

Prosperity Seafood Weekday Buffet Dinner

Sunday, Monday, Tuesday & Thursday
1 Feb 2019 to 19 Feb 2019 (Excl. 4, 5 and 6 Feb 2019)
6.00pm to 9.30pm
\$55++ per person

Appetizer and Soup

Daily 3 Selections of Gourmet Salad
Assorted Greens with Condiments
Cream of Mushroom
Old Cucumber and Chicken Soup
DIY Yu Sheng Counter

Crustacean Seafood Counter

Snow Crab
Prawn
Mussel

Action Station

Singapore Laksa
Korean Style Grilled Pork Belly with Condiments
Signature Roast Meat (Char Siew, Roast Pork, Roast Duck & Roast Chicken)

CNY Prosperity Pot

Seafood in Herbal Broth (Crab, Prawn, Mussel, Clam, Squid)
Eight Treasure Fortune Pot
Si Chuan Ma La Style Grilled Seabass
Seafood Congee (Abalone, Prawn, Mussel, Clam)

Japanese

Salmon Sashimi
Soft Shell Crab Sushi
Assorted Sushi and Maki

Main dishes

Seafood Thermidor with Garlic Bread
Chef's Signature Braised Pork Knuckle with Jade Abalone
Braised Oxtail with Rice Vinegar
Singapore Chili Crab with Mantou
Stir Fried Thai Style Clam
Crabmeat Fried Rice
Braised Spinach with Chinese Mushroom and Black Moss
D.I.Y Kueh Pie Tee

*menu items are subject for changes
to ensure freshness and availability of ingredients*

Indian Corner

Seafood Curry of the Day
Butter Chicken
Tempered Dhal
Basmati Jeera Rice

Desserts

Red Velvet Chocolate Fountain with Condiments
Pan Fried Nian Gao
Homemade Glutinous Rice Ball
Chinese New Year Festive Cookies
Assorted Cakes
Ice Cream Selections

Beverages

Coffee, Tea and Hot Chocolate

Prosperity Lobster Buffet Dinner

Wednesday

1 Feb 2019 to 19 Feb 2019 (Excl. 6 and 13 Feb 2019)

6.00pm to 9.30pm

\$85.00++ per person

Appetizer and Soup

Daily 3 Selections of Gourmet Salad
Assorted Greens with Condiments
Lobster Bisque
Double Boiled Chicken Soup
DIY Yu Sheng Counter

Japanese

Salmon Sashimi
Soft Shell Crab Sushi
Assorted Sushi and Maki

Action Station

Grilled Baby Lobster infused with Tarragon Butter
Signature Lobster Laksa

Crustacean Seafood Counter

Boston Lobster
Prawn
Mussel

CNY Prosperity Pot

Seafood in Herbal Broth (Crab, Prawn, Mussel, Clam, Squid)
Eight Treasure Fortune Pot
Si Chuan Ma La Style Grilled Seabass
Seafood Congee (Lobster, Abalone, Prawn, Mussel, Clam)

Main Dishes

Baked Lobster Thermidor
Singapore Chili Style Lobster
Asian Percik Style Lobster
Black Pepper Lobster
Lobster Fried Rice
Chef's Signature Braised Pork Knuckle with Jade Abalone
Braised Oxtail with Rice Vinegar
Prosperity Loh Hon Mixed Vegetables
D.I.Y Kueh Pie Tee

*menu items are subject for changes
to ensure freshness and availability of ingredients*

Indian Corner

Lobster Claw with Curry
Butter Chicken
Tempered Dhal
Basmati Jeera Rice

Desserts

Red Velvet Chocolate Fountain with Condiments
Durian Pengan
Pan Fried Nian Gao
Homemade Glutinous Rice Ball
Chinese New Year Festive Cookies
Assorted Cakes
Ice Cream Selections

Beverages

Coffee, Tea and Hot Chocolate

Prosperity Seafood Weekend Buffet Dinner

Friday and Saturday
1 Feb 2019 to 19 Feb 2019 (Excl. 4, 5 and 6 Feb 2019)
6.00pm to 9.30pm
\$65++ per person

Appetizer and Soup

Daily 3 Selections of Gourmet Salad
Assorted Greens with Condiments
Clam Chowder
Double Boiled Chicken and Mushroom Soup
DIY Yu Sheng Counter

Crustacean Seafood Counter

Oyster
Boston Lobster
Snow Crab
Prawn
Mussel

Action Station

Singapore Laksa
Korean Style Grilled Pork Belly with Condiments
Signature Roast Meat (Char Siew, Roast Pork, Roast Duck & Roast Chicken)

CNY Prosperity Pot

Seafood in Herbal Broth (Crab, Prawn, Mussel, Clam, Squid)
Eight Treasure Fortune Pot
Si Chuan Ma La Style Grilled Seabass
Seafood Congee (Abalone, Prawn, Mussel, Clam)

Japanese

Salmon Sashimi
Soft Shell Crab Sushi
Assorted Sushi and Maki

Main dishes

Seafood Thermidor with Garlic Bread
Chef's Signature Braised Pork Knuckle with Jade Abalone
Braised Oxtail with Rice Vinegar
Singapore Chili Crab with Mantou
Kong Poh Style Prawn
Wok Fried Glutinous Rice with Chinese Sausage and Yam
Prosperity Loh Hon Mixed Vegetables
D.I.Y Kueh Pie Tee

*menu items are subject for changes
to ensure freshness and availability of ingredients*

Indian Corner

Seafood Curry of the Day
Butter Chicken
Tempered Dhal
Basmati Jeera Rice

Desserts

Red Velvet Chocolate Fountain with Condiments
Durian Pengan
Pan Fried Nian Gao
Homemade Glutinous Rice Ball
Chinese New Year Festive Cookies
Assorted Cakes
Ice Cream Selections

Beverages

Coffee, Tea and Hot Chocolate