

Chinese New Year Weekday Buffet Lunch (Monday - Friday)
15th Jan – 19th Feb 2019

Adult: \$38++ | Child (5-12 years old): \$19++ | Senior Citizen (Above 55 years old): \$28++

Appetizer and Salad

- Hainanese Steam chicken with bean sprout
- Steam Asparagus in oriental dressing
- Szechuan style angel hair pasta with prawns
- Assorted Chinese BBQ platter – Chicken Bak Kwah, & marinated jelly fish

Seafood on Ice

- Poached live prawn, black mussel, & scallops

Assorted Sushi

Assortment of cold cuts platter

- Beef pepper salami, sliced chicken ham, salmon roulade

Healthy Salad Counter

- Mesclun Salad, Red Frisee, Chicory
- Dressings: Miso Dressing, French Dressing, Rosemary Olive Oil, Balsamic Vinaigrette, Honey Mustard and Oriental Dressing, mayonnaise, thousand island, César salad dressing, tomato croutons, walnut and grated parmesan cheese
- Condiments: Stuffed Olive, Corn Kernel, Cocktail Onions, Cucumber, Cherry Tomatoes, red cabbage, carrots, broccoli, mixed peppers, capers and gherkins'

Soup

- Tomato soup with bails oil
- Chicken herbal soup

Hot Dishes (western)

- Sous vide chicken breast with grain mustard sauce
- Grilled sea bass and carrot mousseline
- Vegetable lasagna

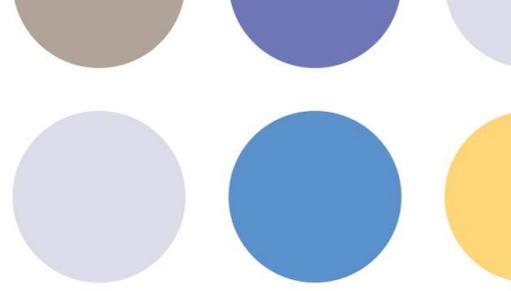
Hot Dishes (local)

- Yang Chow fried rice
- Wok fried salted egg sauce prawn
- Braised chicken with dried shitake mushrooms
- Poached broccoli, dried oyster, & black moss
- Hong Kong style steamed snapper

Indian vegetarian dishes

- Dhal/ vegetable curry
- Pratha / chappathi or naan

Note: Buffet menu items are on a rotational basis and subject to change without prior notice.



Dim sum

Steamed Yam Cake

Steam Chive Dumpling

Carving

- Chinese carving (roast chicken & duck)
- Baked whole snapper / baked beef striploin / baked lamb leg

Live Action Counter

- Pasta, laksa, mee rebus/ mee siam/ mee soto

Selection of Cheese and Dried Fruits

Desserts

Chocolate fountain with condiments

- Assorted Chinese New Year cookies (4 types)
- Pineapple tart
- Prune lapis / mixed fruit lapis
- Chocolate mousse in shooter
- Fruit mousse in shooter
- Ang ku kueh
- Durian pengat
- Assortment of slice Fresh fruits
- Cheese cake
- Pan fried "Nian-Gao"
- Chiffon cake (pandan/orange)
- Pineapple turnover cake
- Sicilian orange cake
- Almond beancurd with longan fruit cocktail
- Mandarin orange tartlets
- Bread and butter pudding
- Mandarin Oranges