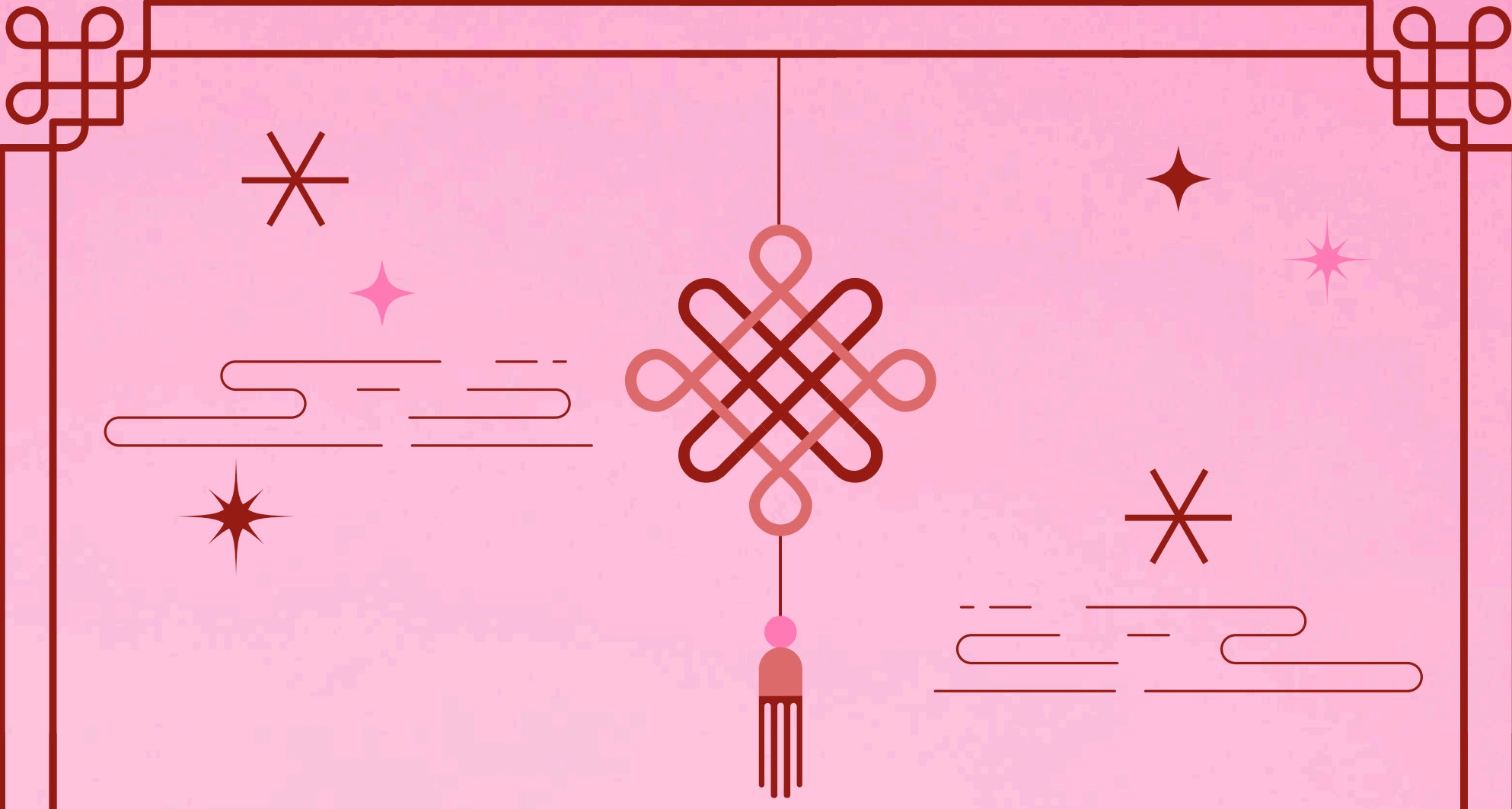




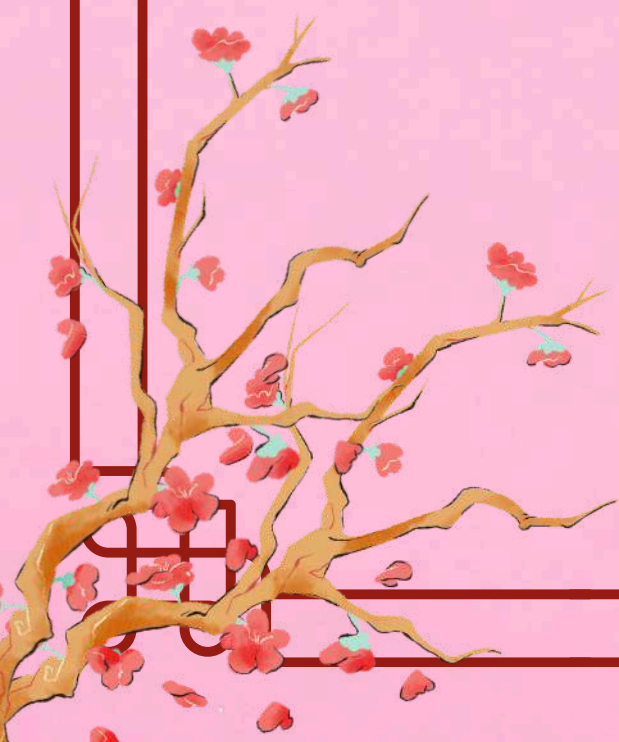
REUNION DINNER

— *Buffet Menu* —

16TH FEBRUARY 2026

ADULT: \$128++
CHILDREN: \$68++ (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 & Butter

APPETISER

BBQ “Gold Coin” Pork
Crabmeat with Egg White & Fish Roe
Chilled Sliced Pork in Mid Spicy Szechuan Style
Smoked Duck with Plum Dressing
Poached Chicken with Szechuan Spicy Peanut
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

CARVING STATION

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

COOKING STATION

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

“Peng Cai”

(Spices Cafe Pot of Treasure with Ho See Fatt Choy)

Eight Treasure Duck

Double Boiled Herbal Prawn

Steamed Grouper “Hong Kong Style”

Stir Fried Lamb Chop “Northern China Style”

Stir Fried Scallop, Razor Clam & Honey Snap Pea
with XO Sauce

Singapore Chili Slipper Lobster with Fried Mantou
Braised Fish Maw and King Oyster Mushroom
with Seasonal Greens

Crispy Pork Belly Marinated with Fermented
Red Bean curd

Eight Treasure Duck

Waxed Meat Rice Wrapped in Lotus Leaf with
baby Abalone & Dried Scallop

Braised Rice Vermicelli “Bee Hoon” with Pork Leg &
Dried Sole

DESSERTS

Chocolate Fondue, Pan Fried Nian Gao with Sweet Potato & Yam,
Assorted Chinese New Year Cookies & Tart, Yam & Pumpkin Paste with
Ginkgo Nut, Chilled Peach Collagen & Snow Fungus, Durian Puree in
Shot 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

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.

