



# CHINESE NEW YEAR LUNCH BUFFET

17, 18, 19 February 2026  
12.00 p.m. to 3.30 p.m.

98\* per adult, 49\* per child (six to 11 years old),  
inclusive of free-flow chilled juices, coffee, and tea

*\*Prices are stated in Singapore dollars, subject to service charge and prevailing taxes.*

## TO START

### SERVED TO EACH TABLE

#### Yu Sheng Platter

Smoked Salmon, Crispy Salmon Skin, Crispy Crabsticks,  
Traditional Condiments

### POACHED SEAFOOD ON ICE

Snow Crab Leg • Green-Lipped Mussel • Baby Crawfish

Sea Prawn • Hard-Shell Clam

*Smoky Chilli Dip, Horseradish Sour Cream, Spicy Sweet & Sour Mango,  
Grain Mustard Plum Mayonnaise, Garlic Dill Yoghurt, Thousand Island,  
Lemon Wedge, Lime Wedge*

### SASHIMI

Salmon • Tuna • Octopus • Scallop

### SUSHI AND JAPANESE APPETISERS

Assorted Nigiri • Crispy Soft-Shell Crab Roll

Chuka Kuraage • Chuka Hotate • Chuka Wakame

### COLD SOBA STATION

*Sakura Ebi, Tofu, Wakame, Takuan, Shibazuke Pickles,  
Scallions, Fragrant Soy Sauce*

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

## JAPANESE HOT SELECTION

Karē Chicken

*Japanese Curry Chicken, Japanese Rice*

## HOUSE-CURED FISH

Soy & Asian Chimichurri Cured Tuna

Organic Osmanthus Cured Tuna

## UNDER THE HEATING LAMP

Crispy Lychee Shrimp Ball

*Sweet & Sour Mango Dip*

Deep-Fried Chicken 'Money Bag'

*Korean Gochujang, Furikake Dip*

Pan-Fried Seafood Gyoza

*Black Vinegar, Shredded Ginger*

## CHARCUTERIE

Prosciutto • Beef Pastrami • Mortadella

Salami • Chicken Ham

*Cornichons, Caper Berries, Dijon Mustard, Creamy Horseradish*

## ASSORTMENT OF EUROPEAN CHEESES

*Fresh Strawberries and Grapes, Fresh Honeycomb,  
Dried Apricots, Figs and Prunes, Plump Raisins,  
Almonds, Walnuts, Pecans, Cashews, Oat Crackers, Ritz Crackers,  
Orange Marmalade, Berry Jam, Quince Paste*

## ANTIPASTI

Marinated Tarragon Mushrooms

Grilled Zucchini in Basil Olive Oil

Marinated Eggplant Verde

Spiced Hummus with Paprika Dust

Garlic & Chilli Baba Ganoush

Tomato Garlic Confit

Pita Bread • Extra Virgin Olive Oil

# SALAD

## Chinese New Year Caesar 'Rojak'

### LIVE STATION

Grilled Chicken Bak Kwa, Poached Sea Prawn,  
Crispy Anchovy, Crispy Prawn Cracker, Fried Tofu, Fried Tempeh,  
Baby Romaine Lettuce, Quail Egg, Grated Parmesan, Croutons,  
Asian-Inspired Caesar Dressing (Shrimp Paste & Sweet Soy)

## 'FLAVOURS OF ASIA' COMPOUND SALADS

'Shao Xing' Mala Spiced Beef & Black Fungus Salad  
Shallot Rings, Shaved Cucumber, Spring Onion, Mala Peanut Sauce

Roast Duck & Pickled Mango Salad  
Coriander Cress, Shaved Fennel, Roasted Chilli & Garlic Dressing

Mixed Seafood Salad  
Sea Prawns, Squid Rings, Mussels, Charred Leeks and Kaffir Lime,  
Tangy Sesame & Ginger Shoyu Dressing

Smoked Chicken & Mandarin Orange Salad  
Candied Walnuts, Haricots Verts, Toasted Pine Nuts, Maple-Plum Vinaigrette

Fried Tofu & Tempeh Salad  
Green Mango Shreds, Julienne Chilli, Tangy-Sweet Lemongrass Dressing

## SALAD BAR

### BASE

Yellow Frisee, Arugula, Locally Farmed Lettuce,  
Oak Lettuce, Coral Lettuce, Crystal Lettuce

### SUPPLEMENTS

Smoked Duck, Smoked Chicken, Roasted Butternut Squash,  
Daikon, Baby Potato, Pumpkin, Broccoli, Cherry Tomato,  
Capsicum, Red Onion, Cucumber, Carrot, Artichoke,  
Kimchi, Beetroot, Sweet Corn, Peas

### HOUSE-MADE PICKLES

Pineapple, Cherry, Rose Apple, Celery, Shallots,  
Cucumber, Radish, Quail Egg, Mushroom

### GRAINS

Wild Rice with Pomegranate and Roasted Maple Pumpkin  
Tangy Garbanzo with Barley and Tarragon Charred Corn

### DRESSINGS

House-Made Maple Bacon Caper Dressing,  
House-Made Sweet Chilli Vinaigrette,  
House-Made Plum Vinaigrette,  
House-Made Mango Ranch





## SOUP

### Double-Boiled Superior Soup

Fish Maw, Crab Meat, Sakura Chicken

## EAST-WEST BREAD COUNTER

Chicken Floss Bun • Pandan Kaya Bun • Peanut Butter Bun

Green Olive Gruyere • Walnut Cranberry • Sourdough

Multigrain • Dark Rye • Baguette • Assorted Bread Rolls

## STEAMER BASKET

Laksa Chicken Bao • Charcoal Liu Sha Bao

## CHINESE ROAST CABINET

Pork Char Siu • Crackling Pork Belly

Roast Duck • Poached Chicken

Fragrant Chicken Rice

*Dark Soy Sauce, Chilli Sauce, Ginger Paste, Fresh Cucumber*

## CARVING STATION

### Hoisin-Glazed Beef Striploin

With Spring Onion & Coriander-Scented Yorkshire Pudding

### Orange-Brined Sakura Chicken

With Char Siu Glaze, Wholegrain Mustard Cream Sauce

## DO-IT-YOURSELF COUNTER

### Kurobuta Pork Belly Kong Bak Pau

Radish-Carrot Slaw, Roasted Chilli and Garlic,  
Fresh Coriander

### Kueh Pie Tee

Fresh Prawn, Smoked Duck, House-Made Chilli Sauce,  
Fresh Coriander

# LOCAL CHINESE FAVOURITES

Cereal Butter Prawn

Braised Sea Cucumber with Pork Belly

Steamed Sea Bass with Superior Soya Sauce

‘Kung Pao’ Chicken with Crispy Cashew Nuts

Sautéed Broccoli with Black Moss and Garlic Sauce

Braised Ee-Fu Noodles with Chives and Beansprouts

X.O. Sauce Fried Rice with Prawns and Vegetables

## MAKE-YOUR-OWN NOODLE BOWL

### CHOICE OF NOODLES

Thick Rice Vermicelli, Thin Rice Vermicelli, Yellow Noodles

### CHOICE OF TOPPINGS

Slipper Lobster, Sea Prawn, Lobster Ball, Hard-Shell Clam,  
Fish Cake, Quail Egg, Beansprouts, Cabbage

### CHOICE OF LOCALLY FARMED VEGETABLES

Xiao Bai Cai, Dou Miao

### CHOICE OF SOUP BASE

Laksa Broth, Prawn Broth

### CONDIMENTS

Sambal Chilli, Red Chilli, Fried Shallots

## INDIAN SPECIALS

Butter Chicken

*Spiced Yoghurt Chicken, Methi, Butter*

Palak Paneer

*Cottage Cheese, Spiced Spinach Cream Sauce*

Fragrant Tomato Basmati

*Spiced Tomato, Aromatics, Plump Raisins, Roasted Cashew*

Naan • Papadum Basket • Cucumber Raita

Mango Chutney • Pachranga Pickles



# SWEET INDULGENCES

## DESSERT SOUPS

Peanut and Sesame Glutinous Rice Balls in  
Sweet Red Bean Soup

Chilled Sea Coconut Jelly with Honey

## WHOLE CAKES

The Fullerton Signature Kueh Lapis

The Fullerton Heritage Chocolate Cake

Mango & Passion Fruit Entremet

‘Fortune in Full Bloom’ Entremet

Orange Butter Upside-Down Cake

Banana Walnut Pound Cake

Red Velvet Swiss Roll

Strawberry Shortcake

Lemon Pound Cake

Ondeh Ondeh Cake

Pandan Chiffon Cake

## PETITE TREATS

Osmanthus Jelly • ‘Koi Fish’ Jelly • Portuguese Egg Tart

Kueh Bangkit • Pineapple Tart • Love Letter

## ICE CREAM & SORBET

Orange • Pineapple • Chocolate • Vanilla

## CHOCOLATE FOUNTAIN

*Strawberries, Cookies, Marshmallows, Chocolate Wafers*