



CHINESE NEW YEAR DINNER BUFFET

29 to 31 January 2025

6.30 p.m. to 10.30 p.m.

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

SERVED TO EACH TABLE

Smoked Salmon Yu Sheng Platter

SEAFOOD ON ICE

Poached Boston Lobster • Alaskan King Crab Leg

Sea Prawn • Baby Crawfish

Purple Half-shell Scallop • 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

COLD SOBA STATION

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

SMOKED FISH

Asian Soy-glazed Smoked Tuna

Szechuan Pepper Smoked Salmon

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

UNDER THE HEATING LAMP

Fried Ebi with Kimchi and Mint Aioli

Crispy Lychee Shrimp Ball

Chicken Bak Kwa

Ngoh Hiang

CHARCUTERIE & CHEESE

CHARCUTERIE

Salami Milano • Beef Pastrami • Mortadella

Rosette • 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

Fish Maw, Crab Meat, Sakura Chicken Thick Soup

STEAMER BASKET

Laksa Chicken Bao • Charcoal Liu Sha Bao

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*

GRAINS

*Wild Rice with Pomegranate and Mandarin Orange
Citrus-infused Couscous with Sweet Corn*

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

Barbecued Unagi on Cabbage Kimchi with Furikake

Hot and Numbing Beef with Bell Pepper

Poached Chicken Breast, Pomelo with Ginger Soy Dressing

*Asian Smoked Duck, Vegetable Slaw with
Spicy Chilli Lime Vinaigrette*

CHINESE ROAST CABINET

Crackling Pork Belly • Pork Char Siu

Poached Chicken • Roast Duck

CONDIMENTS

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

CARVING STATION

Premium Beef Striploin with Soy Glaze

Tangy Asian Herbs

Norwegian Salmon Fillet with
Korean Chilli Gochujang Honey Glaze

Scallions

Whole Chicken with Sticky Herbs Glaze

Kaffir Lime, Coriander, Chilli, Lemongrass, Palm Sugar, Sweet Sauce

ASIAN DELIGHTS

Fresh Sea Prawn in Chinese Herbal Broth

Spicy Chilli Mud Crab with Mantou

Braised Sea Cucumber with Broccoli and Black Moss

Steamed Locally Farmed Barramundi Fillet in Soy Sauce

Wok-fried Clam in Kam Heong Coconut Sauce

Braised Ee Fu Noodles with Chives and Beansprouts

XO Sauce Fried Rice with Prawn and Vegetables

DO-IT-YOURSELF COUNTER

Kurobuta Pork Belly Kong Bak Pau

Locally Farmed Green Coral Lettuce, Fresh 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 Kadai • Murgh Tikka Masala

SIDES AND CONDIMENTS

Biryani Rice • Naan Bread • Papadum Basket
Cucumber Raita • Mango Chutney • Pachranga Pickles

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

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

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