



Café Mosaic
2024 CHINESE NEW YEAR
Eve, Day 1 to Day 5
DINNER BUFFET

With special add-on
ABALONE YU SHENG with Citrus Strawberry Sauce

APPETIZER

- Grilled Calamari Salad with Spicy Kaffir Lime Dressing
- Oriental Style Jelly Strips with Black Fungus
- Pacific Clam, Yellow Tofu with Braised Peanut Salad
- Shredded Duck Salad with Hoisin Sauce
- Prawn & Tang Hoon with Mango Cilantro Vinaigrette
- Nonya Pickled Salad
- Singapore Style Rojak

SALAD

- Choice of Greens:** Romaine, Mixed Green, Red Chicory
- Choice of Accompaniments:** Cherry Tomato, Corn Kernel, Celery, Artichoke, Cucumber
Carrot, Cucumber, Green Olive & Black Olive
- Choice of Sauces & Condiments:** Thousand Island, French dressing, Caesar Dressing,
Olive Oil, Balsamic & Honey Mustard

ON ICE

- Cold Crab Leg, Salmon Sashimi, Tako, Tiger Prawn, Black Mussel, Crawfish,
Flower Clams & Fresh Oyster
- Choice of Sauces & Condiments:** Soy Sauce, Wasabi, Red Ginger
- Assorted Sushi & Maki Roll
- Choice of Sauces & Condiments:** Red Shallot Vinaigrette, Hot Sauce & Cocktail Sauce





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CHOPPING BOARD BBQ

Roasted Whole Suckling Pig & Chicken (Eve Only)
Peking Duck (Eve Only)
Roasted Crispy Belly Pork & Roasted Chicken (Day 1 & 2)
Choice of Sauces & Condiments: Chicken Chili, Mustard & Fragrant Salt

HEATING LAMP

Coin Bak Kwa, Spring Roll, Prawn Ngho Hiang, Treasure Dumpling

SOUP

Braised Fish Maw
Ginseng Chicken Broth

NOODLE STATION

Prawn Mee

STEAM BASKET

Huat Kueh
Longevity Bun
Pork Siew Mai

FRESHLY BAKERY ITEMS & SELECTION OF CHEESE

Selection of Bread
Assorted Bread & Roll & 5 kinds of Semi Soft Cheese
Brie, Port Sauté, Bresse Blue, Swiss & Camembert
Butter & Margarine





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HOT DISHES

Eve

Pork Rib Kento Style
Braised Sea Cucumber, Chinese Mushroom with Cabbage
Steamed Barramundi Fillet in Superior Soy Sauce & Garlic Chip
Stir Fried Prawn with Salted Egg Sauce
Prosperity Herbal Chicken
Spinach with Sliced Giant Whelk, Golden Mushroom in Carrot Broth
Wok fried Seafood with Chinese Leek, Dried Oyster & Fatt Choy
Braised Beef Brisket with Radish
Steamed 8 Treasure Yam & Chestnut Lotus Rice
Ee Fu Noodle with Yellow Chive & Straw Mushroom

Day 1, 3, 5

Pork Rib with Pumpkin Puree
Braised Duck with Sea Cucumber & Chinese Flower Mushroom
Steam Sea Bass Fillet with Garlic and Shallot
Wok Fried Prawn with Scallion & Ginger
Assorted Seafood with Leek, Fatt Chye & Dried Oyster
Fried French bean with Dried Shrimp & Chye Poh
Prosperity Marmite Chicken
Stir-Fried Black Pepper Sliced Beef
Golden Pineapple Fried Rice with Chicken Floss
Braised Ee Fu Noodle with Silver Sprout & Straw Mushroom

Day 2, 4

Prosperity Herbal Chicken
Pork Rib with Rock Sugar Sauce
Steam Sea Bass Fillet with Garlic, Ginger, Cilantro & Soy
Prawn, Squid, Japanese Scallop with X.O Sauce
Sweet & Sour Prawn
Braised Duck with Sea Cucumber & Mushroom
Seasonal Vegetable with Fatt Chye, Dried Scallop in Carrot Puree
Wok Fried Beef with Sze Chuan Pepper, Scallion & Ginger
Steamed Lotus and Chinese Chestnut Rice
Braised Ee Fu Noodle with Silver Sprout & Straw Mushroom





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DESSERTS

Assorted Mini French Pastries

Prosperity Pineapple Tart

Chinese Cookies Goodies

Caramel Custard

Rich Chocolate Opera

Cheese Cake

Mango Pudding

Chocolate Mousse in Glass

5 Kinds of Ice Cream

Selection of House Pastries (3 types)

2 x Daily Hot Dessert

Seasonal Fresh Fruit Platter

