

Huat's on the Menu

2nd January 2023 to 15th January 2023 Lunch (Monday to Sunday): 12pm to 2.30pm \$\$68++/Adult, \$\$28++/Child Dinner (Monday to Thursday): 6.30pm to 10pm \$\$78++/Adult, \$\$32++/Child

16th January 2023 to 5th February 2023 Lunch (Monday to Sunday): 12pm to 2.30pm \$\$78++/Adult, \$\$28++/Child Dinner (Monday to Thursday): 6.30pm to 10pm \$\$88++/Adult, \$\$32++/Child

DIY PROSPERITY YU SHENG

(From 16th January onwards) Fresh Salmon, Yuzu Chia Seed Dressing

BOUTIQUE SALAD BAR

(Rotation of 3 Items)
Romaine Lettuce, Lollo Rosso, Baby Spinach, Butter Lettuce
Mesclun Salad, Red Chicory, Arugula, Kale

CONDIMENTS

(Rotation of 4 Items)

Cucumber, Cherry Tomato, Red Cabbage, Broccoli, Young Corn Sweet Corn, Fava Bean, Cauliflower, Croutons, Black Raisins, Pine Nuts Pumpkin Seeds, Peanuts, Dried Apricot

DRESSING

(Rotation of 4 Items)

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

SEAFOOD ON ICE

Tiger Prawn, Whelk, White Clam Condiments: Cocktail Sauce, House-Dipped, Tabasco, Lemon Wedges

APPETISER

Golden Coin "Bai Ye" Salad Hearty Asian Slaw, Seaweed and Pomelo Lady's Finger, Chilli Paste Mul-Naengmyeon Korean Cold Noodles in Chilled Broth

JAPANESE

(Dinner Only) Assorted Maki Salmon, Tuna, Octopus Sashimi

Condiments: Kikkoman Soy Sauce, Wasabi, Pickled Ginger

SIDE STATION

Singaporean Rojak, Shrimp Paste Dressing **Prawn Fritters** Chicken Karaage Ngoh Hiang Five-Spice Chicken Rolls wrapped in Beancurd Skin, Sweet Sauce

GRILLED

Thai-Style Pork Collar, Pickles (Lunch)

SOUP

Cream of Pumpkin Soup Herbal Chicken Soup

Assorted Breads and Butter

MAINS

(Rotation of 8 Items) Fried Nam Yu Pork Fried Pork, Fermented Beancurd Asian Greens, Oyster Sauce Slow-Braised Beef Roasted Chicken, Hickory Barbeque Sauce Rosemary Vegetables Seafood Stew Braised Pork, Black Fungus Wok-Fried Black Pepper Prawns

Homemade Otah-Otah
Fried Beancurd, Braised Szechuan Vegetables
Stir-Fried Garlic Clams
Slipper Lobster, Singapore Chilli Crab Sauce (Dinner)
Fried Mantou (Dinner)
Fragrant White Rice

FISH ON LIGHT

(Rotation of 1 fish)
Sea Bream
Stingray
Barramundi
Homemade Signature Sauce

PERANAKAN

(Rotation of 5 Items)
Nasi Bunga Telang
Butterfly Blue Pea Coconut Rice
Ayam Buah Keluak
Braised Chicken in Tamarind Gravy
Babi Pongteh
Nyonya-Style Braised Pork
Nyonya Chap Chye
Mixed Vegetable Stew
Curry Fish Head
Beef Rendang
Mutton Curry

DIY STATION

Kueh Pie Tee

Crispy Top Hats, Braised Sweet Turnips, Egg, Prawns and Peanuts

CARVING STATION

Ayam Panggang Berempah Achar

NOODLES AND PASTA

Mushroom Aglio Olio Beef Bolognese Pasta Singapore Laksa, Prawn

BBQ NIGHT

(Dinner Only)
Grilled Thai Pork
Grilled Chicken
Grilled Tiger Prawn
Scallops
Sausages
Corn on the Cob
Chicken Satay, Peanut Sauce

DESSERTS

Individual Desserts

Mandarin Orange Gateau
Orange Cheesecake
Chocolate Peanut Butter Layer
Hazelnut-Cherry Gateau
Lemon Burnt Cheesecake
Rose Lychee Shortcake
White Rabbit Mousse Cake
Cranberry Sesame Eclair
Honey Mixed Nuts Tart
Pineapple Upside Down Cake
Mango Sago Pomelo Pudding

Signature

Durian Pengat Assorted Nyonya Kueh

Live Station

Ice Chendol Shaved Ice, Pandan Jelly, Coconut and Gula Melaka Deep Fried Nian Gao, Coconut and Red Sugar

Local

Nyonya Bubur Cha Cha Ginger Soup, Glutinous Rice Balls Pumpkin Barley

Ice Cream and Chocolate Fountain

Selection of 4 Ice Cream Flavours

(Including Durian Ice Cream)

Chocolate Fountain

Chocolate Sauce, Strawberry Syrup

Selection of 4 Toppings
Ice Cream Cone

Seasonal Fresh Fruit

(Rotation of 4 Items)
Watermelon, Rock Melon, Honeydew, Pineapple, Dragon Fruit

Whole Fruit

(Rotation of 2 Items)

Pear, Red Apple, Snake Fruit, Mini Mandarin Orange, Mangosteen