

TAIWAN PORRIDGE A LA CARTE BUFFET WITH FESTIVE ASIAN LIVE STATIONS & DESSERTS

1 – 31 December 2023 6pm – 10.30pm

Every Friday, Saturday, Sunday

23, 24, 30 & 31 December 2023 12pm – 2.30pm

\$68 per adult \$40.80 per child

Top-ups for free flow of Champagne, Wine, Beer, Soft Drinks & Juices \$33 - \$66 per adult

Early Bird Offer for Citi, DBS/POSB, HSBC, Maybank, OCBC, UOB Cards & Hotel Gourmet Card: 30% off every 2nd adult diner with full pre-payment made by 30 Nov

Regular Offer for Citi, DBS/POSB, HSBC, Maybank, OCBC, UOB Cards: 25% off Every 2nd adult diner

Hotel Gourmet Card Exclusive: 20% off every adult diner

Appetiser

(101) Century Eggs with Preserved Ginger 酸姜皮蛋 (102) Salted Fish with Salted Egg 咸蛋咸鱼 (103) Taiwanese Sausages 台湾香肠 (104) Baby Squids in Sweet Oyster Sauce 蚝汁乌贼仔

Eggs

(201) Fried Omelette with Prawns and Onions 虾葱煎蛋 (202) Fried Omelette with 'Chye Poh' 菜脯煎蛋

Beancurd

(301) Chilled Beancurd in Japanese Soya Sauce and Pork Floss 肉松日式豆腐 (302) Handmade Beancurd with Fragrant Vegetables 菜香自制豆腐 (304) Braised Beancurd with Chicken and Salted Fish 咸鱼鸡粒豆腐

Chicken

(401) Three Cup Chicken 三杯鸡 (402) Sautéed Chicken with Dried Chilli 宫保鸡丁 (404) Fried Chicken with Prawn Paste 虾酱鸡

Pork

(501) Steamed Minced Pork with Salted Egg Yolk 咸蛋蒸肉饼 (505) Steamed Minced Pork with Salted Fish 咸鱼蒸肉饼

Beef

(507) Wok-fried Beef with Black Pepper 黑椒牛肉 (508) Wok-fried Beef with Spring Onions and Ginger 姜葱牛肉



Seafood

(702) Wok-fried Prawns with Salted Egg Yolk 咸蛋虾球(714) Dry-braised Prawn Balls in Sichuan Style 四川干烧虾球

Vegetables

(803) Stir-fried French Beans with Dried Shrimps and Minced Chicken 金钩鸡粒爆四季豆 (805) Stir-fried Bean Sprouts with Salted Fish 咸鱼银芽 (808) Stir-fried Kangkong with Sambal 叁峇蕹菜 (809) Stir-fried 'Nai Bai' with Garlic 蒜茸奶白菜

Chef's Special (Limited to one selection per table)

(704) Deep-fried Black Pomfret with Dark Soya Sauce 香煎黑鲳鱼 (705) Deep-fried Black Pomfret with Black Bean Sauce 豆豉黑鲳鱼 (706) Deep-fried Black Pomfret with Nyonya Assam Sauce 娘惹亚参香煎黑鲳鱼 (708) Deep-fried Black Pomfret with Sambal and Chinchalok Dip 叁峇黑鲳鱼

Casserole

(306) Stewed Beancurd with Minced Pork and Shrimp 绍子虾粒雪豆腐 (407) Wok-fried Sesame Chicken with Ginger and Dark Soya Sauce 麻油鸡 (408) Braised Duck Leg with Chinese Spice, Egg and 'Tau Pok' in Dark Soya Sauce 卤水鸭腿 (502) Braised Pork with 'Mui Choy' 梅菜猪肉 (504) Braised Pork Belly in Dark Soya Sauce 京酱扣肉 (802) Stir-fried Eggplant with Sliced Pork in Chilli Bean Paste 酱爆茄子

Carving Station

Roasted Sous Vide Rendang Turkey Breast Served with Achar, Rice Cake, Papadum & Spicy Coconut Sauce

Live Station

Fresh Prawn Nyonya Laksa Served with Spicy Coconut Broth, Turkey Meat, Boiled Egg, Bean Sprouts, Laksa Leaves & Sambal Chilli

DIY Station

Turkey Nyonya Kueh Pie Tee Handmade Kueh Pie Tee Shells, Cooked Turnip with Carrot, Sweet Sauce, Eggs, Garlic Chilli & Coriander Leaves

<u>Dessert</u>

Mango Pudding with Jelly American Cheese Cake Signature Ondeh Ondeh Cake Traditional Chocolate Log Cake Mixed Berries Crumble Tart Classic Christmas Cookies Seasonal Fresh Fruits

Hot

Pulut Hitam with Vanilla Ice Cream