



Reunion Dinner Buffet Menu

\$128++ per adult, \$64++ per child

13 - 16 February 2026

1st seating: 6:00 – 8:00PM

2nd seating: 8:00 – 10:00PM

**Dining is limited to 2 hours per seating, with two seatings available*

SIGNATURE STAPLES

PROSPERITY YU SHENG

Fresh Salmon, Yuzu Chia Seed Dressing

GORGEOUS GREENS SALAD BAR

SEAFOOD ON ICE

Boston Lobster, Scallops, Tiger Prawns, Whelks, White Clams, Green Mussel

JAPANESE

Assorted Sushi & Maki

Salmon, Tuna, Octopus & Ama Ebi Sashimi

DIY STATION

Singapore Rojak with Shrimp Paste Dressing

Kueh Pie Tie with Condiments

CARVING STATION

Angelica Roasted Duck served with Ginger Poached Pear

Crispy Roasted Pork Belly and Burnt Onion

Caramelized Pork Char Siew with Pickled Lettuce

NOODLE STATION

Longevity Noodle with Braised Abalone and Crispy Prawn Dumpling

SIGNATURE CATCH

Barramundi with Hong Kong Sauce

FROM THE GRILL

Spicy Pork

Chicken

Tiger Prawn

Sausages

Vegetables of the Day



DAILY FRESH SPREAD

APPETISERS

Shaoxing Wine Drunken Chicken with Wolfberries
Jellied Chicken Terrine
Wasabi Mayo Prawn Salad with Tobiko
Lotus Root Salad with Passionfruit Vinaigrette

SOUPS

Double Boiled Abalone Chicken, Wild Ginseng Soup
Mushroom Velouté
Assortment of Bread & Butter

HOT MAINS

Braised Sea Cucumber, Fish Maw, Dried Oyster, Black Moss and Flower Mushrooms
Superior Soy Chicken with Chestnut
Drunken Herbal Prawns
Marmite Pork Ribs
Wok Fry Creamy Pumpkin Slipper Lobster
Stir Fried Scallop, Broccoli, Supreme XO Sauce
Preserved Meat Rice

HOT FROM THE FRYER

Seafood Roll
Har Cheong Chicken

PERANAKAN & LOCAL FAVOURITES

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

THE PATTISIERE

Mandarin Thyme Gateau
Peanut Chocolate Layer Cake
Mango Pomelo Pudding
Bergamots Earl Grey Tart
Red Bean Financier
Pineapple Delight
Red Date Panna Cotta



SIGNATURE DESSERTS

Durian Pengan
Assorted Nyonya Kueh
Deep Fried Nian Gao with Coconut and Brown Sugar
Shaved Ice with Condiments
Assorted Ice Cream with Condiments

LOCAL DESSERTS

Ah Baling Peanut Soup
Nyonya Bubur Cha Cha
Pulut Hitam
Seasonal Fresh Fruit