



Dinner Buffet Menu

\$98++ per adult, \$42++ per child

2 January 2026 – 3 March 2026

(Excluding 13 – 16th February, please see Reunion Dinner Buffet Menu)

Monday to Thursday

6:00 – 10:00PM

Friday to Sunday & Public Holiday*

6:00 – 8:00PM

8:00 – 10:00PM

**Dining is limited to 2 hours per seating, with two seatings available*

SIGNATURE STAPLES

DIY PROSPERITY YU SHENG

Fresh Salmon, Yuzu Chia Seed Dressing

GORGEOUS GREENS SALAD BAR

SEAFOOD ON ICE

Scallop, Tiger Prawns, Whelks, White Clams, Green Mussel

JAPANESE

Assorted Sushi & Maki

Salmon, Tuna, Octopus & Ama Ebi Sashimi

DIY STATION

Singapore Rojak with Shrimp Paste Dressing

Kueh Pie Tie with Condiments

CARVING STATION

Crispy Roasted Pork Belly and Burnt Onion

Caramelized Pork Char Siew with Pickled Lettuce

NOODLE STATION

Singapore Nyonya Laksa with Prawns

Braised Beef Noodle

SIGNATURE CATCH

Barramundi with House-made Sauce

Please advise us of any dietary requirements including potential reaction to allergens.
All prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.
Menu is subject to changes and rotation



FROM THE GRILL

Spicy Pork
Chicken
Tiger Prawn
Sausages
Vegetables of the Day

DAILY FRESH SPREAD

APPETISERS

(4 Selections)

Hot & Spicy Sweet Potato Noodle (Sichuan)
Sesame Jelly Fish (Hakka)
Kelp Seaweed Salad with Bamboo Shoot (Ningbo)
Silken Tofu and Century Egg with Chinese Vinegar (Cantonese)
Bai Ye Bean Curd Skin Salad with Chicken Bak Kwa Crisp
Lady Finger, Chili Paste

SOUPS

(2 Selections)

Herbal Chicken with Cordyceps Flower Soup (Cantonese)
Lotus Root & Peanut Soup (Cantonese)
Pork Maw Soup (Teochew)
Hot & Sour Soup (Sichuan)
Cream of Carrot Soup
Mushroom Velouté
Cream of Pumpkin Soup
Assortment of Bread & Butter

HOT MAINS

(7 Selections)

Yellow Chinese Wine Chicken, Black Fungus (Hakka)
Braised Pork with Fermented Bean curd (Hakka)
Braised Duck (Teochew)
Fried Bean Curd with Preserved Radish (Teochew)
Braised Fish Maw, Dried Oyster, Black Moss and Flower Mushrooms (Cantonese)
Stir-fry Beef with Oyster Sauce (Cantonese)
Asian Green, Supreme Conpoy Sauce (Cantonese)
Ginger and Rice Wine Clam (Cantonese)
Cereal Prawn (Hokkien)
Lychee Sweet and Sour Pork (Putien)
Kung Pao Chicken (Sichuan)
Mapo Tofu (Sichuan)
Stir-fry Fragrant Shredded Chicken (Sichuan)
Salted Egg Bird Eye Chili Pasta
Yang Zhou Fried Rice

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HOT FROM THE FRYER

(2 Selections)

Fried Chicken
Potato Croquette
Breaded Prawn
Vegetarian Spring Roll
Calamari Ring

PERANAKAN & LOCAL FAVOURITES

(6 Selections)

Blue Pea Coconut Rice
Nasi Pandan
Ayam Buah Keluak
Babi Tau Yu
Nyonya Chap Chye
Curry Fish Head
Beef Rendang
Clam Chili Garam
Udang Kuah Nanas
Cinca Lok Egg Omelette
Singapore Chili Slipper Lobster

THE PATTISIERE

(8 Selections)

Blueberry Yogurt Mousse
Peanut Chocolate Layer Cake
Mango Sago Pomelo Pudding
Apple Crumble
Red Bean Financier
Raspberry Cream Puff
Red Date Panna Cotta
Osmanthus Longan Jelly

SIGNATURE DESSERTS

Durian Pengat
Assorted Nyonya Kueh
Shaved Ice with Condiments
Assorted Ice Cream with Condiments

LOCAL DESSERTS

(3 Selections)

Nyonya Bubur Cha Cha
Cheng Teng
Pulut Hitam
Ah Baling Peanut Soup
Seasonal Fresh Fruits