

# VERANDAH

ROOFTOP ROTISSERIE

## Chinese New Year Spring Prosperity Semi-Bufferet Lunch

\$38++

per person

10 January – 12 February 2025

Daily | 12 noon to 2:30pm

### Salad Bar

Mesclun | Romaine lettuce

#### Condiments

Tomatoes | Japanese Cucumber  
| Croutons | Bacon Bits |  
Parmesan Cheese

#### Dressings

Balsamic Vinaigrette | Goma  
Dressing | Caesar Dressing |  
Thousand Island

#### Oils

Extra Virgin Olive Oil | Avocado  
Oil | Grapeseed Oil

### Chinese Cold Appetizers

Pork Belly Roll with Garlic Sauce

Sichuan Poached Chicken

Marinated Jellyfish

Century Egg In Chilli Oil

Duo Mushroom Salad

Asian Pickled Cabbage

### Soup

Sea Treasure Soup

Fish Maw | Sea Whelk | Crab Meat | Enoki

#### Condiments

Black Vinegar | Coriander | White Pepper

### DIY Noodle

Laksa Singapura

#### Condiments

Laksa Leaves | Sambal

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## Live Station

Burnt Black Garlic Char Siew  
Kueh Pie Tee with Prawns & Bak Kwa

## CNY Specials

Braised Pork Belly with Taro  
Steamed & Fried Mini Mantou  
Colonial Beef Stew with Potatoes & Carrots  
Chap Chye Simmered in Chicken Stock  
Braised Flower Shitake with Spinach & Black Moss  
Wok Fried Ee Fu Noodles with Shredded Duck  
Fragrant Cured Meat 'Lap Mei Fan'

## Main Course

(Choose 1)

Kumquat Glazed Rotisserie Spring Chicken

Crispy Lotus Roots | Kale with Chicken Floss | Kumquat Reduction

Or

Mini Prosperity Pot

Baby Abalone | Prawns | Smoked Oyster | Longevity Noodles

Or

Steamed Red Snapper

Crystal Noodles | Braised Napa Cabbage | Spicy Fermented Black Beans

*Vegetarian Main Course Options Available Upon Request*

## Dessert Bar

Osmanthus Jelly

Honey Mango Trifle

Mandarin Orange Creme Brulee

Chilled Peach Gum with Snow Fungus

Duo Glutinous Rice Ball

Steamed 'Nian Gao' with Desiccated Coconut

Assorted Chinese New Year Cookies & Tarts