



2025 CHINESE NEW YEAR
Eve, Day 1 & Day 2
DINNER BUFFET
28 - 30 January 2025
6 pm to 10 pm

With special add-on
Abalone Yu Sheng with Citrus Sauce

APPETISER

Top Shell Salad with Spicy Kaffir Lime Dressing
Oriental Style Jelly Strip with Black Fungus
Butternut Pumpkin & Quinoa Salad
Shredded Duck Salad with Sour Plum Sauce
Prawn Tang Hoon in Citrus Mango Cilantro Dressing
Nonya Pickle Salad
Singapore Rojak

SALAD

Choice of Greens: Romaine Lettuce, Mixed Green, Red Chicory
Choice of Accompaniments: Cherry Tomato, Corn Kernel, Celery, Artichoke, Carrot, Cucumber, Green Olives & Black Olives
Choice of Sauces & Condiments: Thousand Island, French Dressing, Caesar Dressing, Olive Oil, Balsamic & Honey Mustard

ON ICE

Maine Lobster, Cold Crab Leg, Tuna Tataki, Salmon Sashimi, Tako, Tiger Prawn, Black Mussel, Crawfish, Flower Clam & Fresh Oyster
Choice of Sauces & Condiments: Soy Sauce, Wasabi, Red Ginger
Assorted Sushi & Maki Roll
Choice of Sauces & Condiments: Red Shallot Vinaigrette, Hot Sauce & Cocktail Sauce

THE CARVING TABLE

Eve

Suckling Pig
Roasted Chicken
Peking Duck

Day 1 & Day 2

Crispy Pork Belly
Roasted Chicken

Choice of Sauces & Condiments: Chicken Chilli, Salt & Mustard





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FESTIVE BITES

Coin Bak Kwa
Spring Roll
Prawn Ngoh Hiang
Seafood Treasure

SOUP

Fish Maw Soup
Ginseng Chicken Broth

NOODLE STATION

Prawn Noodle
Prawn, Fish Cake, Bean Sprout, Morning Glory, Chilli Powder, Dried Shallot & Spring Onion

STEAM BASKET

Mini Huat Kueh
Longevity Bun
Plant-base Dumpling

BREAD & CHEESE BOARD

Assorted Breads & Rolls
Selection of Semi Soft Cheese - Brie, Port Sauté, Bresse Blue, Swiss & Camembert
Served with Butter & Margarine





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HOT DISHES

Eve

Braised Beef Brisket with White Radish
Steamed Fish with Garlic & Soya Sauce
Wok-fried Salted Egg Prawn
Seafood with Leek, Dried Oyster & Fatt Choy
Braised Duck with Sea Cucumber, Chinese Mushroom & Napa Cabbage
Marmite Pork Spare Rib
Prosperity Herbal Chicken
Spinach with Sliced Abalone & Enoki Mushroom in Carrot Broth
Fried Rice with Dried Preserved Meat
Ee Fu Noodle with Yellow Chive & Straw Mushroom

Day 1

Black Pepper Sliced Beef
Steamed Sea Bass with Garlic & Soya Sauce
Chilli Crab Prawn
Seafood with Leek, Dried Oyster & Fatt Choy
Braised Duck with Sea Cucumber & Chinese Mushroom
Kenton Pork Rib
Prosperity Marmite Chicken
Hainanese Vegetable Stew
Golden Pineapple Fried Rice with Chicken Floss
Ee Fu Noodle with Bean Sprout & Straw Mushroom

Day 2

Wok-fried Beef with Sze Chuan Pepper, Scallion & Ginger
Steamed Sea Bass with Garlic, Ginger & Soya Sauce
Sweet & Sour Prawn
Mala Prawn, Squid & Japanese Scallop
Braised Duck with Sea Cucumber & Chinese Mushroom
Pork Rib with Rock Sugar Sauce
Prosperity Herbal Chicken
Seasonal Vegetable with Dried Scallop & Fatt Choy in Carrot Broth
Steamed Lotus & Chestnut Leaf Rice
Ee Fu Noodle with Bean Sprout & Straw Mushroom





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DESSERTS

Assorted Mini French Pastries
Prosperity Pineapple Tart
Chinese Cookies
Chocolate Raspberry Cheese Cake
Mango Pudding
Pandan Kaya Panna Cotta
Chocolate Mousse
House Pastries
Ice Cream
Hot Dessert of the Day
Seasonal Fresh Fruit Platter

For reservations and enquiries, please call +65 6311 8195 or email cafe.mosaic@carltonhotel.sg

Menu items are subject to changes according to availability.

All prices are in Singapore dollars, subject to service charge and prevailing government taxes.

