



Golden Treasure Lunch Buffet Menu

3 January to 27 February 2025

Monday to Friday | 12.00pm to 2.30pm

S\$68++/adult, S\$28++/child

Saturday, Sunday & Public Holiday | 12.00pm to 4.00pm

S\$78++/adult, S\$34++/child

CREATE YOUR PROSPERITY YU SHENG

Fresh Salmon, Yuzu Chia Seed Dressing

SALAD BAR

(Rotation of 3 Types)

Romaine Lettuce, Lollo Rosso, Red Chicory, Baby Spinach,
Butter Lettuce Mesclun Salad, Arugula, Kale

WESTERN CONDIMENTS

(Rotation of 4 Types)

Cucumber, Cherry Tomato, Red Cabbage, Broccoli, Young Corn
Sweet Corn Fava Bean, Cauliflower Crouton, Black Raisin, Pine Nut
Pumpkin Seed, Peanut, Dried Apricot

DRESSINGS

(Rotation of 4 Types)

Citrus Chia Seed Vinaigrette, Caesar Dressing, Balsamic Vinaigrette
Thousand Islands, French Dressing, Goma Dressing, Extra Virgin Olive Oil
Citrus Oil, Balsamic Oil, Herb Oil, Pesto Oil

SEAFOOD ON ICE

Tiger Prawns, Baby Lobster, Whelks, White Clams, Green Mussels
Condiments: Cocktail Sauce, House Dip, Tabasco, Lemon Wedges, Mignonette

APPETISER

(Rotation of 4 Types)

Golden Coin "Bai Ye" Salad
Seafood Pomelo with Yusheng Citrus Dressing Salad
Thai Style Jelly Fish Salad
Sichuan Cucumber and Black Fungus Salad
Roast Chicken with Goma Dressing Salad
Lady Finger, Chilli Paste

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



JAPANESE

Assorted Sushi and Maki
Salmon, Tuna, Octopus Sashimi (Dinner)
Condiments: Kikkoman, Wasabi, Pickled Ginger

SIDE STATION

Singapore Rojak with Shrimp Paste Dressing

SOUP

(Rotation of 2 Types)
Herbal Chicken with Cordyceps Flower Soup
Fish Maw Crabmeat Soup
Mushroom Velouté
Cream of Pumpkin Soup
Assortment of Breads and Butter

HOT MAINS

(Rotation of 8 Types)
Ginger and Rice Wine Clam
Steamed Herbal Chicken
Steamed Pork Patty
Golden Fried Rice
Wok Fried Prawns Har Lok
Angelica Roasted Duck
Asian Green with Supreme Conpoy Sauce
Salted Egg Bird Eye Chilli Pasta
Beef Bolognese Pasta
Roast Chicken with Homemade Sauce
Seafood Cioppino
Beef Goulash
Roasted Potato
Roasted Garden Vegetables with Rosemary

FRIED ITEMS

(Rotation of 3 types)
Fried Chicken
Potato Croquette
Breaded Prawn
Vegetable Spring Roll
Squid Ring



D.I.Y CONDIMENTS STATION

Ketchup
Sichuan Chilli Sauce
Chopped Spring Onion
Chopped Coriander
Minced Garlic
Minced Ginger
Black Vinegar
Sugar
Sichuan Crushed Pepper
Peanut Sauce
Chilli Oil
Fried Soy Bean
Chopped Peanut
Sesame Seeds
Oyster Sauce
Fermented Bean Curd
Thai Chilli Sauce
Indonesia Chilli Sauce
Sambal Chilli Sauce
Sesame Oil
Fish Sauce
Chilli Flakes
Chilli Sauce
Red Chilli
Soya Sauce

PERANAKAN FAVOURITES

(Rotation of 5 types)
Blue Pea Coconut Rice
Nasi Kuning
Ayam Buah Keluak
Babi Tau Yu
Nyonya Chap Chye
Curry Fish Head
Beef Rendang
Udang Kuah Nanas
Udang Chilli Garam
Chincalok Egg Omelette

WHOLE FISH

Barramundi
Homemade Signature Sauce



CUSTOMISE YOUR OWN LOCAL STATION

Traditional Kueh Pie Tee and Condiments

NOODLE STATION

Singapore Laksa, Prawn

THE PATISSERIE

Individual Dessert & Cakes

(Rotation of 6 Types)

Mandarin Orange Pistachio Gateau

Peanut Chocolate Layer

Sesame Burn Cheesecake

Vanilla Cream Caramel

Walnut Red Date Cake

Mango Passion Fruit Gateau

Salted Caramel Tart

Pineapple Upside down

Strawberry Mousse Cake

Green Tea Madeleine

Strawberry Jelly

Pandan Coconut Panna Cotta

NOT TO BE MISSED SIGNATURE

Assorted Nyonya Kueh

Durian Pengat

Ice Shaved with Condiments

LOCAL DESSERT

Nyonya Bubur Cha Cha

Red Bean Soup

Ginger Soup with Glutinous Rice Ball

Pulut Hitam

Green Bean soup

SEASONAL FRESH CUT FRUIT

(Rotation of 3 Types)

Watermelon, Rock Melon, Honeydew, Pineapple, Dragon Fruit

SEASONAL WHOLE FRUIT

(Rotation of 2 types)

Pear, Red Apple, Plum, Mini Mandarin Orange, Longan