

REUNION DINNER BUFFET

28 January 2025

1st seating: 5.00 p.m. to 7.30 p.m.; 2nd seating: 8.00 p.m. to 10.30 p.m.

128* per adult, **64*** 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

Crispy Fried Whole Barramundi

*With Chef de Cuisine Alex Siah's Special Tangy Chilli Plum Sauce,
Green Mango, Coriander*

SEAFOOD ON ICE

Poached Boston Lobster • Alaskan Crab Leg

Snow 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 • Hamachi • Hotate

SUSHI AND JAPANESE APPETISERS

Assorted Nigiri and Rolls

Chuka Kuraage • Chuka Hotate • Chuka Wakame

SMOKED FISH

Asian Soy-glazed Smoked Tuna

Szechuan Pepper Smoked Salmon

UNDER THE HEATING LAMP

Crispy Lychee Shrimp Ball

Grilled Squid Skewer

Crispy Fried Soft-shell Crab with Kimchi and Mint Aioli

CHARCUTERIE & CHEESE

CHARCUTERIE

Salami Milano • Beef Pastrami • Mortadella

Rosette • Prosciutto Ham • Chorizo

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

Four Treasures Thick Soup

Fish Maw, Crab Meat, Baby Abalone, Bamboo Pith

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

Suckling Pig • Crackling Pork Belly

Pork Char Siu • Roast Duck • Poached Chicken

CONDIMENTS

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

CARVING STATION

Angus Beef Prime Rib with
Soy Glaze, Tangy Asian Herbs

Norwegian Salmon Fillet with
Korean Chilli Gochujang Honey Glaze, Scallions

ASIAN DELIGHTS

Fresh Sea Prawn in Chinese Herbal Broth

Spicy Chilli Mud Crab with Mantou

Wok-fried Clam in Kam Heong Coconut Sauce

Braised Sea Cucumber with Pork Belly

Steamed Broccoli with Black Moss and Garlic Sauce

Braised Ee Fu Noodles with Chives and Beansprouts

XO Sauce Fried Rice with Shrimp and Vegetables

LIVE STATION

Pan-fried 'Sheng Jian Bao' Shanghai Dumpling

Succulent Locally Farmed Frogs in Kung Pao Sauce
Organic Wild Rice and Pearl Barley Congee with Lotus Seed, Red Dates

Town's Signature Laksa with Boston Lobster

*Thick Rice Vermicelli, Spicy Aromatic Coconut Broth, Fish Cake,
Quail Egg, Beansprouts, Bean Curd Puff, Laksa Leaf*

DO-IT-YOURSELF COUNTER

Kurobuta Pork Belly Kong Bak Pau

Locally Farmed Green Coral Lettuce, Fresh Coriander

INDIAN SPECIALS

Murgh Tikka Kadai

Murgh Tikka Masala

SIDES AND CONDIMENTS

Biryani Rice • Naan Bread • Papadum Basket

Cucumber Raita • Mango Chutney • Pachranga Pickles

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