



Huat's on the Menu

2nd January 2023 to 15th January 2023

Lunch (Monday to Sunday): 12pm to 2.30pm

S\$68++/Adult, S\$28++/Child

Dinner (Monday to Thursday): 6.30pm to 10pm

S\$78++/Adult, S\$32++/Child

16th January 2023 to 5th February 2023

Lunch (Monday to Sunday): 12pm to 2.30pm

S\$78++/Adult, S\$28++/Child

Dinner (Monday to Thursday): 6.30pm to 10pm

S\$88++/Adult, S\$32++/Child

DIY PROSPERITY YU SHENG

(From 16th January onwards)

Fresh Salmon, Yuzu Chia Seed Dressing

BOUTIQUE SALAD BAR

(Rotation of 3 Items)

Romaine Lettuce, Lollo Rosso, Baby Spinach, Butter Lettuce

Mesclun Salad, Red Chicory, Arugula, Kale

CONDIMENTS

(Rotation of 4 Items)

Cucumber, Cherry Tomato, Red Cabbage, Broccoli, Young Corn

Sweet Corn, Fava Bean, Cauliflower, Croutons, Black Raisins, Pine Nuts

Pumpkin Seeds, Peanuts, Dried Apricot

DRESSING

(Rotation of 4 Items)

Citrus Chia Seed Vinaigrette, Caesar Dressing, Balsamic Vinaigrette

Thousand Island, French Dressing, Goma Dressing, Extra Virgin Oil

Citrus Oil, Balsamic Oil, Herb Oil, Pesto Oil

SEAFOOD ON ICE

Tiger Prawn, Whelk, White Clam

Condiments: Cocktail Sauce, House-Dipped, Tabasco, Lemon Wedges

All prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.
Menu is subject to changes.

APPETISER

Golden Coin "Bai Ye" Salad
Hearty Asian Slaw, Seaweed and Pomelo
Lady's Finger, Chilli Paste
Mul-Naengmyeon
Korean Cold Noodles in Chilled Broth

JAPANESE

(Dinner Only)
Assorted Maki
Salmon, Tuna, Octopus Sashimi
Condiments: Kikkoman Soy Sauce, Wasabi, Pickled Ginger

SIDE STATION

Singaporean Rojak, Shrimp Paste Dressing
Prawn Fritters
Chicken Karaage
Ngoh Hiang
Five-Spice Chicken Rolls wrapped in Beancurd Skin, Sweet Sauce

GRILLED

Thai-Style Pork Collar, Pickles
(Lunch)

SOUP

Cream of Pumpkin Soup
Herbal Chicken Soup

Assorted Breads and Butter

MAINS

(Rotation of 8 Items)
Fried Nam Yu Pork
Fried Pork, Fermented Beancurd
Asian Greens, Oyster Sauce
Slow-Braised Beef
Roasted Chicken, Hickory Barbeque Sauce
Rosemary Vegetables
Seafood Stew
Braised Pork, Black Fungus
Wok-Fried Black Pepper Prawns

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Menu is subject to changes.

Homemade Otah-Otah
Fried Beancurd, Braised Szechuan Vegetables
Stir-Fried Garlic Clams
Slipper Lobster, Singapore Chilli Crab Sauce (*Dinner*)
Fried Mantou (*Dinner*)
Fragrant White Rice

FISH ON LIGHT

(*Rotation of 1 fish*)
Sea Bream
Stingray
Barramundi
Homemade Signature Sauce

PERANAKAN

(*Rotation of 5 Items*)
Nasi Bunga Telang
Butterfly Blue Pea Coconut Rice
Ayam Buah Keluak
Braised Chicken in Tamarind Gravy
Babi Pongteh
Nyonya-Style Braised Pork
Nyonya Chap Chye
Mixed Vegetable Stew
Curry Fish Head
Beef Rendang
Mutton Curry

DIY STATION

Kueh Pie Tee
Crispy Top Hats, Braised Sweet Turnips, Egg, Prawns and Peanuts

CARVING STATION

Ayam Panggang Berempah
Achar

NOODLES AND PASTA

Mushroom Aglio Olio
Beef Bolognese Pasta
Singapore Laksa, Prawn

BBQ NIGHT

(Dinner Only)

Grilled Thai Pork
Grilled Chicken
Grilled Tiger Prawn
Scallops
Sausages
Corn on the Cob
Chicken Satay, Peanut Sauce

DESSERTS

Individual Desserts

Mandarin Orange Gateau
Orange Cheesecake
Chocolate Peanut Butter Layer
Hazelnut-Cherry Gateau
Lemon Burnt Cheesecake
Rose Lychee Shortcake
White Rabbit Mousse Cake
Cranberry Sesame Eclair
Honey Mixed Nuts Tart
Pineapple Upside Down Cake
Mango Sago Pomelo Pudding

Signature

Durian Pengat
Assorted Nyonya Kueh

All prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.
Menu is subject to changes.

Live Station

Ice Chendol

Shaved Ice, Pandan Jelly, Coconut and Gula Melaka
Deep Fried Nian Gao, Coconut and Red Sugar

Local

Nyonya Bubur Cha Cha
Ginger Soup, Glutinous Rice Balls
Pumpkin Barley

Ice Cream and Chocolate Fountain

Selection of 4 Ice Cream Flavours
(Including Durian Ice Cream)

Chocolate Fountain

Chocolate Sauce, Strawberry Syrup

Selection of 4 Toppings

Ice Cream Cone

Seasonal Fresh Fruit

(Rotation of 4 Items)

Watermelon, Rock Melon, Honeydew, Pineapple, Dragon Fruit

Whole Fruit

(Rotation of 2 Items)

Pear, Red Apple, Snake Fruit, Mini Mandarin Orange, Mangosteen



Bunn-tiful Buffet Dinner

6th January 2023 to 5th February 2023

Friday to Sunday | 6.30pm to 10pm

S\$98++/Adult, S\$38++/Child

DIY PROSPERITY YU SHENG

(From 16 January to 5 Feb)

Fresh Salmon, Yuzu Chia Seed Dressing

BOUTIQUE SALAD BAR

(Rotation of 3 Items)

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

CONDIMENTS

(Rotation of 4 Items)

Cucumber, Cherry Tomato, Red Cabbage, Broccoli, Young Corn
Sweet Corn, Fava Bean, Cauliflower, Croutons, Black Raisins, Pine Nuts
Pumpkin Seeds, Peanuts, Dried Apricot

DRESSING

(Rotation of 4 Items)

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

SEAFOOD ON ICE

Tiger Prawn, Whelk, White Clam

Condiments: Cocktail Sauce, House-Dipped, Tabasco, Lemon Wedges

APPETISER

Golden Coin "Bai Ye" Salad

Hearty Asian Slaw, Seaweed and Pomelo

Lady's Finger, Chilli Paste

Mul-Naengmyeon

Korean Cold Noodles in Chilled Broth

All prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.
Menu is subject to changes.

JAPANESE

(Dinner Only)

Assorted Maki

Salmon, Tuna, Octopus Sashimi

Condiments: Kikkoman Soy Sauce, Wasabi, Pickled Ginger

SIDE STATION

Singaporean Rojak, Shrimp Paste Dressing

Prawn Fritters

Chicken Karaage

Ngoh Hiang

Five-Spice Chicken Rolls wrapped in Beancurd Skin, Sweet Sauce

GRILLED

Chicken Satay, Peanut Sauce

SOUP

Cream of Pumpkin Soup

Fish Maw Crabmeat Soup

Assorted Breads and Butter

MAINS

(Rotation of 8 Items)

Fried Nam Yu Pork

Fried Pork, Fermented Beancurd

Asian Greens, Oyster Sauce

Slow-Braised Beef

Roasted Chicken, Hickory Barbeque Sauce

Rosemary Vegetables

Stir-Fried Garlic Clams

Steamed Chicken, Assorted Mushrooms, Red Dates, Fungus

Wok-Fried Black Pepper Prawns

Homemade Otah-Otah

Fried Beancurd, Braised Szechuan Vegetables

Szechuan Mala Sliced Pork

Braised Soya Chicken, Chestnuts

Braised Duck, Yam

Sea Cucumber, Dried Oyster, Black Moss, Flower Mushroom

Wax Meat Rice

All prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.
Menu is subject to changes.

Slipper Lobster, Singapore Chilli Crab Sauce

Fried Mantou

Fragrant White Rice

FISH ON LIGHT

(Rotation of 1 fish)

Sea Bream

Stingray

Barramundi

Homemade Signature Sauce

PERANAKAN

(Rotation of 5 Items)

Nasi Bunga Telang

Butterfly Blue Pea Coconut Rice

Ayam Buah Keluak

Braised Chicken in Tamarind Gravy

Babi Pongteh

Nyonya-Style Braised Pork

Nyonya Chap Chye

Mixed Vegetable Stew

Curry Fish Head

Beef Rendang

Mutton Curry

DIY STATION

Kueh Pie Tee

Crispy Top Hats, Braised Sweet Turnips, Egg, Prawns and Peanuts

CARVING STATION

(Rotation of 1 type)

Ayam Panggang Berempah
Roasted Pork
BBQ Honey Char Siew
Roasted Duck
Roasted Chicken

NOODLES AND PASTA

Mushroom Aglio Olio
Beef Bolognese Pasta
Singapore Laksa, Prawn

BBQ NIGHT

Grilled Thai Pork
Grilled Chicken
Grilled Tiger Prawn
Scallops
Sausages
Corn on the Cob

DESSERTS

Individual Desserts

Mandarin Orange Gateau
Orange Cheesecake
Chocolate Peanut Butter Layer
Hazelnut-Cherry Gateau
Lemon Burnt Cheesecake
Rose Lychee Shortcake
White Rabbit Mousse Cake
Cranberry Sesame Eclair
Honey Mixed Nuts Tart
Pineapple Upside Down Cake
Mango Sago Pomelo Pudding

All prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.
Menu is subject to changes.

Signature

Durian Pengat
Assorted Nyonya Kueh

Live Station

Ice Chendol
Shaved Ice, Pandan Jelly, Coconut and Gula Melaka
Deep Fried Nian Gao, Coconut and Red Sugar

Local

Nyonya Bubur Cha Cha
Ginger Soup, Glutinous Rice Balls
Pumpkin Barley

Ice Cream and Chocolate Fountain

Selection of 4 Ice Cream Flavours
(Including Durian Ice Cream)
Chocolate Fountain
Chocolate Sauce, Strawberry Syrup
Selection of 4 Toppings
Ice Cream Cone

Seasonal Fresh Fruit

(Rotation of 4 Items)
Watermelon, Rock Melon, Honeydew, Pineapple, Dragon Fruit

Whole Fruit

(Rotation of 2 Items)
Pear, Red Apple, Snake Fruit, Mini Mandarin Orange, Mangosteen



High Tea Buffet

Saturday, Sunday, and Public Holidays

3.30pm to 5.30pm

2 January – 15 January 2023: S\$48/Adult, S\$24/Child

16 January – 5 February 2023: S\$58/Adult, S\$24/Child

APPETISER

Golden Claw "Bai Ye" Salad

Lady's Finger, Chilli Paste

Hearty Asian Slaw, Seaweed and Pomelo

"DIY" Prosperity Yusheng, Yuzu Chia Seed Dressing

available from 16 January 2023

SANDWICHES

Crab Salad, Tomato, Bird's Eye Chilli, and Lime Eclair

Smoked Chicken, Confit Mayo Brioche

Plain and Mixed Fruit Scone, Berry Jam and Clotted Cream

Turkey Ham and Cheese Sandwich

SEAFOOD ON ICE

Tiger Prawns

Condiments: Cocktail Sauce, House-Dip, Tabasco, Lemon Wedges

JAPANESE

Salmon, Tuna, and Octopus Sashimi

Condiments: Kikkoman, Wasabi, Pickled Ginger

SOUP

Seafood Congee

Plain Congee

Condiments: Traditional Condiments, Pickles

SIDE STATION

Singapore Rojak, Shrimp Paste Dressing
Prawn Fritter
Chicken Karaage
Ngoh Hiang
Five-Spice Chicken Rolls wrapped with Beancurd Skin, Sweet Sauce
Homemade Otak-Otak
Grilled Crustacean Mousse, Coconut and Asian Spices

DIM SUM

(Served with Sweet Sauce and Chilli Sauce)
Baked BBQ Pork Pastry
Braised Chicken Feet
Char Siew Pau
Barbecue Pork Bun
Glutinous Chicken Rice in Lotus Leaf
Har Kau
Crystal Prawn Dumpling
Mini Portuguese Egg Tart
Pork Ribs in Black Bean Sauce
Red Bean Bun
Siew Mai
Pork and Shrimp Dumpling
Paper-Wrapped Chicken
Salted Egg Custard Pau

DIY STATION

Traditional Kueh Pie Tee, Condiments

HOT SPECIALITY

Nasi Lemak
Coconut Milk Rice, Sambal Prawn and Egg
Nyonya Laksa
Spicy Thick Rice Noodles, Sliced Fish Cake and Prawn
Stir Fried Mee Tai Bak, Seafood
Chilli Crabmeat Sauce with Fried Man Tou
Stir-Fried Carrot Cake

Carving Station

Roasted Pork, BBQ Honey Char Siew, Mustard Sauce
Roasted Duck, Plum

DESSERT

Individual Desserts

Mandarin Orange Gateau
Orange Cheesecake
Chocolate Peanut Butter Layer
Hazelnut Cherry Gateau
Lemon Burnt Cheesecake
Rose Lychee Shortcake
White Rabbit Mousse Cake
Cranberry Sesame Eclair
Mixed Honey Nut Tart
Pineapple Upside Down Cake
Mango Sago Pomelo Pudding

Signature

Durian Pengat
Assorted Nyonya Kueh

Live Station

Ice Chendol
Ice topped with Pandan Jelly, Coconut, Gula Melaka
Deep Fried Nian Gao, Coconut, Red Sugar

Local

Nyonya Bubur Cha Cha
Ginger Soup, Glutinous Rice Ball
Pumpkin Barley

Ice Cream and Chocolate Fountain

Selection of 4 Ice Cream Flavours
(Including Durian Ice Cream)
Chocolate Fountain, Chocolate Sauce, Strawberry Syrup
Selection of 4 Toppings, Ice Cream Cone

Seasonal Fresh Fruit

(Rotation of 4 Items)
Watermelon, Rock Melon, Honeydew, Pineapple, Dragon Fruit

Whole Fruit

(Rotation of 2 Items)
Pear, Red Apple, Snake Fruit, Mini Mandarin Orange, Mangosteen