



CHINESE NEW YEAR DINNER BUFFET

17, 18, 19 February 2026
6.30 p.m. to 10.00 p.m.

108* per adult, 54* per child (six to 11 years old),
inclusive of free-flow chilled juices, coffee, and tea

**Prices are stated in Singapore dollars, subject to service charge and prevailing taxes.*

TO START

SERVED TO EACH TABLE

Yu Sheng Platter

Smoked Salmon, Crispy Salmon Skin, Crispy Crabsticks,
Traditional Condiments

POACHED SEAFOOD ON ICE

Boston Lobster • Snow Crab Leg

Green-Lipped Mussel • Baby Crawfish

Sea Prawn • Hard-Shell Clam

*Smoky Chilli Dip, Horseradish Sour Cream, Spicy Sweet & Sour Mango,
Grain Mustard Plum Mayonnaise, Garlic Dill Yoghurt, Thousand Island,
Lemon Wedge, Lime Wedge*

SASHIMI

Salmon • Tuna • Octopus • Scallop

SUSHI AND JAPANESE APPETISERS

Assorted Nigiri • Crispy Soft-Shell Crab Roll

Chuka Kuraage • Chuka Hotate • Chuka Wakame

COLD SOBA STATION

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

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

JAPANESE HOT SELECTION

Karē Chicken

Japanese Curry Chicken, Japanese Rice

Kakiage

Vegetable Tempura, Japanese Rice

HOUSE-CURED FISH

Soy & Asian Chimichurri Cured Tuna

Organic Osmanthus Cured Tuna

UNDER THE HEATING LAMP

Crispy Lychee Shrimp Ball

Sweet & Sour Mango Dip

Deep-Fried Chicken 'Money Bag'

Korean Gochujang, Furikake Dip

Pan-Fried Seafood Gyoza

Black Vinegar, Shredded Ginger

CHARCUTERIE

Proscuitto • Beef Pastrami • Mortadella

Salami Milano • Chicken Ham • Chorizo

Cornichons, Caper Berries, Dijon Mustard, Creamy Horseradish

ASSORTMENT OF EUROPEAN CHEESES

*Fresh Strawberries and Grapes, Fresh Honeycomb,
Dried Apricots, Figs and Prunes, Plump Raisins,
Almonds, Walnuts, Pecans, Cashews, Oat Crackers, Ritz Crackers,
Orange Marmalade, Berry Jam, Quince Paste*

ANTIPASTI

Marinated Tarragon Mushrooms

Grilled Zucchini in Basil Olive Oil

Marinated Eggplant Verde

Spiced Hummus with Paprika Dust

Garlic & Chilli Baba Ganoush

Tomato Garlic Confit

Pita Bread • Extra Virgin Olive Oil

SALAD

Chinese New Year Caesar 'Rojak'

LIVE STATION

Grilled Chicken Bak Kwa, Poached Sea Prawn,
Crispy Anchovy, Crispy Prawn Cracker, Fried Tofu, Fried Tempeh,
Baby Romaine Lettuce, Quail Egg, Grated Parmesan, Croutons,
Asian-Inspired Caesar Dressing (Shrimp Paste & Sweet Soy)

'FLAVOURS OF ASIA' COMPOUND SALADS

'Shao Xing' Mala Spiced Beef & Black Fungus Salad
Shallot Rings, Shaved Cucumber, Spring Onion, Mala Peanut Sauce

Roast Duck & Pickled Mango Salad
Coriander Cress, Shaved Fennel, Roasted Chilli & Garlic Dressing

Mixed Seafood Salad
Sea Prawns, Squid Rings, Mussels, Charred Leeks and Kaffir Lime,
Tangy Sesame & Ginger Shoyu Dressing

Smoked Chicken & Mandarin Orange Salad
Candied Walnuts, Haricots Verts, Toasted Pine Nuts, Maple-Plum Vinaigrette

Fried Tofu & Tempeh Salad
Green Mango Shreds, Julienne Chilli, Tangy-Sweet Lemongrass Dressing

SALAD BAR

BASE

Yellow Frisee, Arugula, Locally Farmed Lettuce,
Oak Lettuce, Coral Lettuce, Crystal Lettuce

SUPPLEMENTS

Smoked Duck, Smoked Chicken, Roasted Butternut Squash,
Daikon, Baby Potato, Pumpkin, Broccoli, Cherry Tomato,
Capsicum, Red Onion, Cucumber, Carrot, Artichoke,
Kimchi, Beetroot, Sweet Corn, Peas

HOUSE-MADE PICKLES

Pineapple, Cherry, Rose Apple, Celery, Shallots,
Cucumber, Radish, Quail Egg, Mushroom

GRAINS

Wild Rice with Pomegranate and Roasted Maple Pumpkin
Tangy Garbanzo with Barley and Tarragon Charred Corn

DRESSINGS

House-Made Maple Bacon Caper Dressing,
House-Made Sweet Chilli Vinaigrette,
House-Made Plum Vinaigrette,
House-Made Mango Ranch



SOUP

Double-Boiled Superior Soup

Fish Maw, Crab Meat, Sakura Chicken

EAST-WEST BREAD COUNTER

Chicken Floss Bun • Pandan Kaya Bun • Peanut Butter Bun

Green Olive Gruyere • Walnut Cranberry • Sourdough

Multigrain • Dark Rye • Baguette • Assorted Bread Rolls

STEAMER BASKET

Laksa Chicken Bao • Charcoal Liu Sha Bao

CHINESE ROAST CABINET

Pork Char Siu • Crackling Pork Belly

Roast Duck • Poached Chicken

Fragrant Chicken Rice

Dark Soy Sauce, Chilli Sauce, Ginger Paste, Fresh Cucumber

CARVING STATION

Hoisin-Glazed Beef Ribeye

With Spring Onion & Coriander-Scented Yorkshire Pudding

Citrus Miso-Glazed Salmon Fillet

With Asian-Inspired Chimichurri, Furikake

SIDES

Roasted Rosemary Potatoes

Cauliflower Mornay with Nutmeg Dust

Roasted Root Vegetables with Thyme and Cajun Spices

DO-IT-YOURSELF COUNTER

Kurobuta Pork Belly Kong Bak Pau

Radish-Carrot Slaw, Roasted Chilli and Garlic, Fresh Coriander

Kueh Pie Tee

Fresh Prawn, Smoked Duck, House-Made Chilli Sauce, Fresh Coriander

LOCAL CHINESE FAVOURITES

Cereal Butter Prawn

Braised Sea Cucumber with Pork Belly

Steamed Sea Bass with Superior Soya Sauce

Wok-Fried Beef Fillet with Leek and Oyster Sauce

Gong Bao Chicken with Crispy Cashew Nuts

Sautéed Broccoli with Black Moss and Garlic Sauce

Braised Ee-Fu Noodles with Chives and Beansprouts

X.O. Sauce Fried Rice with Prawns and Vegetables

MAKE-YOUR-OWN NOODLE BOWL

CHOICE OF NOODLES

Thick Rice Vermicelli, Thin Rice Vermicelli, Yellow Noodles

CHOICE OF TOPPINGS

Slipper Lobster, Sea Prawn, Lobster Ball, Hard-Shell Clam,
Fish Cake, Quail Egg, Beansprouts, Cabbage

CHOICE OF LOCALLY FARMED VEGETABLES

Xiao Bai Cai, Dou Miao

CHOICE OF SOUP BASE

Laksa Broth, Prawn Broth

CONDIMENTS

Sambal Chilli, Red Chilli, Fried Shallots

INDIAN SPECIALS

Lamb Rogan Josh

Braised Lamb, Spiced Tomato Gravy

Butter Chicken

Spiced Yoghurt Chicken, Methi, Butter

Palak Paneer

Cottage Cheese, Spiced Spinach Cream Sauce

Fragrant Tomato Basmati

Spiced Tomato, Aromatics, Plump Raisins, Roasted Cashew

Naan • Papadum Basket • Cucumber Raita

Mango Chutney • Pachranga Pickles



SWEET INDULGENCES

DESSERT SOUPS

Peanut and Sesame Glutinous Rice Balls in
Sweet Red Bean Soup

Chilled Sea Coconut Jelly with Honey

WHOLE CAKES

The Fullerton Signature Kueh Lapis

The Fullerton Heritage Chocolate Cake

Mango & Passion Fruit Entremet

‘Fortune in Full Bloom’ Entremet

Orange Butter Upside-Down Cake

Banana Walnut Pound Cake

Red Velvet Swiss Roll

Strawberry Shortcake

Lemon Pound Cake

Ondeh Ondeh Cake

Pandan Chiffon Cake

PETITE TREATS

Osmanthus Jelly • ‘Koi Fish’ Jelly • Portuguese Egg Tart

Kueh Bangkit • Pineapple Tart • Love Letter

ICE CREAM & SORBET

Orange • Pineapple • Chocolate • Vanilla

CHOCOLATE FOUNTAIN

Strawberries, Cookies, Marshmallows, Chocolate Wafers