

迎春接福,合家团圆 Chinese New Year 2025

10 – 12 January 2025 17 January – 2 February 2025 7 – 9 February 2025 6:00pm to 10:00pm

\$108++ (A) | \$50++ (C) Inclusive of free flow soft drinks, coffee, tea and water

Chinese New Year's Eve | 28 January 2025 1st Seating – 5:30pm to 7:30pm 2nd Seating – 8:00pm to 10:00pm

\$118++ (A) | \$58++ (C) Inclusive of free flow soft drinks, coffee, tea and water

Early Bird Special

Enjoy 20% off your food bill when you book by 1st Jan 2025.

Inclusive of welcome drink and one serving of Poached Rock Lobster in Superior Broth

Menu

Live Station

'Sha Pi' Suckling Pig Peking Duck

Condiments

Scallion | Cucumber | Sweet Sauce | Steamed Mantou | Chinese Crepe

Festive Special

(1 Serving Per Person)

Poached Rock Lobster in Superior Broth with Crispy Grains

VERANDAH

ROOFTOP ROTISSERIE

Chinese Cold Appetisers

Pork Belly Roll with Garlic Sauce
Chinese Spiced Cold Braised Beef Shank
Sichuan Poached Chicken
Marinated Jellyfish
Century Egg in Chilli Oil
Chilled Drunken Clams
Asian Pickled Cabbage
Duo Mushroom Salad

Seafood-On-Ice

Live Pacific Oysters | Poached Prawns | Sea Whelk

Dressings

Cocktail | Thai Seafood Sauce | Tabasco | Mignonette | Lemon Wedges

Soups

Fish Maw Soup with Crab Meat & Conpoy Double-boiled Black Truffle Chicken Soup

Carving

Slow Roasted Argentinian Ribeye
Sous Vide Tajima Wagyu Pichanha
Kumquat Honey-glazed Rotisserie Chicken
Burnt Black Garlic Char Siew
Crisp Skin Pork Porchetta Stuffed with Glutinous Rice

Condiments

Mustard | Sea Salt | Hoi Sin Reduction | Bordelaise, Kumquat Compote

VERANDAH

ROOFTOP ROTISSERIE

Spring Festival Specialty

Singapore Chinese New Year Heritage Signatures

Steamed White Radish with Duo Scallops
Tea Smoked Eight Treasure Duck
Stuffed Sea Cucumber with Minced Pork, Mushrooms & Dried Sole Fish
Steamed Red Grouper Fillet in Teochew Style
Colonial Wagyu Beef Stew with Potatoes & Carrots
Hainanese Chap Chye Simmered in Chicken Stock
Prosperity 'Pen Cai'
Braised Pork Belly with Taro
Braised Baby Abalone with Dried Oysters, Mushrooms & Black Moss
Fragrant Cured Meat 'Lap Mei Fan'

Sweets

Osmanthus Jelly
Honey Mango Trifle
Mandarin Orange Crème Brulée
Chilled Peach Gum with Snow Fungus
Silky Yam Puree with Caramelized Pumpkin
Duo Glutinous Rice Ball
Steamed 'Nian Gao' with Desiccated Coconut
Assorted Chinese New Year Cookies & Tarts
Pink Chocolate Fondue with Waffles & Condiments

Beverages

Welcome Drink Iced Osmanthus Tea Soda Mocktail

Coffee | Tea | Soft Drinks | Hydro-filtered Water