



Chinese New Year Lunch & Dinner Special Buffet Menu

2 to 6 February 2019

Lunch: 12.00pm to 2.30pm

Dinner: 6.30pm to 10.00pm

Appetiser

Asian Peking Duck Salad with Petit Cress
Marinated Baby Octopus with Sesame Seed
Marinated Jelly Fish
Spicy Prawn and Pencil Asparagus Salad
Thai Glass Noodle with Squid
Thai Green Mango Salad with Local Spice

Salad Leaves (V)

Baby Arugula
Baby Spinach
Butter Lettuce
Mix Mesclun
Red Frisee
Romaine Lettuce

Salad Dressings: Asian Dressing, Bacon, Caesars Dressing, Croutons, French Dressing, House Dressing,
Parmesan Cheese, Thousand Island

Salad Condiments: Artichokes, Beetroot, Broccoli, Cherry Tomato, Cucumber, Green Peas, Red Radish, Sweet
Corn

Antipasti

Cornichon
Feta Cheese in Olive Oil
French Pickles
Marinated Black Olive
Marinated Green Olive
Pickled Onions
Roasted Artichoke
Semi-Dried Tomato

Seafood On Ice

Queen Scallop
Poached tiger prawns
Cold Canadian black mussels
Lala clam
Freshly Shucked Oysters (Dinner only)
Baby Lobster (Dinner only)
Mud Crab (Dinner only)

Sauces for seafood: Hot Sauce, Lemon, Mayonnaise, Shallot Vinaigrette, Tabasco

Japanese Dishes

Salmon Sashimi
Selection of Sushi and Maki Roll
Kikkoman, Wasabi, Pink Ginger

Cold Cuts and Smoked Fish (Dinner only)

Mortadella
Parma Ham
Salami
Smoked Salmon

Soup

Fish Maw Soup
Cream of Mushroom Soup, Truffle Scented
Assorted Bread Rolls with Butter

Asian Hot Selection

Australian Broccoli with Mushroom in Garlic Oyster Sauce

Singapore Chilli Lala Clam with Golden Man Tou

Steam Glutinous Rice in Lotus leaf with Chinese Wax Meat

Stir Fried Eggplant with Minced Chicken

Stir Fried Japanese Ramen with Seafood

Wok Fried Cantonese "Har Lok" Tiger Prawn

Wok Fried "Kong Po" Chicken

Braised Pig Trotter with Vinegar and Old Ginger (Dinner only)

Braised Sea Cucumber with Shitake Mushroom and Black Moss (Dinner only)

Singapore Chilli Crab with Golden Man Tou (Dinner only)

Western Hot selection

Grilled Pork Belly with Mustard and Mushroom Cream

Roasted Atlantic Salmon Fillet, Glazed Asparagus, and Orange Butter

Sautéed Kenya Bean, Sugar Snap and Zucchini with Shallots

Noodle Station

Laksa with Shrimp and Condiments

Pasta station

Linguini or Farfalle with Flower Mushroom & Dried Shrimp Sauce

DIY Station

Kueh Pie Tee with Condiments

Dim Sum Station (Dinner only)

Chicken "Bak Kwa"

Chicken Ngoh Hiang with Sweet Chilli Dip

2 x Assorted Deep Fried Dim Sum

Varieties of Steamed Exotic Dim Sum

Cantonese Roast Station

Roast Duck (Lunch)

Cantonese Roast Pork (Dinner)

Dessert

“Ai Yu” Jelly with Lemongrass Scented with Wolfberries
Assorted Nonya Kueh & Kueh Lapis
Bread And Butter Pudding with Vanilla Sauce
Chia Seed Pudding/Mango Pudding with Mix Berries/Soya Pudding (On rotation)
Children’s Lollipop
Crème Brulee
Crème Caramel
Miniature Jivara Chocolate Tart
Ondeh-Ondeh Cake
Pan Fried Nian Gao
Warm Soya Milk with Barley, Gingko Nut and White Fungus

4 Types of Seasonal Cut Fruits

3 type of Ice Cream

Chocolate, Coconut and Gula Melaka

Chinese Cookies in Jar

Love Letters, Pineapple Tart, Sugee, Peanut Puff, Shrimp Roll