop with Celery Pine Nut
Steamed Grouper 'Hong Kong Style'
Stir-fried Baby Lobster with Kong Poh Sauce
Ho See Fatt Choy with Sea Cucumber & Spinach
Stir-fried Venison with Ginger & Spring Onion
Wok-Fried Rice with "Bak Gua" and X.O Sauce
Braised Bee Hoon with Pork Leg & Dried Sole
Braised Fish Maw with King Oyster Mushroom and
Seasonal Greens

DESSERTS

Pan Fried Nian Gao with Sweet Potato & Yam, Assorted Chinese New
Year Cookies & Tart, Yam & Pumpkin Paste with Gingko Nut, Dried
Longan with Eight Treasures, Durian Puree in Glass, Gui Ling Gao with
Honey Syrup, Assorted Konnyaku Jelly, Thai Chendol, Chilled Mango
Puree with Sago Pomelo, Chocolate Brownie with Hazelnut, Orange
Bavarois with Mango Filling, Blueberry Cheese Cake, Strawberry Short
Cake, Green Tea Panna Cotta

Choice of Ice Cream with Condiments
Tropical Fresh Fruit
Coffee & Tea



EARLY BOOKING

Book and pay full before Thursday, 15th January 2025
and enjoy nett prices.

Full payment is required to guarantee your reservation.

Deposit paid are non-refundable.

