REUNION DINNER

Concorde Ballroom

5TH FEBRUARY 2027
6.30PM - 9.30PM

ADULT: $102++
CHILDREN: $58++ (4-10 YEARS)
(ONE SEATING ONLY)

Require Minimum Booking of 4 Adults

Book and pay in full by Sunday, 31st January 2027 to enjoy
10% discount and is non-refundable

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

MENU

Complimentary Platter of Salmon Yu Sheng
Complimentary free flow soft drinks

SEAFOOD ON ICE

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

JAPANESE

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

APPETISER

Smoked Salmon
BBQ Pork "Bak Gua"
Egg Fu Yong with crabmeat
Caramel Bombay Fish
Smoked Duck with Plum Dressing
Grilled Zucchini, Asparagus & Brinjal
Caesar Salad & Mixed Green Salad
(Thousand Island, Honey Mustard, Caesar, Balsamic
Black Olive, Cocktail Onion, Cherry Tomato, Cucumber, Red Cabbage, Com,
Grated Cheese, Bacon Bit, Croton)

VARIETIES OF CHEESE PLATTER

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



SOUP

Lobster Bisque with Bread Stick
Thick Soup of Fish Maw, Crabmeat and Dried Scallop
Assorted Bread & Butter

CARVING STATION

Honey Glazed Roast Pork Rib
Roast Pork Belly
Roasted Beef Brisket with Black Pepper on Mushroom Sauce
Baked Barramundi with Miso Cream Sauce
Medley of Vegetable

Butter Yellow Squash, Broccoli & Roasted New Potatoes

COOKING STATION

Nonya Laksa with Cockles

HOT DISHES

Steamed Grouper 'Hong Kong Style'

Braised Ho See Fatt Choy, Abalone, Fish Maw, Sea Cucumber with King Oyster Mushroom and Seasonal Greens

Double Boiled Herbal Prawn

Stir-Fried Scallop and Honey Snap Pea with XO Sauce

Broccoli with Braised Sea asparagus & Razor Clam, Straw Mushroom, & Wolfberries

Roast Duck with Tang Gui

Waxed Meat Rice Wrapped in Lotus Leaf

Braised Bee Hoon with Pork Leg



DESSERT

Chocolate Fondue
Pan Fried Nian Gao with Sweet Potato & Yam
Assorted Chinese New Year Cookies & Tart
Yam & Pumpkin Paste with Gingko Nut
Chilled Peach Collagen & Snow Fungus
Chilled Mango Puree with Sago Pomelo
Durian Puree in Glass
Gui Ling Gao with Honey Syrup,
Assorted Konnyaku Jelly,
Thai Chendol,
Chocolate Brownie with Hazelnut,
Orange Bavarois with Mango Filling,
Blueberry Cheese Cake,
Strawberry Short Cake,
Green Tea Panna
Cotta Choice of Ice Cream with Condiment
Tropical Fresh Fruit

BEVERAGE

Coffee and Tea