

# Lunar New Year Lunch & Dinner Menu

16 February – 18 February 2026

**Adult** \$118++

**Child (Aged 6 – 12 years)** \$59++

## Chinese New Year À La Carte

**Double Happiness and Good Luck Sustainable Yu Sheng, Smoked Atlantic Salmon**

**Medium (4 - 6 pax)** \$58

**Large (7 - 10 pax)** \$78

## Appetisers

 **Popiah** — Braised Turnip, Sustainable Black Tiger Prawn, Peanut, Cage-Free Egg, Bean Sprouts, Lettuce, Chilli Sauce

**Rojak** — Local Fruits, Fried Bean Curd, Crispy Dough Fritter, Peanut, Prawn Paste

**Gado-Gado** — Local Vegetables, Rice Cake, Cage-Free Egg, Tempeh, Tofu, Bean Sprouts, Peanut Sauce Mesclun Lettuce, Romaine Lettuce

**Organic Vegetables** — Cherry Tomato, Baby Carrot, Japanese Cucumber, Edamame Bean, Raddish, Avocado Hummus, Baba Ghanoush, Pita Bread

## Seafood on Ice

 Sustainable Black Tiger Prawns, Slipper Lobster, Mussels, Clams, Homemade Nonya Chilli Dip, Lemon

## Malay

**Nasi Putih** — Steamed Organic Jasmine Rice

**Sayur Lodeh** — Braised Assorted Organic Vegetables, Coconut Milk, Dry Shrimp

**Sambal Ikan Bilis Kacang** — Stir-Fried Anchovies, Peanut, Sambal Onion

**Beef Rendang** — Braised Australian Beef, Galangal, Coconut Cream, Grated Coconut

**Mutton Dalcha** — Mutton Leg, Yellow Lentils, Organic Vegetables

**Ayam Buah Keluak** — Braised Chicken, Blue Ginger, Black Nut

**Ayam Lemak Cili Padi** — Braised Chicken, Bird Eye Chilli, Turmeric, Lemongrass

 **Udang Peria** — Stir Fried Bitter Gourd, Tiger Prawn, Cage free Egg

**Sotong Sambal** — Stir Fried Squid, Sambal Onion, Lemon Grass

 **Ikan Singgang** — Barramundi, Ginger Flower Paste, Tamarind, Kesom Leaf

## BBQ

**Choice of Satay: Chicken, Mutton, Beef**

*Served with Rice Cakes, Cucumber, Red Onion, Peanut Sauce*

 **Ikan Bakar** — Local Fish, Sambal Chilli, Turmeric Leaf

**Sayap Ayam Bakar** — Barbecued Marinated Chicken Wing

**Otah-otah** — Grilled Mackerel Fish Cake, Tapioca Starch, Chilli, Banana Leaf

*Condiments*

Sambal Belachan, Achar, Kichap Manis, Sambal Tumis, Keropok Udang

## Chinese

**Buddha Jumps Over The Wall** — Double-Boiled Chicken Broth, Abalone, Dried Scallop, Chinese Mushrooms, Peak Shells, Sea Cucumber, Winter Melon

 **Braised Ee Fu Noodles** — Sustainable Black Tiger Prawn, Straw Mushroom, Chive, Bean Sprouts, Oyster Sauce

**Crispy Spring Chicken** — Onion, Chilli, Osmanthus Flower sauce, Chinese Parsley

 **Wok-Fried Sustainable Alaska Scallop** — Asparagus, Carrot, Fresh Lily Bulb, Black Fungus, Oyster Sauce

 **Braised Broccoli** — Crabmeat, Ginger & Egg Gravy

**Braised Dried Oysters** — Black Moss, Chinese Mushroom, Chicken Feet, Superior Dark Soy Sauce

**Crispy Marble Goby (Soon Hock)** — Sweet & Sour Plum Sauce

**Wok-Fried Indo-China Mud Crab** — Salted Egg Yolk, Chilli, Curry Leaf



Seafood with this mark comes from an MSC certified sustainable fishery. [www.msc.org](http://www.msc.org)



Seafood with this mark comes from a farm that has been independently certified to the ASC's standard for responsibly farmed seafood. [www.asc-aqua.org](http://www.asc-aqua.org)

# Lunar New Year Lunch & Dinner Menu

## Chinese

### BBQ

Roasted Duck

'Hainanese Style' Poached Chicken, Ginger Rice, Rich Clear Chicken Broth

### Condiments

Home-made Chilli Garlic Sauce, Minced Ginger, Superior Dark Soy Sauce, Cucumber, Tomato, Plum Sauce

## Noodles

Choice of Broth: Laksa, Prawn, Chicken or Vegetarian Soup

Choice of Noodles: Flat, Laksa Noodles, Rice Vermicelli, Yellow Noodles

✓ Choice of Protein: Fish Balls, Fish Cake, Prawn & Chicken Dumpling, Shredded Chicken,

Sustainable Black Tiger Prawn

Choice of Organic Vegetable, Bean Sprouts

### Condiments

Chilli Padi, Pickled Green Chilli, Fried Shallot, Chopped Laksa Leaves, Light Soy Sauce

## Indian

### Tandoori

Tandoori Murgh Kebab — Chicken Thigh, Yoghurt, Cashew Nut, Spices

✓ Tandoori Machi — Local Fish, Yoghurt, Cashew Nut, Spices

Tandoor Gosht Kebab — Lamb, Yoghurt, Ginger, Chilli, Garlic, Spices

✓ Tandoori Chutney Jhingga — Tiger Prawn, Yoghurt, Cashew Nut, Spices

✓ Tandoori Bhrwan Aloo — Cottage Cheese, Potato, Spice

✓ Tandoori Hara Gobi — Brocoli, Yoghurt, Cashew Nut, Spices

### Curries

✓ Molly Machi Curry — Sustainable Barramundi, Onion, Tomato, Coconut Cream

Gosht Masala — Braised Lamb, Masala Spices

Murgh Makhani — Slow-Cooked Chicken, Tomato, Butter, Cream, Spices

✓ Jhing Mirch Curry — Fried Sustainable Black Tiger Prawn, Bell Pepper

✓ Hari Moongh Dhall — Green Bean, Yellow Lentil, Herbs, Butter

✓ Gobi Matar — Cauliflower, Green Peas, Spices

✓ Shahi Paneer — Homemade Cottage Cheese, Tomatoes, Cashew Nuts

### Breads & Rice

✓ Naan — Choice of Plain, Garlic

✓ Roti Prata (Indian Filo Bread) — Choice of Plain, Cheese, Egg

Murtabak — Indian Filo Bread, Minced Chicken, Spices

Hyderabadi Dhum Biryani — Lamb Shank, Long Grained Basmati Rice, Saffron

### Condiments

Onion, Lime Wedges, Mint Yoghurt, Raita, Mango Chutney, Papadum



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Vegetarian

May contain egg and dairy

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## Desserts

- Assorted Nonya Kueh
- Traditional Peranakan & Chinese Cookies Kueh Lapis Legit
- Assorted Local Cake
- Sago Gula Melaka — Tapioca Pearls, Coconut Milk, Palm Sugar
- Gui Ling Gao — Herbal Jelly, Honey
- Mango Pudding
- Gulab Jamun — Milk Dumpling, Saffron Syrup

## Warm

- Fritter Selection — Banana, Sweet Potato, Yam
- Durian Ball
- Min Jiang Kueh — Local Pancake, Peanut
- Tang Yuan — Red Bean & Peanut Dumpling, Ginger, Pandan Leaf
- Muah Chee — Glutinous Rice Cake, Mashed Peanuts, Sugar
- Pulut Hitam — Black Glutinous Rice, Coconut Milk, Pandan Leaf
- Cheng Tng — Longan, Red Dates, Gingko Nuts, Lotus Seeds, White Fungus, Pearl Sago, Sea Olive
- Yam Paste, Gingko Nut
- Prosperous Traditional Crispy Rice Cake

## Cold

- Ice Kachang — Shaved Ice, Red Bean, Sweet Corn, Palm Seed, Jelly, Grass Jelly, Evaporated Milk, Palm Sugar, Rose Syrup
- Chendol — Shaved Ice, Chendol Jelly, Red Bean, Coconut Milk, Palm Sugar

## Soft-Serve Ice Cream

Choice of Coconut, Chocolate

## Fruits

Local Seasonal Fruits

## Beverages

Fresh Fruit Juice  
Orange

## Chilled Juices

Apple, Calamansi, Guava, Pineapple

## Local Specialties

Bandung, Chilled Herbal Tea

## Freshly Brewed — Hot or Cold

Coffee, Tea, Teh Tarik, Teh Halia, Kopi Tarik



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