

2026 Chinese New Year Eve Day I & Day 2 Dinner Buffet

With special add-on Prosperity Abalone & Cold Crab Leg Lo Hei with Citrus Sauce

16 - 18 February 2026 | 6.00 pm to 10.00 pm

\$138 per adult | \$48 per child (7 to 12 years of age)

Add-on \$38 per adult for free flow of Beer, Red Wine and White Wine **Add-on \$6** per person for free flow of Soft Drinks and Chilled Juices

20% off Adult diners with selected credit cards and full payment made by 9 February 2026

COLD ENTREE

Top Shell Salad, Spicy Kaffir Lime Dressing
Oriental Style Jelly Strip, Black Fungus
Butternut Pumpkin, Quinoa Salad
Shredded Duck Salad, Sour Plum Sauce
Prawn Tang Hoon, Citrus Mango Cilantro Dressing
Nonya Pickle Salad
Singapore Rojak

THE SALAD BAR

Choice of Greens: Selection of Seasonal Greens

Choice of Accompaniments: Cherry Tomato, Corn Kernel, Celery, Artichoke,

Carrot, Cucumber, Green & Black Olives

Choice of Sauces & Condiments: Thousand Island, French Dressing, Caesar Dressing, Olive Oil,

Balsamic Vinegar, Honey Mustard

SEAFOOD ON ICE

Boston Maine Lobster, Cold Crab Leg, Tiger Prawn, Black Mussel, Crawfish,

Flower Clam, Fresh Oyster

Choice of Sauces & Condiments: Red Shallot Vinaigrette, Hot Sauce, Cocktail Sauce

JAPANESE COUNTER

Assorted Sushi & Maki Roll

Salmon Sashimi, Tako Sashimi, Tuna Tataki

Choice of Sauces & Condiments: Shoyu, Wasabi, Red Ginger



THE CARVING TABLE

Eve Suckling Pig

Roasted Chicken Peking Duck

Day 1 & 2 Crispy Pork Belly

Roasted Chicken

Choice of Sauces & Condiments: Chilli, Salt, Mustard

FESTIVE BITES

Coin Bak Kwa Spring Roll Prawn Ngoh Hiang Seafood Treasure

SOUP STATION

Fish Maw Soup Ginseng Chicken Broth

NOODLE STATION

Prawn Noodle Prawn, Fish Cake, Shallot, Bean Sprout, Chilli Powder

STEAM BASKET

Mini Huat Kueh Longevity Bun Plant-base Dumpling

BREAD & CHEESE BOARD

Assorted Breads & Rolls Selection of Semi-soft Cheese - Brie, Port Sauté, Bresse Blue, Swiss, Camembert Served with Butter, Margarine, Jam

HOT MAINS

Eve Braised Beef Brisket, White Radish

Steamed Fish, Garlic, Soya Sauce

Wok-fried Salted Egg Prawn

Seafood, Leek, Dried Oyster, Fatt Choy

Braised Duck, Sea Cucumber, Chinese Mushroom, Napa Cabbage

Marmite Pork Spare Rib

Prosperity Herbal Chicken

Sliced Abalone, Spinach, Enoki Mushroom, Carrot Broth

Fried Rice, Dried Preserved Meat

Ee Fu Noodle, Yellow Chive, Straw Mushroom



Day 1 Black Pepper Sliced Beef

Poached Sea Bass, Garlic, Soya Sauce

Chilli Crab Prawn

Seafood, Dried Oyster, Leek, Fatt Choy

Braised Duck, Sea Cucumber, Chinese Mushroom

Kenton Pork Rib

Hainanese Vegetable Stew

Prosperity Marmite Chicken

Golden Pineapple Fried Rice, Chicken Floss

Ee Fu Noodle, Bean Sprout, Straw Mushroom

Day 2 Wok-fried Beef, Sze Chuan Pepper, Scallion, Ginger

Steamed Sea Bass, Garlic, Ginger, Soya Sauce

Sweet & Sour Prawn

Mala Prawn, Squid, Japanese Scallop

Braised Duck, Sea Cucumber, Chinese Mushroom

Pork Rib, Rock Sugar Sauce

Prosperity Herbal Chicken

Seasonal Vegetable, Dried Scallop, Fatt Choy, Carrot Broth

Steamed Lotus & Chestnut Leaf Rice

Ee Fu Noodle, Bean Sprout, Straw Mushroom

DESSERT

Assorted Mini French Pastries

Prosperity Pineapple Tart

Chinese Cookies

Chocolate Raspberry Cake

Cheese Cake

Mango Pudding

Pandan Kaya Panna Cotta

Chocolate Mousse

House Pastries

Hot Dessert of The Day

Seasonal Fresh Fruits

BEVERAGE

Selection of Coffee or Tea