



Golden Treasure Lunch Buffet Menu

3 January to 27 February 2025

Monday to Friday | 12.00pm to 2.30pm

S\$68++/adult, S\$28++/child*

Saturday, Sunday & Public Holiday | 12.00pm to 4.00pm

S\$78++/adult, S\$34++/child*

**Child 6 – 12 years old*

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

Tiger Prawns, Baby Lobster, Whelks, White Clams, Green Mussels

Condiments: Cocktail Sauce, House Dip, Tabasco, Lemon Wedges, Mignonette

APPETISER

(Rotation of 4 Types)

Golden Coin "Bai Ye" Salad

Seafood Pomelo with Yusheng Citrus Dressing Salad

Thai Style Jelly Fish Salad

Sichuan Cucumber and Black Fungus Salad

Roast Chicken with Goma Dressing Salad

Lady Finger, Chilli Paste

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



JAPANESE

Assorted Sushi and Maki
Salmon, Tuna, Octopus Sashimi (Dinner)
Condiments: Kikkoman, Wasabi, Pickled Ginger

SIDE STATION

Singapore Rojak with Shrimp Paste Dressing

SOUP

(Rotation of 2 Types)
Herbal Chicken with Cordyceps Flower Soup
Fish Maw Crabmeat Soup
Mushroom Velouté
Cream of Pumpkin Soup
Assortment of Breads and Butter

HOT MAINS

(Rotation of 8 Types)
Ginger and Rice Wine Clam
Steamed Herbal Chicken
Steamed Pork Patty
Golden Fried Rice
Wok Fried Prawns Har Lok
Angelica Roasted Duck
Asian Green with Supreme Conpoy Sauce
Salted Egg Bird Eye Chilli Pasta
Beef Bolognese Pasta
Roast Chicken with Homemade Sauce
Seafood Cioppino
Beef Goulash
Roasted Potato
Roasted Garden Vegetables with Rosemary

FRIED ITEMS

(Rotation of 3 types)
Fried Chicken
Potato Croquette
Breaded Prawn
Vegetable Spring Roll
Squid Ring



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

PERANAKAN FAVOURITES

(Rotation of 5 types)
Blue Pea Coconut Rice
Nasi Konyit
Ayam Buah Keluak
Babi Tau Yu
Nyonya Chap Chye
Curry Fish Head
Beef Rendang
Udang Kuah Nanas
Udang Chilli Garam
Chincalok Egg Omelette

WHOLE FISH

Barramundi
Homemade Signature Sauce



CUSTOMISE YOUR OWN LOCAL STATION

Traditional Kueh Pie Tee and Condiments

NOODLE STATION

Singapore Laksa, Prawn

THE PATISSERIE

Individual Dessert & Cakes

(Rotation of 6 Types)

Mandarin Orange Pistachio Gateau

Peanut Chocolate Layer

Sesame Burn Cheesecake

Vanilla Cream Caramel

Walnut Red Date Cake

Mango Passion Fruit Gateau

Salted Caramel Tart

Pineapple Upside down

Strawberry Mousse Cake

Green Tea Madeleine

Strawberry Jelly

Pandan Coconut Panna Cotta

NOT TO BE MISSED SIGNATURE

Assorted Nyonya Kueh

Durian Pengan

Ice Shaved with Condiments

LOCAL DESSERT

Nyonya Bubur Cha Cha

Red Bean Soup

Ginger Soup with Glutinous Rice Ball

Pulut Hitam

Green Bean soup

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



Golden Treasure Dinner Buffet Menu

3 January to 27 February 2025

Monday to Thursday | 6.30pm to 10.00pm

S\$88++/adult, S\$38++/child*

Friday to Sunday & Public Holiday | 6.30pm to 10.00pm

S\$108++/adult, S\$48++/child*

**Child 6 - 12 years old*

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 Island, French Dressing, Goma Dressing, Extra Virgin Olive Oil
Citrus Oil, Balsamic Oil, Herb Oil, Pesto Oil

SEAFOOD ON ICE

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

APPETISER

(Rotation of 4 Types)

Seafood Pomelo with Yusheng Citrus Dressing Salad
Thai Style Jelly Fish Salad
Golden Coin "Bai Ye" Salad
Sichuan Cucumber and Black Fungus Salad
Roast Chicken with Goma Dressing Salad
Lady Finger, Chilli Paste

Please advise us of any dietary requirements including potential reaction to allergens.
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Menu is subject to changes & rotation



JAPANESE

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

SIDE STATION

Singapore Rojak with Shrimp Paste Dressing

SOUP

(Rotation of 2 Types)
Herbal Chicken with Cordyceps Flower Soup
Fish Maw Crabmeat Soup
Mushroom Velouté
Cream of Pumpkin Soup
Cream of Corn Soup
Assortment of Breads and Butter

HOT MAINS

(Rotation of 8 Types)
Jinhua Ham Golden Fried Rice
Steamed Herbal Chicken
Braised Sea Cucumber, Dried Oyster, Black Moss, Flower Mushrooms
Wok Fried Prawns Har Lok
Asian Green with Supreme Conpoy Sauce
Stir Fry Black Pepper Beef
Angelica Roasted Duck
Ginger & Rice Wine Clam
Mud Crab with Singapore Chilli Sauce
Cray Fish Lobster with Golden Pumpkin Sauce
Roasted Garden Vegetables with Rosemary
Beef Goulash
Salted Egg Bird Eye Chilli Pasta
Beef Bolognese Pasta
Seafood Cioppino
Roast Chicken with Homemade Sauce
Chicken Stroganoff
Cheese Gratinated Vegetable Casserole
Roasted Potato

CARVING STATION

Chicken Shawarma
Duo Roast Meat
Pork Char Siew, Crispy Roasted Pork Belly
Char Siew Sauce and Dijon Mustard

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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

PERANAKAN FAVOURITES

(Rotation of 5 Types)
Blue Pea Coconut Rice
Nasi Kuning
Ayam Buah Keluak
Itek Sio
Babi Tau Yu
Udang Chilli Garam
Nyonya Chap Chye
Beef Rendang
Curry Fish Head
Udang Kuah Nanas
Chinalok Egg Omelette

WHOLE FISH

Barramundi
Homemade Signature Sauce

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Menu is subject to changes & rotation



CUSTOMISE YOUR OWN LOCAL STATION

Traditional Kueh Pie Tee and Condiments

NOODLE STATION

Singapore Laksa, Prawn

ON THE GRILL

Spicy Pork

Chicken

Tiger Prawn

Vegetables of the Day

THE PATISSERIE

Individual Dessert & Cakes
(Rotation of 8 Types)

Mandarin Orange Pistachio Gateau

Peanut Chocolate Layer

Sesame Burn Cheesecake

Vanilla Cream Caramel

Walnut Red Date Cake

Mango Passion Fruit Gateau

Salted Caramel Tart

Pineapple Upside down

Strawberry Mousse Cake

Green Tea Madeleine

Strawberry Jelly

Pandan Coconut Panna Cotta

NOT TO BE MISSED SINGATURE

Assorted Nyonya Kueh

Durian Pekat

Ice Shaved with Condiments

DESSERT LIVE STATION

Mochi

Steamed Glutinous Rice Cake Coat with Crush Peanut Sugar

LOCAL DESSERT

(Rotation of 3 Types)

Nyonya Bubur Cha Cha

Red Bean Soup

Ginger Soup with Glutinous Rice Ball

Pulut Hitam

Green Bean Soup

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Menu is subject to changes & rotation



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



Reunion Dinner Buffet Menu

28 January 2025 | 6.30pm to 10.00pm

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

**Child 6 – 12 years old*

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

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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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Assorted Nyonya Kueh
Durian Penganan
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