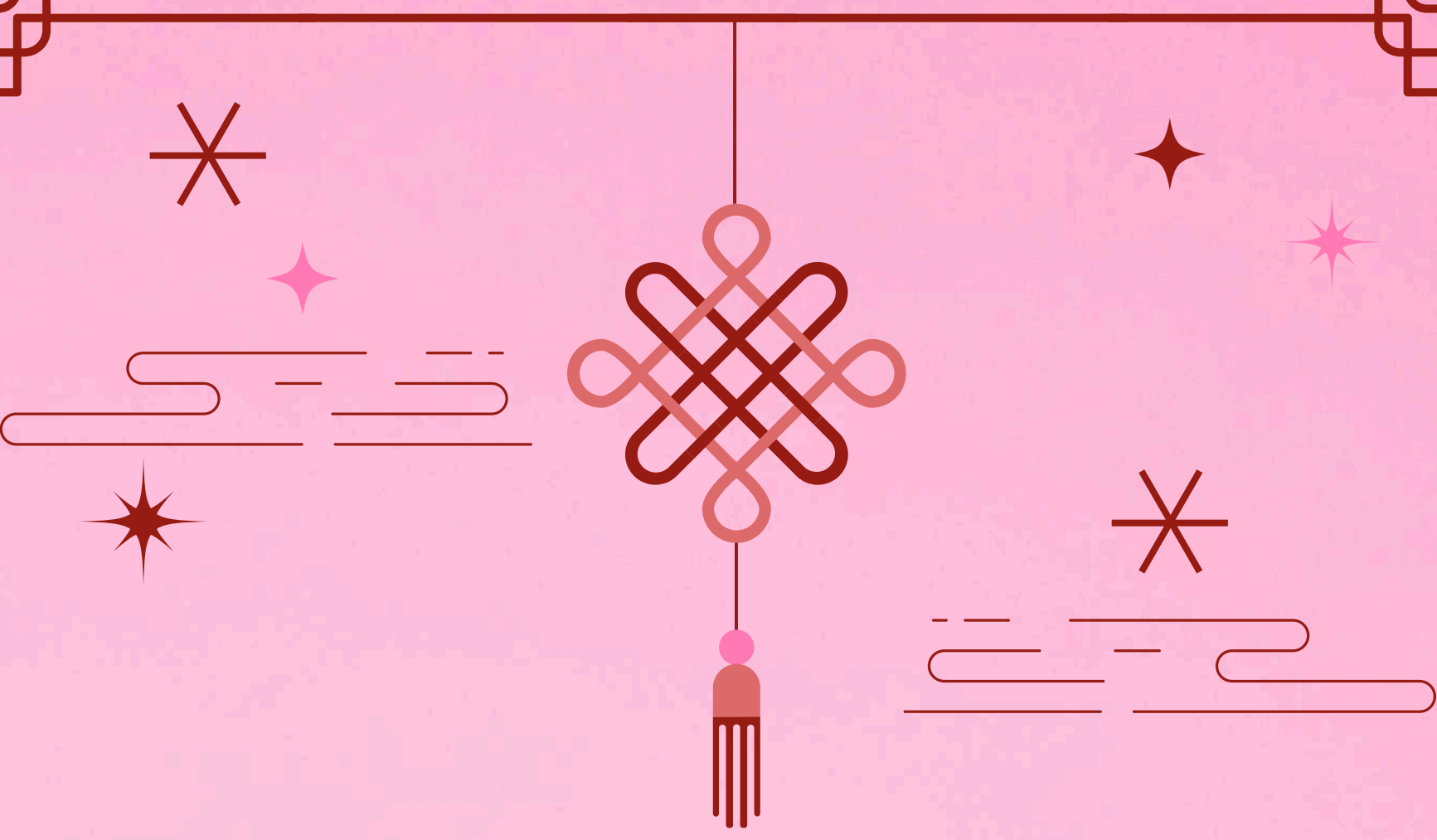




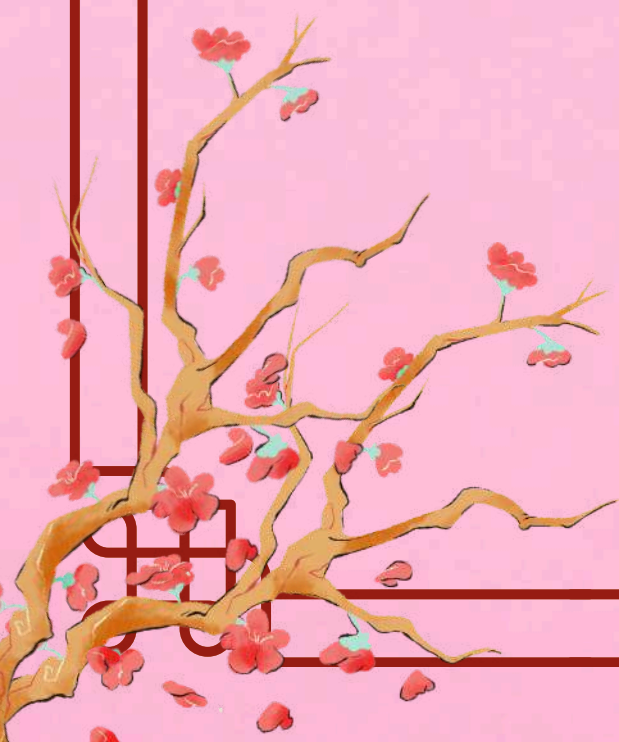
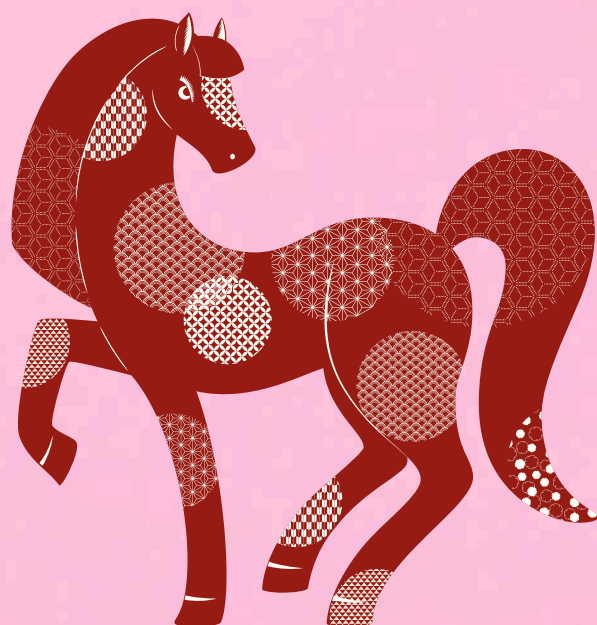
LUNAR NEW YEAR

Buffet Menu

17 FEBRUARY 2026

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

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



MENU

Complimentary Platter of Salmon Yu Sheng
One Complimentary serving of Baked Half Lobster
with 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
Grilled Zucchini, Asparagus & Brinjal
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

Honey Glazed Roast 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

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

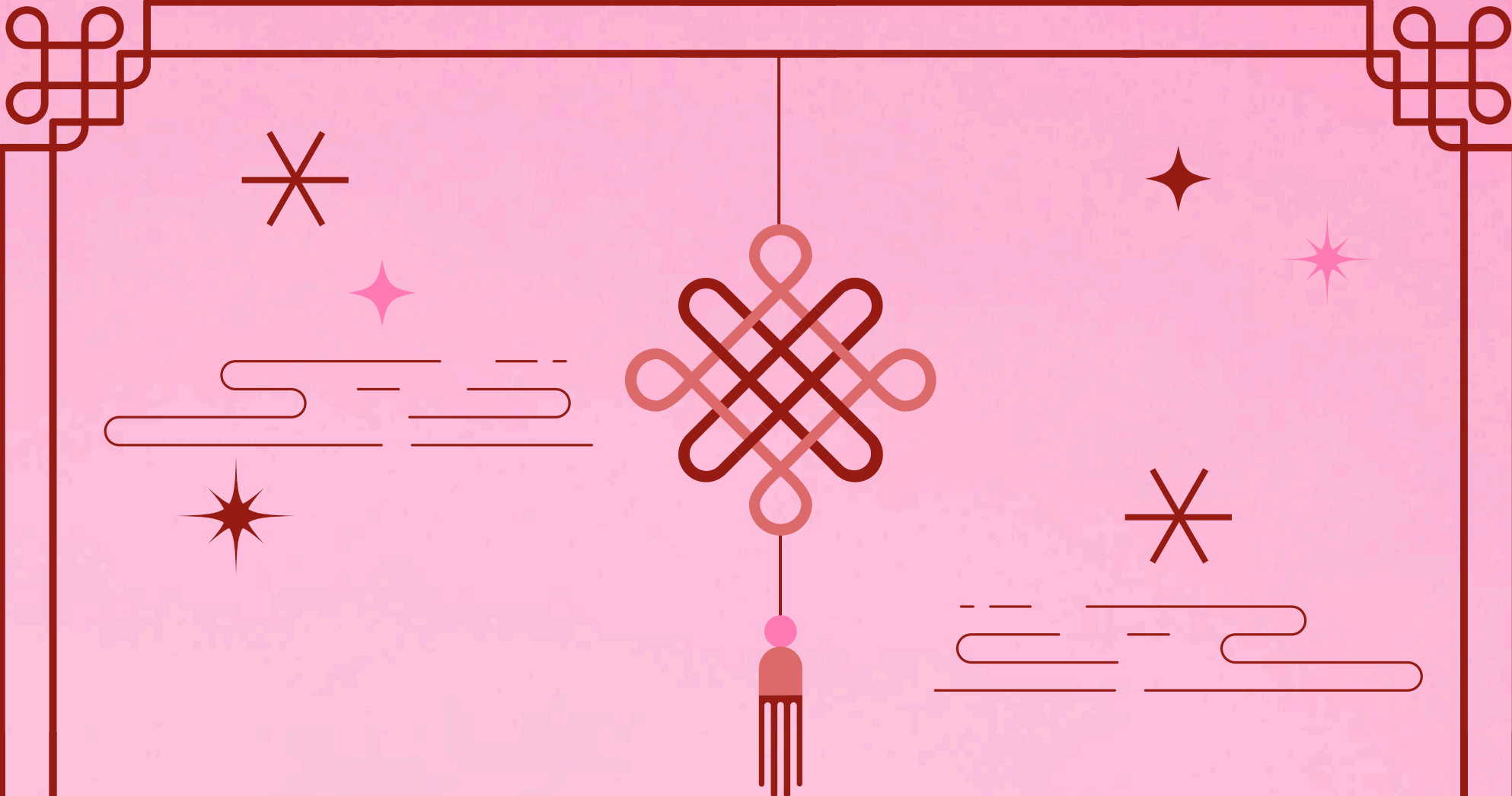
HOT DISHES

Roast Duck with Tang Gui
Double Boiled Herbal Prawn
Steamed Grouper “Hong Kong Style”
Stir Fried Sea Asparagus, Razor Clam &
Honey Snap Pea with XO Sauce
Crispy Pork Belly Marinated with Fermented
Red Bean curd
“Ho See Fatty Choy” with Fish Maw & Sea Cucumber
Singapore Chilli Slipper Lobster with Fried Mantou
Stir Fried Venison with Chilli “Hunan Style”
Braised Bailing Mushroom, King Oyster Mushroom and
Seasonal Greens
Waxed Meat Rice Wrapped in Lotus Leaf with baby
Abalone & Dried Scallop
Braised Ee-fu Noodle with Crabmeat and Mushroom

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
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.

