

2026 Chinese New Year Eve Day 1 & Day 2 Dinner Buffet

With special add-on Abalone & Cold Crab Leg Yu Sheng with Citrus Sauce

16 – 18 February 2026 | 6.00 pm to 10.00 pm

\$138 per adult | \$48 per child (7 to 12 years of age)

Add-on \$38 per adult for free flow of Beer, Red Wine & White Wine

Add-on \$6 per person for free flow of Soft Drink and Chilled Juices

20% off Adult diners with selected credit cards and full payment made by 9 February 2026

COLD ENTREE

Top Shell Salad with Spicy kaffir Lime Dressing
Oriental Style Jelly Strip with Black Fungus
Butternut Pumpkin & Quinoa Salad
Shredded Duck Salad with Sour Plum Sauce
Prawn Tang Hoon in Citrus Mango Cilantro Dressing
Nonya Pickle Salad
Singapore Rojak

THE SALAD BAR

Choice of Greens:	Selection of Seasonal Greens
Choice of Accompaniments:	Cherry Tomato, Corn Kernel, Celery, Artichoke, Carrot, Cucumber, Green & Black Olives
Choice of Sauces & Condiments:	Thousand Island, French Dressing, Caesar Dressing, Olive Oil, Balsamic Vinegar & Honey Mustard

SEAFOOD ON ICE

Boston Maine Lobster, Cold Crab Leg, Tiger Prawn, Black Mussel, Crawfish,
Flower Clam & Fresh Oyster
Choice of Sauces & Condiments: Red Shallot Vinaigrette, Hot Sauce & Cocktail Sauce

JAPANESE COUNTER

Assorted Sushi & Maki Roll
Salmon Sashimi, Tako Sashimi, Tuna Tataki
Choice of Sauces & Condiments: Shoyu, Wasabi, Red Ginger

THE CARVING TABLE

Eve Suckling Pig
 Roasted Chicken
 Peking Duck

Day 1 & 2 Crispy Pork Belly
 Roasted Chicken
Choice of Sauces & Condiments: Chilli, Salt & Mustard

FESTIVE BITES

Coin Bak Kwa
Spring Roll
Prawn Ngoh Hiang
Seafood Treasure

SOUP STATION

Fish Maw Soup
Ginseng Chicken Broth

NOODLE STATION

Prawn Noodle *Prawn, Fish Cake, Shallot, Bean Sprout, Chilli Powder*

STEAM BASKET

Mini Huat Kueh
Longevity Bun
Plant-based Dumpling

BREAD & CHEESE BOARD

Assorted Breads & Rolls
Selection of Semi-soft Cheese - Brie, Port Sauté, Bresse Blue, Swiss & Camembert
Served with Butter, Margarine & Jam

HOT MAINS

Eve Braised Beef Brisket with White Radish
 Steamed Fish with Garlic & Soya Sauce
 Wok-fried Salted Egg Prawn
 Seafood with Leek, Dried Oyster & Fatt Choy
 Braised Duck with Sea Cucumber, Chinese Mushroom & Napa Cabbage
 Marmite Pork Spare Rib
 Prosperity Herbal Chicken
 Spinach with Sliced Abalone & Enoki Mushroom in Carrot Broth
 Fried Rice with Dried Preserved Meat
 Ee Fu Noodle with Yellow Chive & Straw Mushroom

- Day 1** Black Pepper Sliced Beef
Poached Sea Bass with Garlic & Soya Sauce
Chilli Crab Prawn
Seafood with Dried Oyster, Leek & Fatt Choy
Braised Duck with Sea Cucumber & Chinese Mushroom
Kenton Pork Rib
Hainanese Vegetable Stew
Prosperity Marmite Chicken
Golden Pineapple Fried Rice with Chicken Floss
Ee Fu Noodle with Bean Sprout & Straw Mushroom
- Day 2** Wok-fried Beef with Sze Chuan Pepper, Scallion & Ginger
Steamed Sea Bass with Garlic, Ginger & Soya Sauce
Sweet & Sour Prawn
Mala Prawn, Squid, Japanese Scallop
Braised Duck with Sea Cucumber & Chinese Mushroom
Pork Rib with Rock Sugar Sauce
Prosperity Herbal Chicken
Seasonal Vegetable with Dried Scallop & Fatt Choy in Carrot Broth
Steamed Lotus & Chestnut Leaf Rice
Ee Fu Noodle with Bean Sprout & Straw Mushroom

DESSERT

- Assorted Mini French Pastries
Prosperity Pineapple Tart
Chinese Cookies
Chocolate Raspberry Cake
Cheese Cake
Mango Pudding
Pandan Kaya Panna Cotta
Chocolate Mousse
House Pastries
Ice Cream
Hot Dessert of The Day
Seasonal Fresh Fruits

BEVERAGE

- Selection of Coffee or Tea