



Chinese New Year Lunch & Dinner Buffet Menu I

(On rotation with Menus II & III)

22 January to 1 February 2019

7 February to 20 February 2019

Lunch: 12.00pm to 2.30pm

Dinner: 6.30pm to 10.00pm

Appetisers

Achar Awak (V)

Green mango salad with bay prawns

Smoked chicken with green apple salad

Tomato and mozzarella "Caprese" with basil pesto (V)

Traditional Rojak

Traditional Salad in Parmesan Wheel

Wild rice, sweet corn and chick pea with almond flakes (V)

Salad Leaves (V)

Arugula

Mesclun Leaves

Romaine Lettuce

Spinach

Salad Dressings: Balsamic Vinaigrette, Caesar Dressing, French Dressing, Thousand Island

Salad Condiments: Bacon Bits, Bread Croutons, Cherry tomato, Chick Pea, Japanese cucumber, Parmesan cheese, Sliced olives, Sweet corn kernel, Traditional Rojak

Seafood On Ice

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

Japanese Dishes

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

Soups

Double Boiled White Radish and Chicken Soup
Cream of Mushroom Soup
Assorted Bread Rolls with Butter

Hot Dishes

Classic Gratin Potato
Fish Finger with Tartare Sauce
Golden Tau Fu with Minced Chicken and Scallion
Kong Po Chicken with Dried Chili and Cashew Nuts
Sautéed Seasonal Vegetable with Shallot
Stir Fried "Har Lok" Prawn with Scallion
Wok Fried Beef with Ginger and Spring Onion
"Yong Zhou" Fried Rice
Crispy Seabass with Thai Chili Sauce (Lunch only)
Potato Gnocchi with Creamy Mushroom Sauce (Lunch only)
Black Pepper Slipper Lobster (Dinner only)
Braised Beef Cheek in Merlot Wine (Dinner only)
Chicken "Coq au Vin" with Root Vegetables (Dinner only)
Singapore Chili Crab with Man tou (Dinner only)

Sauces: Chicken rice chilli, Chilli bean sauce, Chincalok, Pickled green chilli, Sambal Belachan, Sambal Kicap
Pedas, Soya sauce with red chilli

Noodles Station

Chef's Signature Singapore Laksa

Pasta Station

Spaghetti, Penne and Farfalle
(Beef Bolognese, Mushroom Cream, Tomato Sauce)

Heating Lamp (Dinner)

Roast Duck with Plum Sauce
Chicken "Bak Kwa"

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



Chinese New Year Lunch & Dinner Buffet Menu II

(On rotation with Menus I & III)

22 January to 1 February 2019

7 February to 20 February 2019

Lunch: 12.00pm to 2.30pm

Dinner: 6.30pm to 10.00pm

Appetisers

Achar Awak (V)

Green mango salad with bay prawns

Smoked chicken with green apple salad

Tomato and mozzarella "Caprese" with basil pesto (V)

Traditional Rojak

Wild rice, sweet corn and chick pea with almond flakes (V)

Salad Leaves (V)

Mesclun Leaves

Romaine Lettuce

Spinach

Salad Dressings: Balsamic Vinaigrette, Caesar Dressing, French Dressing, Thousand Island

Salad Condiments: Bacon Bits, Bread Croutons, Cherry tomato, Chick Pea, Japanese cucumber, Parmesan cheese, Sliced olives, Sweet corn kernel, Traditional Rojak

Seafood On Ice

Queen Scallop

Poached tiger prawns

Cold Canadian black mussels

Lala clam

Japanese Dishes

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

Soups

Double Boiled White Radish and Chicken Soup
Cream of Butternut Pumpkin Soup
Assorted Bread Rolls with Butter

Hot Dishes

Hainanese Chicken Rice
Poached Farm Chicken
Herbs Roasted Red Skin Potato with Honey and Walnuts
Teriyaki Seabass with Japanese Pickle and Bonito Flake
Sambal Whole Egg with Onion
Vegetable Ratatouille
Black Pepper Tiger Prawn (Lunch only)
Seafood Paella with Saffron and Lemon (Lunch only)
Szechuan Style Braised Beef Brisket with (Lunch only)
Wok Fried Octopus with Ginger and Scallion (Lunch only)
Braised Beef Cheek in Merlot Wine (Dinner only)
Chilli Slipper Lobster (Dinner only)
Roasted Lamb Leg with Rosemary Jus and Garlic Confit (Dinner only)
Twice Cooked Pork with Leek (Dinner only)

Sauces: Chicken rice chilli, Chilli bean sauce, Chincalok, Pickled green chilli, Sambal Belachan, Sambal Kicap
Pedas, Soya sauce with red chilli

Noodles Station

Prawn Noodles Soup

Pasta Station

Spaghetti, Penne and Farfalle
(Beef Bolognese, Mushroom Cream, Tomato Sauce)

Heating Lamp (Dinner)

Roasted Chicken with Five Spiced Salt

Chicken "Bak Kwa

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

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



Chinese New Year Lunch & Dinner Buffet Menu III

(On rotation with Menus I & II)

22 January to 1 February 2019

7 February to 20 February 2019

Lunch: 12.00pm to 2.30pm

Dinner: 6.30pm to 10.00pm

Appetisers

Achar Awak (V)

Green mango salad with bay prawns

Smoked chicken with green apple salad

Tomato and mozzarella "Caprese" with basil pesto (V)

Traditional Rojak

Traditional Salad in Parmesan Wheel

Wild rice, sweet corn and chick pea with almond flakes (V)

Salad Leaves (V)

Arugula

Mesclun Leaves

Red Frisee

Spinach

Salad Dressings: Balsamic Vinaigrette, Caesar Dressing, French Dressing, Thousand Island

Salad Condiments: Bacon Bits, Bread Croutons, Cherry tomato, Chick Pea, Japanese cucumber, Parmesan cheese, Sliced olives, Sweet corn kernel, Traditional Rojak

Seafood On Ice

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

Sauces for seafood: Cocktail Sauce, Hot Sauce, Lemon Wedges, Tabasco, Thai Mango Chilli Sauce

Japanese Dishes

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

Soups

Clam Chowder
Watercress with Chicken and Red Dates Soup
Assorted Bread Rolls with Butter

Hot Dishes

Black Olive Fried Rice with Roasted Duck
Chicken Curry with Potato
"Kong Po" Stir Fried Cuttlefish with Spring Onion
"Ma Po" Tau Fu with Minced Chicken
Pan Seared Seabass with Blood Orange Sauce
Roasted Red Skin Potato
Stir Fried Japanese Ramen with Seafood
Sweet and Sour Fish
Sautéed Kenya Bean, Sugar Snap and Zucchini with Shallot (Lunch only)
Stir Fried Bay Prawn with Black Pea Sauce (Lunch only)
Braised Beef Cheek in Merlot Wine (Dinner only)
Braised Pig Trotter with Vinegar and Old Ginger (Dinner only)
Grilled Chicken Thigh with Teriyaki Glazed and Scallion (Dinner only)
Wok Fried Chilli Black Pepper Crab (Dinner only)

Sauces: Chicken rice chilli, Chilli bean sauce, Chincalok, Pickled green chilli, Sambal Belachan, Sambal Kicap
Pedas, Soya sauce with red chilli

Noodles Station

Mee Rebus

Pasta Station

Spaghetti, Penne and Farfalle
(Beef Bolognese, Mushroom Cream, Tomato Sauce)

Heating Lamp (Dinner)

Roasted Pork Belly with Five Spice
Chicken “Ngoh Hiang”

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