

LUNAR DELIGHTS DINNER BUFFET

13 January to 12 February 2025

Sunday to Thursday, 6.30 p.m. to 10.30 p.m.

Excluding 29 and 30 January 2025

88* per adult, **44*** 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

SEAFOOD ON ICE

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 • Akigai

JAPANESE APPETISERS

Chuka Kuraage • Chuka Hotate

CONDIMENTS

Pickled Ginger, Wasabi, Shoyu

COLD SOBA STATION

CONDIMENTS

*Tofu, Wakame, Takuan, Shibazuke Pickles, Scallions,
Fragrant Soy Sauce*

SMOKED FISH

Asian Soy-glazed Smoked Tuna

Szechuan Pepper Smoked Salmon

UNDER THE HEATING LAMP

Fried Ebi with Kimchi and Mint Aioli

Crispy Fried Chicken Ngoh Hiang

Crispy Fried Money Bag

Chicken Bak Kwa

CHARCUTERIE & CHEESE

CHARCUTERIE

Salami Milano • Beef Pastrami • Mortadella

Rosette • Prosciutto Ham • Chicken Ham

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

ON A ROTATION BASIS

Old Cucumber and Dried Cuttlefish

Herbal Black Chicken

Salted Vegetable and Duck

Crabmeat, Corn and Egg Drop

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*

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

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

Crackling Pork Belly • Pork Char Siu

Roast Chicken • Poached Chicken • Roast Duck

CONDIMENTS

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

LIVE STATION

Pan-fried 'Sheng Jian Bao' Shanghai Dumpling

ASIAN DELIGHTS

Fresh Sea Prawn in Chinese Herbal Broth
Wok-fried Beef Fillet with Leek and Oyster Sauce
Braised Sea Cucumber with Pork Belly
Steamed Broccoli with Black Moss and Garlic Sauce
Steamed Local Barramundi in Superior Soy Sauce
Wok-fried Kam Heong Clam with Curry Leaf
Braised Ee Fu Noodles with Chives and Beansprouts
XO Sauce Fried Rice with Shrimp and Vegetables

PERANAKAN CORNER

Babi Pongteh

Braised Pork Belly, Fermented Soya Bean

Ayam Buah Keluak

Nyonya Chicken Curry, Black Nut

Nyonya Chap Chye

Braised Vegetables, Glass Noodles, Black Fungus

DO-IT-YOURSELF COUNTER

Kurobuta Pork Belly Kong Bak Pau

Locally Farmed Green Coral Lettuce, Fresh Coriander

Kueh Pie Tee

Fresh Sea Prawn, Chili Sauce, Coriander

NOODLE BOWL LIVE STATION

CHOICE OF NOODLES

Spinach Noodles, Buckwheat Vermicelli, Yellow Noodles, Thick Rice Noodles

CHOICE OF TOPPINGS

*Sea Prawn, Purple Scallop, Hard-shell Clam, Fish Cake, Quail Egg,
Beansprouts, Cabbage, Local Xiao Bai Cai, Local Dou Miao,
Sambal Onion, Red Cut Chilli, Fried Shallots*

CHOICE OF SOUP BASE

Laksa Broth, Prawn Broth

INDIAN SPECIALS

Murgh Tikka Kadai • Dahl Tadka

SIDES AND CONDIMENTS

Biryani Rice • Papadum Basket • Mango Chutney

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

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

Tau Suan with Dough Fritter

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

PERANAKAN SWEETS

Assorted Nonya Kueh • Durian Pengat

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