



**TAIWAN PORRIDGE À LA CARTE BUFFET
WITH FESTIVE DESSERTS**

10 – 12 February 2024

12pm – 2.30pm

6pm – 10.30pm

\$52 per adult

\$31.20 per child

**Top-ups for free flow of Champagne,
Wine, Beer, Soft Drinks & Juices**

\$33 – \$66 per adult

Appetiser

- (101) Century Eggs with Preserved Ginger 酸姜皮蛋
- (102) Salted Fish with Salted Egg 咸蛋咸鱼
- (103) Taiwanese Sausages 台湾香肠
- (104) Baby Squids in Sweet Oyster Sauce 蚝汁乌贼仔

Egg

- (201) Fried Omelette with Prawns and Onions 虾葱煎蛋
- (202) Fried Omelette with 'Chye Poh' 菜脯煎蛋

Beancurd

- (301) Chilled Beancurd in Japanese Soya Sauce and Pork Floss 肉松日式豆腐
- (302) Handmade Beancurd with Fragrant Vegetables 菜香自制豆腐
- (304) Braised Beancurd with Chicken and Salted Fish 咸鱼鸡粒豆腐

Chicken

- (401) Three Cup Chicken 三杯鸡
- (402) Sautéed Chicken with Dried Chilli 宫保鸡丁
- (404) Fried Chicken with Prawn Paste 虾酱鸡

Pork

- (501) Steamed Minced Pork with Salted Egg Yolk 咸蛋蒸肉饼
- (505) Steamed Minced Pork with Salted Fish 咸鱼蒸肉饼

Beef

- (507) Wok-fried Beef with Black Pepper 黑椒牛肉
- (508) Wok-fried Beef with Spring Onions and Ginger 姜葱牛肉

Seafood

- (702) Wok-fried Prawns with Salted Egg Yolk 咸蛋虾球
- (714) Dry-braised Prawn Balls in Sichuan Style 四川干烧虾球

Vegetables

- (803) Stir-fried French Beans with Dried Shrimps and Minced Chicken 金钩鸡粒爆四季豆
- (805) Stir-fried Bean Sprouts with Salted Fish 咸鱼银芽
- (808) Stir-fried Kang Kong with Sambal 叁崙蕹菜
- (809) Stir-fried 'Nai Bai' with Garlic 蒜茸奶白菜

Menu is subject to change in view of market availability. Discount not valid for child price, menus with alcohol or top-up options. Offers are not stackable. Prices are subject to 10% service charge and prevailing government taxes. Child price is for children 6-11 years of age. Splitting or combining of bills are not allowed. Some items may contain or have come in contact with allergens. Guests may check with our staff for assistance. Other T&Cs apply.

Chef's Special (Limited to one selection per table)

- (704) Deep-fried Black Pomfret with Dark Soya Sauce 香煎黑鲷鱼
- (705) Deep-fried Black Pomfret with Black Bean Sauce 豆豉黑鲷鱼
- (706) Deep-fried Black Pomfret with Nyonya Assam Sauce 娘惹亚参香煎黑鲷鱼
- (708) Deep-fried Black Pomfret with Sambal and Chinchalok Dip 叁峇黑鲷鱼

Casserole

- (306) Stewed Beancurd with Minced Pork and Shrimp 绍子虾粒雪豆腐
- (407) Wok-fried Sesame Chicken with Ginger and Dark Soya Sauce 麻油鸡
- (408) Braised Duck Leg with Chinese Spice, Egg and 'Tau Pok' in Dark Soya Sauce 卤水鸭腿
- (502) Braised Pork with 'Mui Choy' 梅菜猪肉
- (504) Braised Pork Belly in Dark Soya Sauce 京酱扣肉
- (802) Stir-fried Eggplant with Sliced Pork in Chilli Bean Paste 酱爆茄子

Dessert

- Orange Pound Cake
- Chocolate Mud Cake
- Mango Pudding
- Assorted Chinese New Year Cookies
- Hot 'Cheng Tng'
- Seasonal Fresh Fruits