

**Chinese New Year Weekend Buffet Lunch (Saturday and Sunday)**  
**15<sup>th</sup> Jan – 19<sup>th</sup> Feb 2019**

**Adult: \$48++ | Child (5-12 years old): \$24++ | Senior Citizen (Above 55 years old): \$38++**

**Appetizer and Salad**

- Oriental Chicken salad with pickled vegetables
- Asian Inspired Shrimp Salad with Soy and Citrus Vinaigrette
- Traditional Nicoise salad
- Assorted Chinese BBQ platter – Chicken Bak Kwah, marinated jelly fish & octopus

**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, 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**

- Creamy Garlic soup
- Traditional pork – rib Bak Ku Teh

**Hot Dishes (western)**

- Grilled Chicken Roulade, tomato & basil
- Miso poached seafood
- Grilled Mediterranean style vegetables with couscous

**Hot Dishes (local)**

- Crab meat fried rice
- Wok fried Sweet & Sour fish
- Braised pork belly with bean curd, star anise, and cinnamon
- Braised Broccoli with dried oysters and black moss
- Wok fried black pepper beef
- Chili Crab / black pepper crab

**Dim sum**

**Steamed Yam Cake**

**Steam minced chicken bun**

*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 longon fruit cocktail
- Mandarin orange tartlets
- Bread and butter pudding
- Mandarin Oranges