



Golden Treasure Dinner Buffet Menu

3 January to 27 February 2025

Monday to Thursday | 6.30pm to 10.00pm

S\$88++/adult, S\$38++/child

Friday to Sunday & Public Holiday | 6.30pm to 10.00pm

S\$108++/adult, S\$48++/child

DIY PROSPERITY YU SHENG

Fresh Salmon, Yuzu Chia Seed Dressing

BOUTIQUE SALAD BAR

(Rotation of 3 Types)

Romaine Lettuce, Lollo Rosso, Red Chicory, Baby Spinach,
Butter Lettuce Mesclun Salad, Arugula, Kale

CONDIMENTS

(Rotation of 4 Types)

Cucumber, Cherry Tomato, Red Cabbage, Broccoli, Young Corn
Sweet Corn Fava Bean, Cauliflower Crouton, Black Raisin, Pine Nut
Pumpkin Seed, Peanut, Dried Apricot

DRESSINGS

(Rotation of 4 Types)

Citrus Chia Seed Vinaigrette, Caesar Dressing, Balsamic Vinaigrette
Thousand Island, French Dressing, Goma Dressing, Extra Virgin Olive Oil
Citrus Oil, Balsamic Oil, Herb Oil, Pesto Oil

SEAFOOD ON ICE

Hyogo Oyster, Baby Lobster, Tiger Prawns, Whelks, Green Mussels, White Clams
Condiments: Cocktail Sauce, House Dip, Tabasco, Lemon Wedges, Mignonette

APPETISER

(Rotation of 4 Types)

Seafood Pomelo with Yusheng Citrus Dressing Salad
Thai Style Jelly Fish Salad
Golden Coin "Bai Ye" Salad
Sichuan Cucumber and Black Fungus Salad
Roast Chicken with Goma Dressing Salad
Lady Finger, Chilli Paste

Please advise us of any dietary requirements including potential reaction to allergens.
All prices are in Singapore dollars & subject to 10% service charge & prevailing government taxes.
Menu is subject to changes & rotation



JAPANESE

Assorted Sushi and Maki
Salmon, Tuna, Octopus, Ama Ebi Sashimi
Condiments: Kikkoman, Wasabi, Pickled Ginger

SIDE STATION

Singapore Rojak with Shrimp Paste Dressing

SOUP

(Rotation of 2 Types)
Herbal Chicken with Cordyceps Flower Soup
Fish Maw Crabmeat Soup
Mushroom Velouté
Cream of Pumpkin Soup
Cream of Corn Soup
Assortment of Breads and Butter

MAINS

(Rotation of 8 Types)
Jinhua Ham Golden Fried Rice
Steamed Herbal Chicken
Braised Sea Cucumber, Dried Oyster, Black Moss, Flower Mushrooms
Wok Fried Prawns Har Lok
Asian Green with Supreme Conpoy Sauce
Stir Fry Black Pepper Beef
Angelica Roasted Duck
Ginger & Rice Wine Clam
Mud Crab with Singapore Chilli Sauce
Cray Fish Lobster with Golden Pumpkin Sauce
Roasted Garden Vegetables with Rosemary
Beef Goulash
Salted Egg Bird Eye Chilli Pasta
Beef Bolognese Pasta
Seafood Cioppino
Roast Chicken with Homemade Sauce
Chicken Stroganoff
Cheese Gratinated Vegetable Casserole
Roasted Potato

CARVING STATION

Chicken Shawarma
Duo Roast Meat
Pork Char Siew, Crispy Roasted Pork Belly
Char Siew Sauce and Dijon Mustard

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D.I.Y CONDIMENTS STATION

Ketchup
Sichuan Chilli Sauce
Chopped Spring Onion
Chopped Coriander
Minced Garlic
Minced Ginger
Black Vinegar
Sugar
Sichuan Crushed Pepper
Peanut Sauce
Chilli Oil
Fried Soy Bean
Chopped Peanut
Sesame Seeds
Oyster Sauce
Fermented Bean Curd
Thai Chilli Sauce
Indonesia Chilli Sauce
Sambal Chilli Sauce
Sesame Oil
Fish Sauce
Chilli Flakes
Chilli Sauce
Red Chilli
Soya Sauce

PERANAKAN

(Rotation of 5 Types)
Blue Pea Coconut Rice
Nasi Kuning
Ayam Buah Keluak
Itek Sio
Babi Tau Yu
Udang Chilli Garam
Nyonya Chap Chye
Beef Rendang
Curry Fish Head
Udang Kuah Nanas
Chincalok Egg Omelette

WHOLE FISH

Barramundi
Homemade Signature Sauce

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D.I.Y STATION

Traditional Kueh Pie Tee and Condiments

NOODLE STATION

Singapore Laksa, Prawn

BBQ NIGHT

Spicy Pork

Chicken

Tiger Prawn

Vegetables of the Day

THE PATISSERIE

Individual Dessert & Cakes
(Rotation of 8 Types)

Mandarin Orange Pistachio Gateau

Peanut Chocolate Layer

Sesame Burn Cheesecake

Vanilla Cream Caramel

Walnut Red Date Cake

Mango Passion Fruit Gateau

Salted Caramel Tart

Pineapple Upside down

Strawberry Mousse Cake

Green Tea Madeleine

Strawberry Jelly

Pandan Coconut Panna Cotta

OUR SIGNATURE

Assorted Nyonya Kueh

Durian Pengat

Ice Shaved with Condiments

LIVE STATION

Mochi

Steamed Glutinous Rice Cake Coat with Crush Peanut Sugar

LOCAL DESSERT

(Rotation of 3 Types)

Nyonya Bubur Cha Cha

Red Bean Soup

Ginger Soup with Glutinous Rice Ball

Pulut Hitam

Green Bean Soup

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SEASONAL FRESH FRUIT

(Rotation of 3 Types)

Watermelon, Rock Melon, Honeydew, Pineapple, Dragon Fruit

WHOLE FRUIT

(Rotation of 2 Types)

Pear, Red Apple, Plum, Mini Mandarin Orange, Longan