

# LUNAR DELIGHTS DINNER BUFFET

17 January to 8 February 2025  
Friday and Saturday, 6.30 p.m. to 10.30 p.m.  
*Excluding 31 January 2025*

**108\*** per adult, **54\*** 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

Poached Boston Lobster • Alaskan Crab Leg

Sea Prawn • Purple Half-shell Scallop

Green-lipped Mussel • Hard-shell Clam

#### CONDIMENTS

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

### SASHIMI

Salmon • Tuna • Tako • Akigai

### JAPANESE APPETISERS

Chuka Kuraage • Chuka Hotate

#### CONDIMENTS

*Pickled Ginger, Wasabi, Shoyu*

### COLD SOBA STATION

#### CONDIMENTS

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

### SMOKED FISH

Asian Soy-glazed Smoked Tuna

Szechuan Pepper Smoked Salmon

## UNDER THE HEATING LAMP

Fried Ebi with Kimchi and Mint Aioli

Crispy Fried Chicken Ngho Hiang

Crispy Fried Money Bag

Chicken Bak Kwa

## CHARCUTERIE & CHEESE

### CHARCUTERIE

Salami Milano • Beef Pastrami • Mortadella

Chorizo • Prosciutto Ham • Chicken Ham

#### CONDIMENTS

*Dijon Mustard, Cornichons, Caper Berries, 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 ROTATION BASIS

Old Cucumber and Dried Cuttlefish

Herbal Black Chicken

Salted Vegetable and Duck

Crabmeat, Corn and Egg Drop

## 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

*Grilled Chicken Bak Kwa, Barbecued Unagi, 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 Bell Pepper

Poached Chicken Breast, Pomelo, Coriander with  
Ginger Soy Dressing

Asian Smoked Duck, Vegetable Slaw with  
Spicy Chilli Lime Vinaigrette

## CHINESE ROAST CABINET

Crackling Pork Belly • Pork Char Siu

Roast Chicken • Poached Chicken • Roast Duck

### CONDIMENTS

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

## LIVE STATION

Pan-fried 'Sheng Jian Bao' Shanghai Dumpling



## ASIAN DELIGHTS

Fresh Sea Prawn in Chinese Herbal Broth

Spicy Chilli Mud Crab with Mantou

Wok-fried Beef Fillet with Leek and Oyster Sauce

Braised Sea Cucumber with Pork Belly

Steamed Broccoli with Black Moss and Garlic Sauce

Steamed Local Barramundi in Superior Soy Sauce

Braised Ee Fu Noodles with Chives and Beansprouts

XO Sauce Fried Rice with Shrimp and Vegetables

## 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*

## DO-IT-YOURSELF COUNTER

Kurobuta Pork Belly Kong Bak Pau

*Locally Farmed Green Coral Lettuce, Fresh Coriander*

Kueh Pie Tee

*Fresh Sea Prawn, Chili Sauce, Coriander*

## NOODLE BOWL LIVE STATION

### CHOICE OF NOODLES

*Spinach Noodles, Buckwheat Vermicelli, Yellow Noodles, Thick Rice Noodles*

### CHOICE OF TOPPINGS

*Sea Prawn, Purple Scallop, Hard-shell Clam, Fish Cake, Quail Egg, Beansprouts, Cabbage, Local Xiao Bai Cai, Local Dou Miao, Sambal Onion, Red Cut Chilli, Fried Shallots*

### CHOICE OF SOUP BASE

*Laksa Broth, Prawn Broth*

## INDIAN SPECIALS

Murgh Tikka Masala • Dahl Tadka

### SIDES AND CONDIMENTS

Biryani Rice • Papadum Basket • Mango Chutney

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

# SWEET INDULGENCES

## CHINESE NEW YEAR TREATS

Eight Treasure Pineapple Entremet

Mango Passion Entremet

Signature House-made Kueh Lapis

Cold Honey Sea Coconut Jelly

Osmanthus Jelly

'Koi Fish' Jelly

## WARM

Peanut and Sesame Glutinous Rice Ball in  
Sweet Red Bean Soup

Tau Suan with Dough Fritter

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

## PERANAKAN SWEETS

Assorted Nonya Kueh • Durian Pengat

## CHINESE NEW YEAR GOODIES

Kueh Bangkit • Pineapple Tart • Love Letter

## ICE CREAM

Orange Sorbet • Pineapple Sorbet • Chocolate • Vanilla

## CHOCOLATE FOUNTAIN

*Strawberries, Cookies, Marshmallows, Chocolate Wafers*