



Daily Chinese New Year Dinner (Sunday-Thursday)
15th Jan – 19th Feb 2019

Adult: \$62.80++ | Child(5-12 years old): \$31.40++ | Senior Citizen(Above 55 years old): \$52.80++

Appetizer and Salad

- Oriental seafood salad
- Szechuan Style Asparagus and Tofu Salad
- Lentil, Tomato & Feta Salad
- Assorted Chinese BBQ platter – Chicken Bak Kwah, marinated jelly fish & octopus

Seafood on Ice

- Poached live prawn, black mussel, scallops & US oysters

Assorted Sushi and Salmon Sashimi

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, pork bacon, 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

- Cream of forest mushroom
- Traditional Chinese pork, lotus root and peanut soup

Hot Dishes (western)

- Lamb Navarin
- Gilled miso glazed butter fish
- Mediterranean style vegetables with couscous

Hot Dishes (local)

- Braised yam rice, Chinese sausage, peanut and mushrooms
- Wok fried cereal prawns
- Stir fried pork rib with bitter gourd
- Braised Broccoli with dried oysters and black moss
- Braised beef with turnips and carrots
- Chili Crab / black pepper / salted egg crab

Dim sum

Pan seared carrot cake

Steamed Chive dumplings

Steamed Yam Cake with fried shallots

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

Carving

- Chinese carving (roast chicken, crispy roasted pork belly, roasted 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)
- 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