

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



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

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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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