



Lunch Buffet Menu

\$78++/adult, \$34++ per child
2 January – 3 March 2026

Monday to Friday

12:00 – 2:30PM

Saturday, Sunday & Public Holiday*

12:00 – 2:00PM

2:00 – 4:00PM

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

SIGNATURE STAPLES

DIY PROSPERITY YU SHENG

Fresh Salmon, Yuzu Chia Seed Dressing

GORGEOUS GREENS SALAD BAR

SEAFOOD ON ICE

Tiger Prawns, Whelks, White Clams, Green Mussel

JAPANESE

Assorted Sushi & Maki

DIY STATION

Singapore Rojak with Shrimp Paste Dressing

Kueh Pie Tie with Condiments

LOCAL DELIGHT

Assorted Ngoh Hiang

Fried Bee Hoon

NOODLE STATION

Singapore Nyonya Laksa with Prawns

SIGNATURE CATCH

Barramundi with House-made Sauce



DAILY FRESH SPREAD

APPETISERS

(4 Selections)

Hot & Spicy Sweet Potato Noodle
Sesame Jelly Fish
Kelp Seaweed Salad with Bamboo Shoot
Silken Tofu and Century Egg with Chinese Vinegar
Bai Ye Bean Curd Skin Salad with Chicken Bak Kwa Crisp
Lady Finger, Chili Paste

SOUPS

(2 Selections)

Herbal Chicken with Cordyceps Flower Soup
Pork Maw Soup
Hot & Sour Soup
Lotus Root & Peanut Soup
Cream of Carrot Soup
Mushroom Velouté
Cream of Pumpkin Soup
Assortment of Bread & Butter

HOT MAINS

(7 Selections)

Salted Egg Bird Eye Chili Pasta
Beef Bolognese Pasta
Mushroom & Truffle Cream Pasta
Seafood Aglio Olio
Beef Stew
Bulgogi Beef
Beef Meatball
Mussel with White Wine & Garlic Sauce
Seafood Stew
Grilled Chicken with Homemade Sauce
Cauliflower Gratin (v)
Roasted Potato (v)
Roasted Garden Vegetables (v)



PERANAKAN & LOCAL FAVOURITES

(6 Selections)

Blue Pea Coconut Rice
Nasi Pandan
Ayam Buah Keluak
Babi Tau Yu
Nyonya Chap Chye
Curry Fish Head
Beef Rendang
Clam Masak Lemak
Udang Kuah Nanas
Cincalok Egg Omelette
Kung Pao Chicken
Ginger and Rice Wine Clam
Mapo Tofu
Fried Bean Curd with Preserved Radish
Asian Green, Oyster Mushroom Sauce

THE PATTISIERE

(8 Selections)

Blueberry Yogurt Mousse
Peanut Chocolate Layer Cake
Mango Sago Pomelo Pudding
Apple Crumble
Red Bean Financier
Raspberry Cream Puff
Red Bean Panna Cotta
Osmanthus Longan Jelly

SIGNATURE DESSERTS

Durian Penganan
Assorted Nyonya Kueh
Shaved Ice with Condiments
Assorted Ice Cream with Condiments

LOCAL DESSERTS

(3 Selections)

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



Dinner Buffet Menu

\$98++ per adult, \$42++ per child

2 January 2026 – 3 March 2026

(Excluding 13 – 16th February, please see Reunion Dinner Buffet Menu)

Monday to Thursday

6:00 – 10:00PM

Friday to Sunday & Public Holiday*

6:00 – 8:00PM

8:00 – 10:00PM

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

SIGNATURE STAPLES

DIY PROSPERITY YU SHENG

Fresh Salmon, Yuzu Chia Seed Dressing

GORGEOUS GREENS SALAD BAR

SEAFOOD ON ICE

Scallop, 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

Crispy Roasted Pork Belly and Burnt Onion

Caramelized Pork Char Siew with Pickled Lettuce

NOODLE STATION

Singapore Nyonya Laksa with Prawns

Braised Beef Noodle

SIGNATURE CATCH

Barramundi with House-made Sauce

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



FROM THE GRILL

Spicy Pork
Chicken
Tiger Prawn
Sausages
Vegetables of the Day

DAILY FRESH SPREAD

APPETISERS

(4 Selections)

Hot & Spicy Sweet Potato Noodle (Sichuan)
Sesame Jelly Fish (Hakka)
Kelp Seaweed Salad with Bamboo Shoot (Ningbo)
Silken Tofu and Century Egg with Chinese Vinegar (Cantonese)
Bai Ye Bean Curd Skin Salad with Chicken Bak Kwa Crisp
Lady Finger, Chili Paste

SOUPS

(2 Selections)

Herbal Chicken with Cordyceps Flower Soup (Cantonese)
Lotus Root & Peanut Soup (Cantonese)
Pork Maw Soup (Teochew)
Hot & Sour Soup (Sichuan)
Cream of Carrot Soup
Mushroom Velouté
Cream of Pumpkin Soup
Assortment of Bread & Butter

HOT MAINS

(7 Selections)

Yellow Chinese Wine Chicken, Black Fungus (Hakka)
Braised Pork with Fermented Bean curd (Hakka)
Braised Duck (Teochew)
Fried Bean Curd with Preserved Radish (Teochew)
Braised Fish Maw, Dried Oyster, Black Moss and Flower Mushrooms (Cantonese)
Stir-fry Beef with Oyster Sauce (Cantonese)
Asian Green, Supreme Conpoy Sauce (Cantonese)
Ginger and Rice Wine Clam (Cantonese)
Cereal Prawn (Hokkien)
Lychee Sweet and Sour Pork (Putien)
Kung Pao Chicken (Sichuan)
Mapo Tofu (Sichuan)
Stir-fry Fragrant Shredded Chicken (Sichuan)
Salted Egg Bird Eye Chili Pasta
Yang Zhou Fried Rice



HOT FROM THE FRYER

(2 Selections)

Fried Chicken
Potato Croquette
Breaded Prawn
Vegetarian Spring Roll
Calamari Ring

PERANAKAN & LOCAL FAVOURITES

(6 Selections)

Blue Pea Coconut Rice
Nasi Pandan
Ayam Buah Keluak
Babi Tau Yu
Nyonya Chap Chye
Curry Fish Head
Beef Rendang
Clam Chili Garam
Udang Kuah Nanas
Cincolok Egg Omelette
Singapore Chili Slipper Lobster

THE PATTISIERE

(8 Selections)

Blueberry Yogurt Mousse
Peanut Chocolate Layer Cake
Mango Sago Pomelo Pudding
Apple Crumble
Red Bean Financier
Raspberry Cream Puff
Red Bean Panna Cotta
Osmanthus Longan Jelly

SIGNATURE DESSERTS

Durian Penganan
Assorted Nyonya Kueh
Shaved Ice with Condiments
Assorted Ice Cream with Condiments

LOCAL DESSERTS

(3 Selections)

Nyonya Bubur Cha Cha
Cheng Teng
Pulut Hitam
Ah Baling Peanut Soup
Seasonal Fresh Fruits



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 Penganan
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
