



REUNION DINNER

Ballroom Menu

16TH FEBURARY 2026

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

Prices are subject to 10% service charge and prevailing government taxes
One Complimentary Glass of Sparkling Wine, House Wine, Beer or Juice



MENU

Complimentary Platter of Salmon Yu Sheng
One Complimentary serving of Baked Half Lobster and
Abalone with Mentaiko Cheese

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

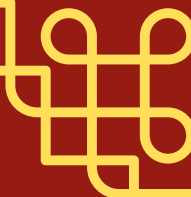
Brie, Blue, Tomme de Savoie, Feta, Gruyere, Camembert
Mixed Dried Fruit and Nut

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

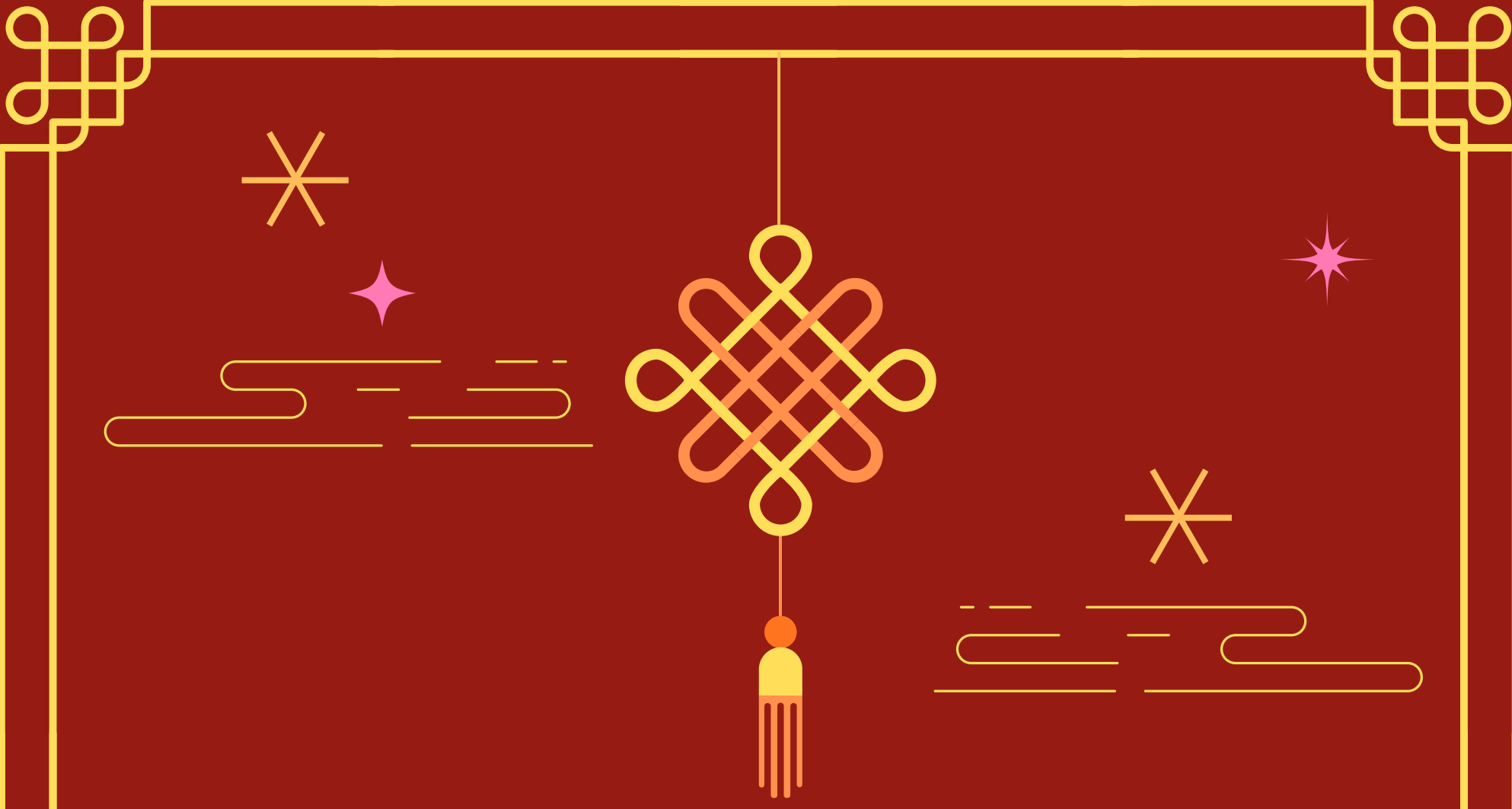
Waxed Meat Rice Wrapped in Lotus Leaf

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.

