



# CHINESE NEW YEAR DINNER BUFFET

29 to 31 January 2025

6.30 p.m. to 10.30 p.m.

**108\*** per adult, **54\*** per child (six to 11 years of age),  
inclusive of free-flowing chilled juices, coffee, and tea

*\*Prices are stated in Singapore dollars, subject to service charge and prevailing taxes.*

## TO START

### SERVED TO EACH TABLE

Smoked Salmon Yu Sheng Platter

### SEAFOOD ON ICE

Poached Boston Lobster • Alaskan King Crab Leg

Sea Prawn • Baby Crawfish

Purple Half-shell Scallop • Hard-shell Clam

### CONDIMENTS

*Pickled Aioli, Wasabi Aioli, Miso Aioli, Hot and Spicy Chilli Dip,  
Dijonnaise Sauce, Lemon Wedge, Lime Wedge*

### SASHIMI

Salmon • Tuna • Tako • Akigai

### JAPANESE APPETISERS

Chuka Kuraage • Chuka Hotate

### COLD SOBA STATION

*Tofu, Wakame, Takuan, Shibazuke Pickles, Scallions, Fragrant Soy Sauce*

### SMOKED FISH

Asian Soy-glazed Smoked Tuna

Szechuan Pepper Smoked Salmon

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

# UNDER THE HEATING LAMP

Fried Ebi with Kimchi and Mint Aioli

Crispy Lychee Shrimp Ball

Chicken Bak Kwa

Ngoh Hiang

## CHARCUTERIE & CHEESE

### CHARCUTERIE

Salami Milano • Beef Pastrami • Mortadella

Rosette • Prosciutto Ham • Chicken Ham

#### CONDIMENTS

*Dijon Mustard, Cornichons, Caper Berries, Creamy Horseradish*

### ASSORTMENT OF EUROPEAN CHEESES

#### CONDIMENTS

*Fresh Strawberries and Grapes, Dried Apricot, Fig, Prune, Almond, Walnut, Pecan, Cashew, Oat Cracker, Ritz Cracker, Honeycomb, Orange Marmalade, Berry Jam, Quince Paste*

## SOUP

Fish Maw, Crab Meat, Sakura Chicken Thick Soup

## STEAMER BASKET

Laksa Chicken Bao • Charcoal Liu Sha Bao

## BREAD COUNTER

Chicken Floss • Pandan Kaya • Peanut Butter

Green Olive Gruyere • Walnut Cranberry

Sourdough • Multigrain • Dark Rye

Baguette • Assorted Bread Rolls

## SALAD

### Chinese New Year Caesar Salad

*Grilled Chicken Bak Kwa, Barbecued Unagi, Poached Sea Prawn,  
Baby Romaine Lettuce, Quail Egg, Brown Anchovy Fillet,  
Grated Parmesan, Croutons, Asian-inspired Caesar Dressing*

## SALAD BAR

### BASE

*Locally Farmed Lettuce, Yellow Frisee, Arugula,  
Oak Lettuce, Coral Lettuce, Crystal Lettuce*

### SUPPLEMENTS

*Baby Potato, Pumpkin, Piquillo Pepper, Artichoke, Beetroot, Olive,  
Gherkin, Sweet Corn, Broccoli, Cherry Tomato, Capsicum,  
Red Onion, Cucumber, Carrot*

### GRAINS

*Wild Rice with Pomegranate and Mandarin Orange  
Citrus-infused Couscous with Sweet Corn*

### DRESSINGS

*Creamy Balsamic, Honey Mustard, Thousand Island,  
Roasted Sesame, Mandarin Orange*

## ASIAN FLAVOURS COMPOUND SALADS

*Marinated Spicy Baby Octopus and Cucumber*

*Fresh Sea Prawn, Shredded Mango with Tangy Plum Dressing*

*Barbecued Unagi on Cabbage Kimchi with Furikake*

*Hot and Numbing Beef with Bell Pepper*

*Poached Chicken Breast, Pomelo with Ginger Soy Dressing*

*Asian Smoked Duck, Vegetable Slaw with  
Spicy Chilli Lime Vinaigrette*

## CHINESE ROAST CABINET

*Crackling Pork Belly • Pork Char Siu*

*Poached Chicken • Roast Duck*

### CONDIMENTS

*Fragrant Chicken Rice, Dark Soy Sauce, Chilli Sauce,  
Fresh Cucumber, Fragrant Ginger*

## CARVING STATION

Premium Beef Striploin with Soy Glaze

*Tangy Asian Herbs*

Norwegian Salmon Fillet with  
Korean Chilli Gochujang Honey Glaze

*Scallions*

Whole Chicken with Sticky Herbs Glaze

*Kaffir Lime, Coriander, Chilli, Lemongrass, Palm Sugar, Sweet Sauce*

## ASIAN DELIGHTS

Fresh Sea Prawn in Chinese Herbal Broth

Spicy Chilli Mud Crab with Mantou

Braised Sea Cucumber with Broccoli and Black Moss

Steamed Locally Farmed Barramundi Fillet in Soy Sauce

Wok-fried Clam in Kam Heong Coconut Sauce

Braised Ee Fu Noodles with Chives and Beansprouts

XO Sauce Fried Rice with Prawn and Vegetables

## DO-IT-YOURSELF COUNTER

Kurobuta Pork Belly Kong Bak Pau

*Locally Farmed Green Coral Lettuce, Fresh Coriander*

## NOODLE BOWL LIVE STATION

### CHOICE OF NOODLES

*Spinach Noodles, Buckwheat Vermicelli, Yellow Noodles, Thick Rice Noodles*

### CHOICE OF TOPPINGS

*Sea Prawn, Purple Scallop, Hard-shell Clam, Fish Cake, Quail Egg,  
Beansprouts, Cabbage, Local Xiao Bai Cai, Local Dou Miao,  
Sambal Onion, Red Cut Chilli, Fried Shallots*

### CHOICE OF SOUP BASE

*Laksa Broth, Prawn Broth*

## INDIAN SPECIALS

Murgh Tikka Kadai • Murgh Tikka Masala

### SIDES AND CONDIMENTS

Biryani Rice • Naan Bread • Papadum Basket  
Cucumber Raita • Mango Chutney • Pachranga Pickles

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# SWEET INDULGENCES

## CHINESE NEW YEAR TREATS

Eight Treasure Pineapple Entremet

Mango Passion Entremet

Signature House-made Kueh Lapis

Cold Honey Sea Coconut Jelly

Osmanthus Jelly

'Koi Fish' Jelly

## WARM

Peanut and Sesame Glutinous Rice Ball in  
Sweet Red Bean Soup

Portuguese Egg Tart

## WHOLE CAKES

Orange Butter Cake

Strawberry Shortcake

Ondeh Ondeh Cake

Fullerton Chocolate Cake

Banana Walnut Nutella Pound Cake

Lemon Pound Cake

Red Velvet Swiss Roll

Pandan Chiffon Cake

## CHINESE NEW YEAR GOODIES

Kueh Bangkit • Pineapple Tart • Love Letter

## ICE CREAM

Orange Sorbet • Pineapple Sorbet • Chocolate • Vanilla

## CHOCOLATE FOUNTAIN

*Strawberries, Cookies, Marshmallows, Chocolate Wafers*