



Reunion Dinner Buffet Menu

28 January 2025 | 6.30pm to 10.00pm

S\$138++/adult, S\$68++/child

CREATE YOUR PROSPERITY YU SHENG

Fresh Salmon, Yuzu Chia Seed Dressing

SALAD BAR

(Rotation of 3 Types)

Romaine Lettuce, Lollo Rosso, Red Chicory, Baby Spinach,
Butter Lettuce Mesclun Salad, Arugula, Kale

WESTERN CONDIMENTS

(Rotation of 4 Types)

Cucumber, Cherry Tomato, Red Cabbage, Broccoli, Young Corn
Sweet Corn Fava Bean, Cauliflower Crouton, Black Raisin, Pine Nut
Pumpkin Seed, Peanut, Dried Apricot

DRESSINGS

(Rotation of 4 Types)

Citrus Chia Seed Vinaigrette, Caesar Dressing, Balsamic Vinaigrette
Thousand Islands, French Dressing, Goma Dressing, Extra Virgin Olive Oil
Citrus Oil, Balsamic Oil, Herb Oil, Pesto Oil

SEAFOOD ON ICE

Hyogo Oyster, Boston Lobster, Mangrove Crabs, Tiger Prawns, Whelks, Green Mussels, White Clams
Condiments: Cocktail Sauce, House Dip, Tabasco, Lemon Wedges, Mignonette

APPETISER

Golden Coin "Bai Ye" Salad
Seafood Pomelo with Yusheng Citrus Dressing Salad
Sichuan "Kou Shui Ji"
Lady Finger, Chilli Paste

JAPANESE

Assorted Sushi and Maki
Salmon, Tuna, Octopus, Ama Ebi Sashimi
Condiments: Kikkoman, Wasabi, Pickled Ginger

SIDE STATION

Singapore Rojak with Shrimp Paste Dressing

Please advise us of any dietary requirements including potential reaction to allergens.
All prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.
Menu is subject to changes and rotation.



SOUP

Double Boiled Abalone Chicken, Wild Ginseng Soup

Cream of Pumpkin Soup

Assortment of Breads and Butter

HOT MAINS

Braised Sea Cucumber, Fish Maw, Dried Oyster, Black Moss, Flower Mushrooms

Steamed Emperor Herbal Chicken

Wok Fried Prawns Har Lok

BBQ Braised Beef Short Rib

Wok Fry Black Bean Paste Slipper Lobster

Stir Fried Scallop & Broccoli with Supreme Conpoy Sauce

Jinhua Ham Golden Fried Rice

CARVING STATION

Chicken Shawarma

Roasted Goose

House Special Cherries Sauce

D.I.Y CONDIMENTS STATION

Ketchup

Sichuan Chilli Sauce

Chopped Spring Onion

Chopped Coriander

Minced Garlic

Minced Ginger

Black Vinegar

Sugar

Sichuan Crushed Pepper

Peanut Sauce

Chilli Oil

Fried Soy Bean

Chopped Peanut

Sesame Seeds

Oyster Sauce

Fermented Bean Curd

Thai Chilli Sauce

Indonesia Chilli Sauce

Sambal Chilli Sauce

Sesame Oil

Fish Sauce

Chilli Flakes

Chilli Sauce

Red Chilli

Soya Sauce

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PERANAKAN FAVOURITES

Blue Pea Coconut Rice
Ayam Buah Keluak
Babi Tau Yu
Nyonya Chap Chye
Beef Rendang
Curry Fish Head
Udang Kuah Nanas

WHOLE FISH

Barramundi
Lychee, Sweet and Sour

CUSTOMISE YOUR OWN LOCAL STATION

Traditional Kueh Pie Tee and Condiments

NOODLE STATION

Ee Fu Noodle
Crispy Wonton, Green, Braised Abalone, Sichuan Chilli Sauce
Singapore Laksa, Prawn

ON THE GRILL

Spicy Pork
Chicken
Tiger Prawn
Vegetables of the Day

THE PATISSERIE

Individual Dessert & Cakes

Mandarin Orange Pistachio Gateau
Peanut Chocolate Layer
Sesame Burn Cheesecake
Vanilla Cream Caramel
Walnut Red Date Cake
Chrysanthemum Gateau
Salted Egg Choux Puff
Honey Kumquat Gateau
Yam Rou Song Roll
Osmanthus Longan Jelly
Peach Trifle

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NOT TO BE MISSED SIGNATURE

Assorted Nyonya Kueh
Durian Pengan
Ice Shaved with Condiments

DESSERT LIVE STATION

Deep Fried Nian Gao with Red Sugar and Coconut

LOCAL DESSERT

Nyonya Bubur Cha Cha
White Fungus Longan Papaya
Ginger Soup with Glutinous Rice Ball

SEASONAL FRESH CUT FRUIT

(Rotation of 3 types)
Watermelon, Rock Melon, Honeydew, Pineapple, Dragon Fruit

SEASONAL WHOLE FRUIT

(Rotation of 2 types)
Pear, Red Apple, Plum, Mini Mandarin Orange, Longan