

Chinese New Year 2019 Buffet

Lunch: 12pm to 2:30pm | Monday to Wednesday | 4 to 6 February
| Saturdays & Sundays | 26 January to 17 February

Dinner: 6pm to 10pm | Monday to Wednesday | 4 to 6 February
| Fridays & Saturdays | 25 January to 16 February

Lunch: Adult \$48++ | Child \$24++

Dinner: Adult \$56++ | Child \$28++

Child prices for ages 6 to 12 | Child aged 5 and below dines for free

Enjoy the Auspicious Salmon Lo Hei Platter for \$28++ (small portion) or \$38++ (large portion)
or the Golden Fortune Suckling Pig Lo Hei Platter with additional \$8++ per diner.

Add \$12++ for free flow of soft drinks & juices

Add \$38++ for free flow of beer and house pour red & white wines

~ Buffet Line ~

Seafood-On-Ice

Prawns | Mussels | Scallops

Condiments & Sauces:

Red Wine Mignonette, Marie Rose Sauce, Tabasco, Lemon Wedges, Hot Sauce

Salad

Garden Greens, Romaine Lettuce

Corn, Cucumber, Cherry Tomatoes

Feta Cheese, Olive, Roasted Pumpkin, Marinated Mushroom

Dressing: Honey Mustard, Spicy Lemongrass, Balsamic, Extra Virgin Olive Oil

Cold Appetizer

Poached Salmon, Fennel, Zucchini, Baby Herbs

Beef Salami, Prosciutto

Marinated Olives, Mustards, Pickles, Chutney

Maki, Nigiri & California Rolls

Wasabi, Pickled Ginger, Soy Sauce

Soup

Drunken Prawns | Double Boiled Chicken with Chinese Herbs | Winter Melon Pork Ribs

Artisanal Breads and Rolls with Butter and Olive Oil

Noodle Station

Singapore Laksa with Tiger Prawns

Cheese

Selection of Imported European Farmhouse Cheeses

Dried Fruit, Nut Confit, Truffle Honey, Crackers, Grissini, Lavosh

Dessert

Pineapple Tart

Bak Kwa

Deep-Fried Nian Gao

Tang Yuan (Black Sesame Glutinous Rice Balls)

Longan Dessert with White Fungus

Assorted Nyonya Kueh

Tiramisu

Chocolate Fudge

Summer Berries

Seasonal Fresh Fruit Platter

~ A La Carte Selection ~

D.I.Y. Lo Hei Bar

Crispy Fish Skin, Marinated Octopus, Marinated Jelly Fish
Julienne Radish, Julienne Green and Red Carrot, Ginger, Peanut,
Pomelo, Nutmeg, Calamansi

Golden Fortune Suckling Pig Lo Hei (add \$8++ per diner)

Enjoy the Auspicious Salmon Lo Hei Platter for \$28++ (small portion) or \$38++ (large portion)

Mains & Sides

Grilled Minute Steak, Curry Pepper Sauce
Fried Red Snapper, Ginger and Chilli, Mandarin Orange Sauce
Char Siew Lamb Cutlet
Scallops, Chinese Mushroom, Black Moss, Oyster Sauce
Singapore Chilli Baby Lobster, Mantou Bun
Pumpkin Salted Egg Prawns
Roasted Soy Chicken
Roasted Duck, Hoisin Sauce
Crispy Pork Belly
Glutinous Rice, Chinese Sausage and Preserved Meat in Lotus Leaf
Longevity Noodles with Seafood, Mushroom, Scallions

Wilted Chinese Spinach
Baked Pumpkin, Chicken Floss
Lo Han Chai (Buddha's Delight)
Jiu Hu Char (Jicama with Cuttlefish)

*Menu items on rotation. Menu is subject to change.

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