REUNION DINNER

SPICES CAFE

5TH FEBRUARY 2027

6.30PM - 9.30PM

ADULT: $132++

CHILDREN: $68++ (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
One Complimentary Glass of House White or Red Wine, Beer or Juice

One Complimentary Serving of Seafood Platter
Braised 1/2 Lobster, "Ho See Fatty Choy", Steamed Scallop with Roe,
Truffle Braised Abalone & Thorny Sea Cucumber

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

Crispy Pork Jowl
Crabmeat with Egg White & Fish Roe
Caramel Bombay Fish
Chilled Prawn and Avocado with Herb Dressing
Crispy Money Bag
"Bak Gua" Salad
Smoked Duck with Plum Dressing
Mozzarella Cheese with Tomato & Basil
Mixed Green Salad, Assorted Capsicum, Cherry Tomato, Sweet Com
Thousand Island, Honey, Mustard, Caesar, Balsamic

VARIETIES OF CHEESE PLATTER

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

SOUP

Lobster Bisque with Prawn Dumpling
Tee Toh Tng with Fish Maw and Gingko Nut
Assorted Bread Roll

CARVING STATION

Roast Suckling Piglet with Black Sweet Sauce
Roast Honey Glazed Pork Rib
Roast Ribeye with Black Pepper and Mushroom Sauce
Baked Salmon with Herbs, Garlic and Butter
Medley of Vegetable
Butter Yellow Squash, Broccoli & Roasted New Potatoes

COOKING STATION

Nonya Laksa with Cockles

HOT DISHES

Steamed Grouper "Hong Kong Style"
Spices Cafe "Peng Cai"
Double Boiled Herbal Prawn
Stir-Fried Scallop, Razor Clam and Honey Snap Pea with XO Sauce
Singapore Chilli Slipper Lobster with Fried Mantou
Deep Fried Ginger Marinated Frog Leg
Stewed Chicken with Mao-tai
Roast Duck with Tang Gui
Braised Pork Belly with Fermented Red Bean Curd
Braised, Bailing Mushroom, King Oyster Mushroom and
Seasonal Greens
Waxed Meat Rice Wrapped in Lotus Leaf with baby Abalone &
Dried Scallop Wok Fried Mee Sua with Prawn & Crabmeat

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,
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