

Dining

CHINESE NEW YEAR'S EVE PROSPERITY FEAST
Arts Café

CHINESE NEW YEAR'S EVE DINNER

Usher in a prosperous year with an exquisite dining experience at Arts Café by Raffles. Offering a spectacular festive buffet spread, enjoy a wide range of popular traditional Chinese delicacies.

Monday, 31 January 2022
IDR 688.000++ per person
Inclusive of free flow Chinese tea

BUFFET MENU

Menu Highlights; *Yu Sheng Live show salad, Spring Salad trolley, Chinese Specialties Carving, Selection of Seafood on Ice, Hot Pot and noodle Station, Seafood XO live cooking*

Seafood Bar

Mussels & moon scallop/blue swimmer crab/prawn/Lobster/yabbies'/Oyster
Condiments – Tabasco Sauce, Horseradish cream, Chopped Boiled Egg, Shallot
Vinegar, lemon wedges, Chili soy sauce

Yu sheng Salad live show

Live Chinese spring Salad Trolley

Spring onion, capsicum, mesclun, Carrot, cucumber, daikon radish
Plum hoisin dressing

Salad Bar

5 Types of Lettuce; Romaine, Baby Spinach, Rocket Leaf, Mix Lettuce, radicchio
leaves
Condiments -Shredded Carrot, Cucumber, Corn Kernel, Red Cabbage, Sour Croute,
Capers, Olive, Black Kalamata, Cocktail Onion, Sundried Tomato, Tomato Cherry,
Mushroom, Mixed of Nuts, Crouton, Mixed capsicums, Pickled cocktail onion,
Radish, Pickled baby carrot
Dressing- Vinaigrette, Thousand Island, Balsamic dressing, Aioli and, Mayonnaise,
Caesar dressing, Red wine vinaigrette, Lemon garlic Vinaigrette

Marinated Salads

Grilled prawn with mango mayo salad
Jelly fish salad
Salmon yu sheng salad
Classical Nicoise Salad
Green Asparagus and Smoked Ham Salad
Roasted pumpkin with herbs, garlic and chili

Smoked and cured fish

Smoked salmon, Asian gravlax, beetroot cured salmon, smoked mackerel
Mustard, Dijon mustard, horseradish cream, sour cream, tomato ketchup

Chinese Corner

Soup

Mushroom soup with truffle oil

Soto ayam

Crouton and butter-lime, sambal and kerupuk udang

Hot Buffet on revol

Western Corner

Lamb mousaka

Prawn in white wine sauce

Mini beef New Zealand tenderloin with truffle jus

Cauliflower mornay with bacon and parsley

Chicken roulade, sautéed mushroom and natural jus

Salmon miso glazed and sautéed vegetables

Penne with prawn and tomato sauce

Vichy carrot

Potato lyonnaise

Hot buffet on Jenggala

Aromatic Jasmine Rice

Wok Fried golden scallop fried rice

Hokkien Noodle with chicken & Straw mushroom

Fried squid Singapore style

Prawn in salted egg with curry leaves and chilli

Wok fried beef with black pepper sauce

Classical chicken kung pao

Steamed Grouper with preserved vegetable and tofu

Wok fried Broccoli with fried garlic and chives

Soup

Crab roe seafood soup

Chicken supreme soup

Wooden Triangle

Assorted Whole fruit for lucky New Year

Apple, orange shantang, grape, pomelo, pomegranate, pineapple

Live Cooking Station from show kitchen

Chinese Specialties

Grilled Honey Pork Spare Rib accompanied w/ mix greens

Braised pork belly with mushroom and preserved greens served w/ steamed bun
Roasted duck with cucumber, leek, chili, hoisin and momo skin
Roasted Chicken
Sous Vide Wagyu Beef crusted with Szechuan pepper

Pass Around from Show kitchen

Live Station

Chinese New Year Hot Pot and noodle Station 1

Condiments-Assorted Mushroom basket, assorted vegetables basket, assorted noodles, Sliced beef, Sliced Chicken, Selection of fresh sea food, Mala soup, chicken collagen soup Selection of sauce and condiments

Seafood XO

Sautéed mix of seafood over Homemade XO sauce

Live Sushi & Sashimi Selection on LCT extention 3

Nigiri Sushi; Salmon, Tuna Sashimi; Salmon, Tuna Temaki - Handroll
Gunkan: Octopus, Chuka Idako, Seaweed Salad, Chuka wakame
Condiments: Wasabi, Ginger Pickle, Sushi Gari, Chili Togarashi, Japanese Soya Sauce

Assorted Dim sum on dimsum trolley

Prawn siew mai /Shanghai dumpling,
Har gao Dumpling / chicken char siew bun
Egg yolk pao / Teochew dumpling
Xiao long bao Chicken / Custard bun
Condiments: Soy sauce, chili sauce, homemade chili sauce, sweet chili sauce

Patisserie

Breads Station Corner

Individual Rolls - Mini Baguette, Laugen, Brioche, Rosemary Mini Focaccia Slab,
Rye Bread Multi Grain, Ciabatta, Middle Eastern Breads
Whole Loafs – Tiger Bread, Ciabatta, Sour bread, Long baguette, Fougasse, Grissini sticks, Lavosh, Gluten Free, Bread Loaf, Muffin, with portioned rolled butter

Desserts

Dessert Bar

Mandarin cream caramel
Red bean Soup
Sweet rice dumpling
Coconut pudding with caramelized pineapple

Entremet

Mango jasmine cake
Strawberry orange almond tart
Sacher cake
Red velvet

Miniatures Cakes

Matcha Azuki
Blood orange
Taro cheese cake
Pineapple coconut cake
Black sesame chocolate tart

Chinese special sweet treats

Fortune cookies
Pineapple tart
Fried nian gao
Red bean sesame ball
Layered buttered cake

Ice Cream

Vanilla
Chocolate
Strawberry
Black sticky rice
Lemon orange
Mango

CHINESE NEW YEAR'S BRUNCH

Arts Cafe

Showcases the best of Cantonese-inspired and Chinese seasonal favorites. Enjoy a handcrafted selection of Chinese Pork Barbecue, Dim Sum and many more signature dishes, meticulously handcrafted our Chinese Specialty Chef Andrew Tan.

Tuesday, 1st February 2022

IDR 688.000++ per person

Including free flow of Chinese tea

BUFFET MENU

Menu Highlights; *Yu Sheng Live show salad, Spring Salad trolley, Chinese Specialties Carving, Selection of Seafood on Ice, Sushi and Sashimi, Chili Crab Bun*

Seafood Bar

Mussels & moon scallop/blue swimmer crab/prawn/Lobster/yabbies'/Oyster
Condiments – Tabasco Sauce, Horseradish cream, Chopped Boiled Egg, Shallot
Vinegar, lemon wedges, Chili soy sauce

Yu sheng Salad live show

Live Chinese spring Salad Trolley

Spring onion, capsicum, mesclun, Carrot, cucumber, daikon radish
Plum hoisin dressing

Salad Bar

5 Types of Lettuce; Romaine, Baby Spinach, Rocket Leaf, Mix Lettuce, radicchio leaves
Condiments -Shredded Carrot, Cucumber, Corn Kernel, Red Cabbage, Sour Croute, Capers, Olive, Black Kalamata, Cocktail Onion, Sundried Tomato, Tomato Cherry, Mushroom, Mixed of Nuts, Crouton, Mixed capsicums, Pickled cocktail onion, Radish, Pickled baby carrot
Dressing- Vinaigrette, Thousand Island, Balsamic dressing, Aioli and, Mayonnaise, Caesar dressing, Red wine vinaigrette, Lemon garlic Vinaigrette

Marinated Salads

Grilled prawn with mango mayo salad
Jelly fish salad
Salmon yu sheng salad
Classical Nicoise Salad
Green Asparagus and Smoked Ham Salad
Roasted pumpkin with herbs, garlic and chili

Smoked and cured fish

Smoked salmon, Asian gravlax, beetroot cured salmon, smoked mackerel
Mustard, Dijon mustard, horseradish cream, sour cream, tomato ketchup

Chinese Corner

Soup

Mushroom soup with truffle oil
Soto ayam

Crouton and butter-lime, sambal and kerupuk udang

Hot Buffet on revol

Western Corner

Lamb mousaka
Prawn in white wine sauce
Mini beef New Zealand tenderloin with truffle jus
Cauliflower mornay with bacon and parsley
Chicken roulade, sautéed mushroom and natural jus
Salmon miso glazed and sautéed vegetables
Penne with prawn and tomato sauce
Vichy carrot
Potato lyonnaise

Hot buffet on Jenggala

Aromatic Jasmine Rice
Wok Fried golden scallop fried rice
Hokkien Noodle with chicken & Straw mushroom
Fried squid Singapore style
Prawn in salted egg with curry leaves and chilli
Wok fried beef with black pepper sauce
Classical chicken kung pao
Steamed Grouper with preserved vegetable and tofu
Wok fried Broccoli with fried garlic and chives

Soup

Crab roe seafood soup
Chicken supreme soup

Wooden Triangle

Assorted Whole fruit for lucky New Year
Apple, orange shantang, grape, pomelo, pomegranate, pineapple

Live Cooking Station from show kitchen

Chinese Specialties

Grilled Honey Pork Spare Rib accompanied w/ mix greens
Braised pork belly with mushroom and preserved greens served w/ steamed bun
Roasted duck with cucumber, leek, chili, hoisin and momo skin
Roasted Chicken
Sous Vide Wagyu Beef crusted with Szechuan pepper

Pass Arround from Show kitchen

Live Station

Chinese New Year Hot Pot and noodle Station 1

Condiments-Assorted Mushroom basket, assorted vegetables basket, assorted noodles, Sliced beef, Sliced Chicken, Selection of fresh sea food, Mala soup, chicken collagen soup Selection of sauce and condiments

Seafood XO

Sautéed mix of seafood over Homemade XO sauce

Live Sushi & Sashimi Selection on LCT extention 3

Nigiri Sushi; Salmon, Tuna Sashimi; Salmon, Tuna Temaki - Handroll
Gunkan: Octopus, Chuka Idako, Seaweed Salad, Chuka wakame
Condiments: Wasabi, Ginger Pickle, Sushi Gari, Chili Togarashi, Japanese Soya Sauce

Assorted Dim sum on dimsum trolley

Prawn siew mai /Shanghai dumpling,
Har gao Dumpling / chicken char siew bun
Egg yolk pao / Teochew dumpling
Xiao long bao Chicken / Custard bun

Condiments: Soy sauce, chili sauce, homemade chili sauce, sweet chili sauce

Patisserie

Breads Station Corner

Individual Rolls - Mini Baguette, Laugen, Brioche, Rosemary Mini Focaccia Slab,
Rye Bread Multi Grain, Ciabatta, Middle Eastern Breads
Whole Loafs – Tiger Bread, Ciabatta, Sour bread, Long baguette, Fougasse, Grissini
sticks, Lavosh, Gluten Free, Bread Loaf, Muffin, with portioned rolled butter

Desserts

Dessert Bar

Mandarin cream caramel
Red bean Soup
Sweet rice dumpling
Coconut pudding with caramelized pineapple

Entremet

Mango jasmine cake
Strawberry orange almond tart
Sacher cake
Red velvet

Miniatures

Matcha Azuki
Blood orange
Taro cheese cake
Pineapple coconut cake
Black sesame chocolate tart

Chinese special sweet treats

Fortune cookies
Pineapple tart
Fried nian gao
Red bean sesame ball
Layered buttered cake

Ice Cream

Vanilla
Chocolate
Strawberry

Black sticky rice
Lemon orange
Mango