

New Year's Eve Dinner Menu 2026

31 December 2026

\$170 ++ per adult

\$240++ per adult (inclusive of beverage package and lobby party)

Beverage package includes free flow Moët & Chandon Impérial Brut Champagne, selected red and white wines, and Tiger Draught Beer

\$120 ++ per child/teen (4 to 17 years old)

Appetisers

-  Popiah — Braised Turnip, Black Tiger Prawns, Peanut, Cage-free Eggs, Bean Sprouts, Lettuce, Chilli Sauce
-  Kuih Pie Tee — Braised Turnip, Black Tiger Prawns, Peanut, Cage Free Eggs, Bean Sprouts, Local Lettuce
- Rojak — Local Fruits, Fried Bean Curd, Crispy Dough Fritter, Peanuts, Prawn Paste
- Gado-gado — Local Vegetables, Rice Cakes, Cage-free Eggs, Tempeh, Tofu, Bean Sprouts, Peanut Sauce

Seafood on Ice

Sustainable Boston Lobster, Tiger Prawns, Mussels, Clams, Half Shell Scallops, Red Claw, Green Chilli Dip, Cocktail Sauce, Lemon

Festive Selection

Roasted Wagyu Beef Sirloin, Spice Rub, Gravy

-  Creamy Buttery Mashed Potatoes
-  Roasted Organic Root Vegetables

Malay

Nasi Putih — Steamed Organic Jasmine Rice
Sayur Lodeh — Assorted Organic Vegetables, Dried Shrimp, Turmeric, Coconut Gravy
Beef Rendang — Braised Beef, Lemongrass, Grated Coconut, Coconut Cream
Ayam Buah Keluak — Braised Kampung Chicken, Black Nut Paste, Coriander
Ayam Masak Merah — Stew Boneless Chicken, Tomato Paste, Cashew Nuts
Sotong Masak Hitam — Stir-Fried Squid, Squid Ink Paste, Coriander, Lemongrass

-  Udang Sambal Hijau — Stir-Fried Tiger Prawn, Green Chilli Sambal, Tomatoes
- Kambing Masak Halia — Stir-Fried Lamb Leg, Ginger Paste, Spring Onions
- Ikan Bilis Kacang — Fried Ikan Bilis, Kacang, Sambal Onion
- Ikan Kuah Lemak — Braised Red Snapper, Chilli Padi Paste, Coconut Cream

BBQ

Choice of Satay: Chicken, Mutton, Beef

Served with Rice Cakes, Cucumber, Red Onions, Warm Peanut Sauce

Ayam Panggang Banana Leaves — Charcoal Grilled Chicken, Nasi Bunga Telang, Achar

Sayap Ayam Bakar — BBQ Marinated Chicken Wings

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

Condiments

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

Chinese

Mini Buddha Jump Over The Wall — Double Boiled Chicken Broth, Dried Scallops, Chinese Mushrooms, Peak Shell, Sea Cucumber, Winter Melon

-  Carrot Cake — Radish, Cage-Free Eggs, Tiger Prawn, Dark Soy Sauce
-  Braised Glass Noodles, Black Tiger Prawn, Dried Shrimps, Mushrooms, Bean Sprouts, Oyster Sauce
-  Braised Broccoli, Scallop, Ginger & Egg Gravy
- Wok-Fried Chicken Balls, Leek, Dried Chilli, Szechuan Pepper, Szechuan Pepper Oil, Spicy Bean Paste
- Crispy Soon Hock With Superior Soy Sauce, Coriander
-  Wok-Fried Sustainable Australia Western Lobster, Chilli, Curry Leaves, Black Pepper Sauce
- Wok-Fried Mud Crab, Chilli Gravy, Cage-Free Eggs, Man Tou



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



Vegetarian
May contain egg and dairy

STRAITS TIMES CHINESE

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Chinese

BBQ

Roasted Duck

Signature Hainanese Chicken Rice – Poached Chicken, Roasted Chicken

Roast Beijing Duck – Spring Onions, Cucumber, Egg Crepe, Hoisin Sauce

Condiments

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

Noodles

Choice Of Broth: Laksa, Rich Prawn, Chicken, Vegetarian Soup

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

 Choice Of Protein: Fish Balls And Fish Cake, Black Tiger Prawn,

Prawn & Chicken Dumpling, Shredded Chicken

Choice Of Organic Vegetable, Bean Sprouts

Condiments

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

Indian

Tandoori

Tandoori Murgh — Marinated Chicken Thigh, Yoghurt, Spices

Tandoori Lamb Chop — Lamb Chop, Yoghurt, Ginger, Chilli, Garlic, Spices

Tandoori Pomfret — Pomfret Fish, Yoghurt, Spices

 Tandoori Jhinga — Sustainable Black Tiger Prawn, Ajwaini Seeds, Yoghurt, Spices

 Tandoori Paneer — Homemade Cottage Cheese, Yoghurt, Spices

 Tandoori Hara Gobi — Broccoli, Spices, Chilli, Turmeric, Cumin, Spices

Curries

Murgh Makhani — Slow Cooked Chicken, Tomatoes, Butter, Cream, Spices

Rogan Josh — Braised Lamb, Tomato Paste, Spices

 Molly Machi Curry — Sustainable Barramundi, Onions, Tomatoes, Coconut Cream

 Jhing Mirch Curry — Sustainable Black Tiger Prawn, Bell Peppers

 Dal Makhani — Lentils, Onions, Tomatoes, Cream, Spices

 Baingan Aloo Matar — Eggplant, Potatoes, Green Peas, Spices

 Palak Paneer — Homemade Cottage Cheese, Spinach, Tomatoes, Spices

Breads & Rice

 Naan

 Choice Of Plain, Garlic

 Roti Prata — Indian Filo Bread

Choice Of Plain, Cheese, Egg

Murtabak — Indian Filo Bread, Sardine, Spices

Hyderabadi Dhum Biryani — Lamb Shank, Long Grained Basmati Rice

Condiments

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

STRAITSXITCHEN



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Desserts

Assorted Nonya Kueh

Traditional Peranakan & Chinese Cookies

-  Assorted Local Cakes
-  Sago Gula Melaka — Tapioca Pearls, Coconut Milk, Palm Sugar
-  Gui Ling Gao — Herbal Jelly, Honey
-  Mango Pomelo Sago
-  Rasmalai – Fresh Milk, Nuts, Saffron, Cardamoms

Warm

Fritter Selection — Banana, Sweet Potato, Yam, Durian Balls, Sesame Balls

-  Min Jiang Kueh — Local Pancake, Peanut
-  Muah Chee — Glutinous Rice Cake, Mashed Peanuts, Sugar
-  Tang Yuan — Sesame Glutinous Rice Ball, Ginger, Pandan Leaves
-  Bubur Cha Cha – Sweet Potatoes, Yam, Sago, Coconut Milk, Pandan Leaves
-  Cheng Tng — Longan, Red Dates, Gingko Nuts, Lotus Seeds, White Fungus, Pearl Sago, Sea Olives
-  Yam Paste, Gingko Nuts
-  Pulut Hitam — Black Glutinous Rice, Coconut Milk, Pandan Leaves

Cold

Ice Kachang — Shaved Ice, Red Beans, Sweet Corn, Palm Seeds, Jelly, Grass Jelly, Evaporated Milk, Palm Sugar, Rose Syrup

Chendol — Shaved Ice, Chendol Jelly, Red Beans, Coconut Milk, Palm Sugar

Soft-Serve Ice Cream

Choice Of Coconut, Chocolate

Fruits

Local Seasonal Whole Fruits

Fresh Juice

Orange

Chilled Juices

Apple, Calamansi, Guava

Local Specialties

Bandung

Freshly Brewed — Hot or Cold

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



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STRAITSKITCHEN