



e l e m e n t

NEW YEAR BUFFET

02 to 31 January 2023

Enjoy our 3+1 promotion. Every 3 paying adults, 1 additional adult dines for free.

New Year Buffet Lunch

Monday to Friday, 12:00pm to 2:30pm

Adult \$43++, Child \$26++

New Year Buffet Dinner

(Inclusive of 2 glasses of wine or beer)

Tuesday to Saturday, 6:00pm to 9:30pm

Adult \$68++, Child \$41++

**Menu may be subjected to changes without prior notice.*

SEAFOOD ON ICE

Freshly Shucked Oyster

**Only available for dinner*

Poached Prawn

Little Neck Clam

Half-shelled Scallop

Black Mussel

Condiments

Tabasco | Lemon Wedge | Wasabi Mayo

Cocktail Sauce | Thai Chilli Sauce |

Mignonette Sauce

JAPANESE

Freshly Sliced Assorted Sashimi

California Rolls

Assorted Sushi & Maki

Edamame

Japanese Pickles

Condiments

Shoyu | Wasabi | Pickled Ginger

CARVING STATION

Roasted Peking Duck

Condiments

Cucumber | Spring Onion |

Hoisin Sauce

SOUPS

Seafood Chowder

Crab Meat Soup with Fish Maw

SALADS

DIY Salad Station

DIY Yu Sheng

with accompaniments

Chuka Kurage

Wakame Salad

Top Shell with Thai Chilli

Baby Octopus

DIM SUM

**Menu items subject to availability*

Deep-fried Gyoza

Xiao Long Bao

Seafood Beancurd Roll

Kaki Fry

Yasai Tempura

Condiments

Thai Chilli Sauce | Wasabi Mayo |

Ginger Vinegar | Tonkatsu Sauce

HOT CASSEROLES

Chilli/Salted Egg Slipper Lobster

Braised Broccoli

with mushrooms

Japanese Soy/Superior Soy Halibut

Sauteed Beef

with ginger and spring onion

Torched Grilled River Prawn

with Mentaiko Mayo

Madras Mutton Curry

Roasted Chicken

with garlic nip

Seafood Yaki Udon

with sakura ebi

Sauteed Plant-based Meatball

with cumin

Steamed Rice

with preserved sausage

NOODLES

Singapore Laksa/Mee Siam/Mee Reebus

Condiments

Prawn I Beansprouts I Fishcake

Onion Sambal I Laksa Leaves

BREAD STATION

Assorted Bread Rolls

Grissini Stick

Lavosh

Condiments

Unsalted Butter I Salted Butter I

Balsamic Cream I Olive Oil

CHEESE BOARD

*Available for dinner only.

Gruyere Cheese

Emmental Cheese

Edam Cheese

Manchego Cheese

Port Salut Cheese

Brie Cheese

Accompaniments

Table Water Crackers I Dried Apricots

Raisins I Walnut I Fresh Grapes

FRESH FRUITS

Watermelon

Pineapple

Rockmelon

Dragon Fruit

DESSERTS

Cream Cheese Puff

Aloe Vera Savarin Jelly

Strawberry Mirror Cake

Blueberry Vo Lau Vent

Mix Berry Panacotta

Assorted Nonya Kueh

Cherry Truffle Bowl

Lychee Charlotte Cake

Chocolate Crunchy Cake

Cherry Tart

Prune Lapis

HAAGEN DAZ STATION

2 Flavours of the day

Condiments

Almond Flake I Chocolate Sauce

Chocolate Chip