



## Golden Treasure Dinner Buffet

Dinner (Monday to Sunday) | 29 January – 28 February 2024

6.30pm to 10.00pm

S\$88/adult, S\$32/child

### DIY PROSPERITY YU SHENG

Fresh Salmon, Yuzu Chia Seed Dressing

### BOUTIQUE SALAD BAR

(Rotation of 3 Types)

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

### 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, Baby Lobster, Tiger Prawns, Whelks, Green Mussel, White Clams  
Condiments: Cocktail Sauce, House Dip, Tabasco, Lemon Wedges, Mignonette

### APPETISER

(Rotation of 4 Types)

Mala Chicken Salad  
Sesame Jellyfish Salad  
Golden Coin "Bai Ye" Salad  
Hearty Asian Slaw, Seaweed & Pomelo  
Salmon Rillettes  
Ladyfinger, Chilli Paste  
Chilled Soba

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

## **Cheese Platter**

*Cheddar Cheese, Brie Cheese & Emmental Cheese  
Condiments: Crackers, Walnuts & Fruit Chutney*

## **JAPANESE**

*Assorted Sushi & Maki  
Salmon, Tuna, and Octopus, Amaebi Sashimi  
Condiments: Kikkoman, Wasabi, Pickle Ginger*

## **SIDE STATION**

*Singapore Rojak with Shrimp Paste Dressing  
Indian Rojak*

## **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 Bread, Jam & Butter*

## **MAINS**

*(Rotation of 8 Types)  
Baby Abalone Fried Rice  
Chinese wine chicken, Wolfberries  
Braised Sea Cucumber, Dried Oyster, Black Moss, Flower Mushrooms  
Drunken Herbal Prawns  
Asian Green, Supreme Conpoy Sauce  
Stir Fry Black Pepper Beef  
Angelica Roasted Duck  
Braised Pork with Chestnut  
Ginger and Rice Wine Clam  
Mud crab, Singapore Chilli Sauce  
Rosemary-scented Roasted Garden Vegetables  
Beef Goulash  
Salted Egg Bird Eye Chilli Pasta  
Beef Bolognese Pasta  
Seafood Cioppino  
Chicken Stroganoff  
Cheese-gratinated Vegetable Casserole  
Roasted Potato*

## **FRIED ITEMS**

*(Rotation of 3 Types)  
Potato Croquette  
Butterfly Prawn Fritter  
Vegetable Spring Roll  
Fried Crispy Chicken Popcorn  
Squid Ring*

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## **CARVING STATION**

*Duo Roast Meat  
Pork Char Siew, Crispy Roasted Pork Belly,  
Char Siew Sauce & Dijon Mustard*

## **D.I.Y CONDIMENTS STATION**

*Mayonnaise  
Ketchup  
Sichuan Chili Sauce  
Chopped Spring Onion  
Chopped Coriander  
Chopped Peanut  
Fish Sauce  
Chili Flakes  
Chili Sauce  
Thai Chili Sauce  
Red Chili  
Soya Sauce  
Sambal Chili*

## **PERANAKAN**

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

## **WHOLE FISH**

*Barramundi  
Homemade Signature Sauce*

## **D.I.Y STATION**

*(Rotation of 1 Types)  
Traditional Kueh Pie Tee & Condiments  
Chilli Crab Kueh Pie Tee & Condiments*

## **NOODLE**

*Singapore Laksa, Prawn*

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## **BBQ NIGHT**

*Signature Sichuan Pork*

*Chicken*

*Tiger prawn*

*Sausages*

## **THE PATISSERIE**

### **Individual Desserts & Cakes**

*(Rotation of 8 Types)*

*Mandarin Orange Diplomat Cream with Matcha Sponge*

*Coconut Dacquoise with Soursop Mousse*

*Orange Jivara Chocolate Mousse*

*Pineapple Upside Down*

*Rose Lychee Mousse Cake*

*Raspberry Lamington*

*Peanut Cheesecake*

*Osmanthus with Goji Berry Jelly*

*Mango Sago Pomelo Pudding*

*Jujube Walnut Cake*

*Cranberry Choux Puff*

*Caramelized Pear & Hazelnut Cake*

### **Our Signature Delight**

*Assorted Nyonya Kueh*

*Durian Pengan*

### **Live Station**

*Nian Gao*

### **DIY Shaved Ice**

*Pandan Jelly, Coconut, Gula Melaka sauce, Taro, Sweet potato & Condiments*

### **Local Dessert**

*Nyonya Bubur Cha Cha*

*Papaya with White Fungus Soup*

*Ginger Sweet Rice Ball*

### **Seasonal Fresh Fruit**

*(Rotation of 4 Types)*

*Watermelon, Rock Melon, Honeydew, Pineapple, Dragon Fruit*

### **Whole Fruit**

*(Rotation of 2 Types)*

*Pear, Red apple, Plum, Mini Mandarin Orange, Longan*

### **Cooling Drinks of the Day**

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