

2025 CHINESE NEW YEAR Day 1 & Day 2 LUNCH BUFFET 29 & 30 January 2025 12 pm to 2.30 pm

With special add-on Abalone Yu Sheng with Citrus Sauce

APPETISER

Shredded Smoked Duck Salad with Curry Mayonnaise Thai Papaya Salad Healthy Duo Smith's Apple Salad Oriental style Jelly Strip with Black Fungus Seafood Tang Hoon Salad Gado Gado

SALAD

Choice of Greens:	Romaine Lettuce, Mixed Green, Red Chicory
Choice of Accompaniments:	Cherry Tomato, Corn Kernel, Celery, Artichoke,
	Cucumber, Mandarin Orange Wedges
Choice of Sauces & Condiments:	Thousand Island, Caesar Dressing, Balsamic
	& Honey Mustard

ON ICE

Cold Crab Leg, Tuna Tataki, Salmon Sashimi, Tako, Tiger Prawn, Black Mussel, Crawfish & Lala **Choice of Sauces & Condiments**: Soy Sauce, Wasabi, Red Ginger

Assorted Sushi & Maki Roll Choice of Sauces & Condiments: Red Shallot Vinaigrette, Hot Sauce & Cocktail Sauce

THE CARVING TABLE

Crispy Pork Belly Roasted Chicken **Choice of Sauces & Condiments**: Salt & Mustard

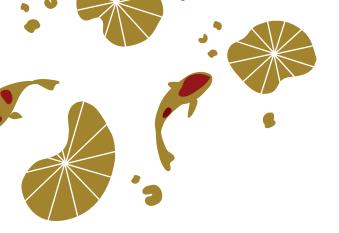
FESTIVE BITES

Chicken Katsudon Shanghai Dumpling Prawn Cracker Belinjo Cracker

SOUP

Fish Maw Soup Ginseng Chicken Broth





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NOODLE STATION

Prawn Noodle Prawn, Fish Cake, Bean Sprout, Morning Glory, Chilli Powder, Dried Shallot & Spring Onion

STEAM BASKET

Mini Huat Kueh Longevity Bun Siew Mai

BREAD BOARD

Assorted Breads & Rolls Served with Butter, Margarine & Jam

HOT DISHES

Day 1

Braised Beef Brisket with White Radish Steamed Sea Bass with Garlic & Soya Sauce Wok-fried Prawn, Japanese Scallop, Squid with Beancurd & Leek Braised Duck with Sea Cucumber & Bai Lin Mushroom Ginger Marmite Pork Rib Prosperity Herbal Chicken Assorted Vegetable with Dried Scallop & Fatt Choy Mushroom & Yam Rice Chef Craft Pasta of the Day

Day 2

Braised Beef Brisket with Carrot Steamed Sea Bass with Garlic, Ginger & Soya Sauce Prawn, Japanese Scallop and Egg Tofu in X.O Sauce Braised Duck with Sea Cucumber & Ice-berg Lettuce Steamed Pork Rib with Yellow Bean Sauce Prosperity Marmite Chicken Long Cabbage with Dried Oyster, Fatt Choy & Chinese Mushroom Steamed Lotus & Chestnut Leaf Rice Chef Craft Pasta of the Day



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DESSERTS

Assorted Mini French Pastries Prosperity Pineapple Tart Caramel Custard Chocolate Raspberry Cheese Cake CNY Goodies Coconut Pandan Cake Chocolate Mousse Mango Pudding House Pastries Ice Cream Hot Dessert of the Day Seasonal Fresh Fruit Platter

For reservations and enquiries, please call +65 6311 8195 or email cafe.mosaic@carltonhotel.sg

Menu items are subject to changes according to availability. All prices are in Singapore dollars, subject to service charge and prevailing government taxes.

