



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

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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

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**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

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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

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

## FESTIVE BITES

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Chicken Katsudon  
Shanghai Dumpling  
Prawn Cracker  
Belinjo Cracker

## SOUP

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Fish Maw Soup  
Ginseng Chicken Broth





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## NOODLE STATION

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Prawn Noodle

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

## STEAM BASKET

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Mini Huat Kueh

Longevity Bun

Siew Mai

## BREAD BOARD

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Assorted Breads & Rolls

Served with Butter, Margarine & Jam

## HOT DISHES

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### 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

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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](mailto: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.*

