

2026 Chinese New Year Day 1 & Day 2 Lunch Buffet

With special add-on Abalone & Cold Crab Leg Yu Sheng with Citrus Sauce

17 – 18 February 2026 | 12.00 pm to 2.30 pm

\$98 per adult | \$34 per child (7 to 12 years of age)

Add-on \$38 per adult for free flow of Beer, Red Wine & White Wine

Add-on \$6 per person for free flow of Soft Drink and Chilled Juices

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

COLD ENTREE

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

THE SALAD BAR

Choice of Greens: Selection of Seasonal Greens

Choice of Accompaniments: Cherry Tomato, Corn Kernel, Celery, Artichoke, Cucumber, Mandarin Orange Wedges

Choice of Sauces & Condiments: Thousand Island, French Dressing, Caesar Dressing, Olive Oil, Balsamic Vinegar & Honey Mustard

SEAFOOD ON ICE

Tiger Prawn, Black Mussel, Cold Crab Leg, Lala and Crawfish

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

Crispy Pork Belly

Roasted Chicken

Choice of Sauces & Condiments: Chilli, Salt & Mustard

Menu items are subject to changes according to availability.

All prices are in Singapore dollars, subject to 10% service charge and prevailing government taxes.

FESTIVE BITES

Chicken Katsudon
Shanghai Dumpling
Prawn Cracker
Belinjo Cracker

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
Siew Mai

BREAD & CHEESE BOARD

Assorted Breads & Rolls
Served with Butter, Margarine & Jam

HOT MAINS

Day 1 Braised Tender 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 & Chinese Mushroom
Ginger Marmite Pork Rib
Prosperity Herbal Chicken
Seasonal Vegetable with Dried Scallop & Fatt Choy
Yam Rice with Mushroom
Chef Craft Pasta of the Day

Day 2 Braised Beef Brisket with Trio Carrot
Pork Rib with Yellow Bean Sauce
Steamed Sea Bass with Garlic, Ginger & Soya Sauce
Prawn, Japanese Scallop and Egg Tofu in X.O Sauce
Prosperity Marmite
Long Cabbage with Dried Oyster, Fatt Choy & Chinese Mushroom
Braised Duck with Sea Cucumber with Iceberg Lettuce
Steamed Lotus & Chestnut in Leaf Rice
Chef Craft Pasta of the Day



DESSERT

Assorted Mini French Pastries
Prosperity Pineapple Tart
Chocolate Raspberry Cake
Chinese Cookies
Cheese Cake
Coconut Pandan Cake
Mango Pudding
Chocolate Mousse
House Pastries
Hot Dessert of the Day
Ice Cream
Seasonal Fresh Fruits

BEVERAGE

Selection of Coffee or Tea