



# New Year's Day Lunch Buffet Menu 2024

**1 January 2024 | Lunch: 12pm to 2.30pm**

**SGD88++ per adult | SGD22++ per child (6 to 12 years of age)**

*Menu items are subject to changes according to availability.*

*All prices are in Singapore dollars, subject to prevailing service charge as well as goods and services tax.*

For reservations and enquiries, please call 6311 8195 or email [cafe.mosaic@carltonhotel.sg](mailto:cafe.mosaic@carltonhotel.sg)

## SEAFOOD ON ICE

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Black Mussel, Salmon Sashimi, Tako Sashimi, Cold Crab Legs, Crawfish, Poached Tiger Prawn

**Choice of Sauces & Condiments:** Mignonette Dressing, Hot Sauce, Lemon Wedges

## THE CARVING TABLE

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Slow Oven Roasted Prime Rib with Old Port Shallot Wine Sauce

Honey Glazed Baked Ham with Pineapple & Raisin Sauce

## JAPANESE COUNTER

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Handmade Assorted Sushi & Maki Rolls

**Choice of Sauces & Condiments:** Shoyu, Wasabi, Gari

4 Types of Cheese with 4 Types of Dried Fruits Compote

## APPETISER (Meat/Seafood Lover)

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New Year Cold Meat Platter

Assorted Fruits Salad Tossed in Citrus Vinaigrette

Smoked Duck with Spring Onion & Cucumber Salad

Chunky New Potato with Dill Crème Fraîche

Greek Salad with Feta Cheese

## THE SALAD BAR

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3 Kinds of Air Flown Salad Leaf with Classical Condiments

**Choice of Sauces & Condiments:** Thousand Island, Balsamic Vinaigrette, French Dressing, Honey Mustard

## CHEF'S CRAFT SOUP

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Lobster Bisque

Ginseng Herbal Chicken Essence



## NOODLE STATION

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### Laksa Noodles

*Prawn, Fish Cakes, Laksa Leaves, Egg & More*

## HOT PLATE STATION

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Chicken Sausage Wrapped with Bacon

Scallop with Crispy Garlic

## FRESH FROM THE BAKERY

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Focaccia, Farmer, Multi Grain, Cranberry Loaf,

Dark Rye Sourdough, Soft Rolls, Hard Rolls, Portioned Butter

Lavosh & Cheese Stick

## HOT DISHES

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Lamb Chop with Garlic Confit & Coriander Jus

Honey Glazed BBQ Pork Spare Rib CONTAINS PORK

Baked Marinated Cod Fillet in Japanese BBQ Sauce

Sautéed Winter Vegetables in Herb Butter with Honey Roasted Chestnut

Stir Fried Tiger Prawns Coated in Golden Pumpkin Sauce

Wok Fried Chicken in Marmite Sauce

Honey Pineapple Fried Rice with Crabmeat & Asparagus

Braised Longevity Noodles with Yellow Chives & Straw Mushroom

Steamed Fragrant Rice

## DESSERTS

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Assorted French Pastries

Log Cake

Caramel Custard / Bread Butter Pudding

Assorted Konnyaku Fruit Jelly

Assorted Festive Cookies

White Chocolate Mousse in Glass

House Pastries (6 Types)

Daily Hot Sweet Dessert

5 Types of Ice Cream & Yogurt with Condiments

Seasonal Fresh Fruits

## BEVERAGES

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Free Flow Chilled Juices

Selection of Coffee or Tea