

LUNAR DELIGHTS LUNCH BUFFET

13 January to 12 February 2025
12.00 p.m. to 2.30 p.m.

68* per adult, 34* per child (six to 11 years of age),
inclusive of free-flowing chilled juices, coffee, and tea

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

TO START

SEAFOOD ON ICE

Sea Prawn • Baby Crawfish

Purple Half-shell Scallop • Hard-shell Clam

Green-lipped Mussel

CONDIMENTS

*Pickled Aioli, Wasabi Aioli, Miso Aioli, Hot and Spicy Chilli Dip,
Dijonnaise Sauce, Lemon Wedge, Lime Wedge*

SASHIMI

Salmon • Tuna • Tako

JAPANESE APPETISERS

Chuka Kuraage • Chuka Hotate

SMOKED FISH

Asian Soy-glazed Smoked Tuna

Szechuan Pepper Smoked Salmon

COLD SOBA STATION

CONDIMENTS

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

UNDER HEATING LAMP

Chicken Bak Kwa

Crispy Fried Money Bag

Crispy Fried Chicken Ngho Hiong

CHARCUTERIE & CHEESE

CHARCUTERIE

Salami Milano • Beef Pastrami • Mortadella

Chorizo • Chicken Ham

CONDIMENTS

Dijon Mustard, Cornichons, Capers, Creamy Horseradish

ASSORTMENT OF EUROPEAN CHEESES

CONDIMENTS

Fresh Strawberries and Grapes, Dried Apricot, Fig, Prune, Almond, Walnut, Pecan, Cashew, Oat Cracker, Ritz Cracker, Honeycomb, Orange Marmalade, Berry Jam, Quince Paste

SOUP

ON A ROTATING BASIS

Old Cucumber and Dried Cuttlefish Soup

Herbal Black Chicken Soup

Salted Vegetable and Duck Soup

Crab Meat and Corn Egg Drop Soup

BREAD COUNTER

Chicken Floss • Pandan Kaya • Peanut Butter

Green Olive Gruyere • Walnut Cranberry

Sourdough • Multigrain • Dark Rye

Baguette • Assorted Bread Rolls

SALAD

Chinese New Year Caesar Salad

*Smoked Chicken, Poached Sea Prawn,
Baby Romaine Lettuce, Quail Egg, Brown Anchovy Fillet,
Grated Parmesan, Croutons, Asian-inspired Caesar Dressing*

SALAD BAR

BASE

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

SUPPLEMENTS

*Baby Potato, Pumpkin, Piquillo Pepper, Artichoke, Beetroot, Olive,
Gherkin, Sweet Corn, Broccoli, Cherry Tomato, Capsicum,
Red Onion, Cucumber, Carrot*

DRESSINGS

*Creamy Balsamic, Honey Mustard, Thousand Island,
Roasted Sesame, Mandarin Orange*

ASIAN FLAVOURS COMPOUND SALADS

Marinated Spicy Baby Octopus and Cucumber

Fresh Sea Prawn, Shredded Mango with Tangy Plum Dressing

Hot and Numbing Beef with Asian Herbs and Vegetables

Poached Chicken Breast, Pomelo with Ginger Soy Dressing

*Asian Smoked Duck, Vegetable Slaw with
Spicy Chilli Lime Vinaigrette*

CHINESE ROAST CABINET

Crackling Pork Belly

Pork Char Siu • Roasted Chicken

CONDIMENTS

*Fragrant Chicken Rice, Dark Soy Sauce, Chilli Sauce,
Fresh Cucumber, Fragrant Ginger*

LIVE STATION

Pan-fried 'Sheng Jian Bao' Shanghai Dumpling

ASIAN DELIGHTS

ON A ROTATING BASIS

Braised Ee Fu Noodles with Chives and Beansprouts

Fresh Sea Prawn in Chinese Herbal Broth

Local Barramundi Fillet with Dried Shrimp, Curry Leaf,
Coconut Gravy

Wok-fried Beef Fillet with Leek and Oyster Sauce

Slow-braised Duck with Chinese Mushroom and Chestnut

Steamed Broccoli with Black Moss and Garlic Sauce

Braised Mala Chicken with Mushroom

OR

XO Sauce Fried Rice with Shrimp and Vegetables

Wok-fried Clam in Kam Heong Sauce with Curry Leaf

Steamed Local Barramundi Fillet in Fragrant Soy Sauce

Slow-braised Duck with Chinese Mushroom and Chestnut

Stir-fried Ginger and Scallion Beef Fillet

Steamed Broccoli with Black Moss and Garlic Sauce

Braised Mala Chicken with Mushroom

DO-IT-YOURSELF COUNTER

Kurobuta Pork Belly Kong Bak Pau

Locally Farmed Green Coral Lettuce, Fresh Coriander

Kueh Pie Tee

Fresh Sea Prawn, Chilli Sauce, Coriander

PERANAKAN CORNER

Babi Pongteh

Braised Pork Belly, Fermented Soya Bean

Ayam Buah Keluak

Nyonya Chicken Curry, Black Nut

Nyonya Chap Chye

Braised Vegetables, Glass Noodles, Black Fungus

MAKE-YOUR-OWN-NOODLE BOWL

LIVE STATION

CHOICE OF NOODLES

Spinach Noodle, Buckwheat Vermicelli, Yellow Noodle, Thick Rice Noodle

CHOICE OF TOPPINGS

*Sea Prawn, Purple Scallop, 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 Onion, Red Cut Chili, Fried Shallots

INDIAN SPECIALS

Murgh Tikka Kadai • Dahl Tadka

SIDES AND CONDIMENTS

Biryani Rice • Mango Chutney • Papadum Basket

SWEET INDULGENCES

CHINESE NEW YEAR TREATS

Eight Treasure Pineapple Entremet

Mango Passion Entremet

Signature House-made Kueh Lapis

Assorted Nyonya Kueh

Durian Pengat

Tau Suan with Dough Fritters

Cold Honey Sea Coconut Jelly

Osmanthus Jelly

'Koi Fish' Jelly

WARM

Peanut and Sesame Glutinous Rice Ball in
Sweet Red Bean Soup

Portuguese Egg Tart

WHOLE CAKES

Orange Butter Cake • Strawberry Shortcake

Ondeh Ondeh Cake • Fullerton Chocolate Cake

Banana Walnut Nutella Pound Cake • Lemon Pound Cake

Red Velvet Swiss Roll • Pandan Chiffon Cake

CHINESE NEW YEAR GOODIES

Kueh Bangkit • Pineapple Tart • Love Letter

ICE CREAM

Orange Sorbet • Pineapple Sorbet

Chocolate • Vanilla

CHOCOLATE FOUNTAIN

Strawberry, Cookie, Marshmallow, Chocolate Wafer