

# CHINESE NEW YEAR LUNCH BUFFET

29 to 31 January 2025

12.00 p.m. to 2.30 p.m.

98\* per adult, 49\* per child (six to 11 years of age),  
inclusive of free-flowing chilled juices, coffee, and tea

*\*Prices are stated in Singapore dollars, subject to service charge and prevailing taxes.*

## TO START

### SERVED TO EACH TABLE

Smoked Salmon Yu Sheng Platter

### SEAFOOD ON ICE

Alaskan Crab Leg • Baby Crawfish

Purple Half-shell Scallop • Hard-shell Clam

Green-lipped Mussel • Sea Prawn

### CONDIMENTS

*Pickled Aioli, Wasabi Aioli, Miso Aioli, Hot and Spicy Chilli Dip,  
Dijonnaise Sauce, Lemon Wedge, Lime Wedge*

### SASHIMI

Salmon • Tuna • Tako • Akigai

### JAPANESE APPETISERS

Chuka Kuraage • Chuka Hotate

### SMOKED FISH

Asian Soy-glazed Smoked Tuna

Szechuan Pepper Smoked Salmon

### COLD SOBA STATION

*Tofu, Wakame, Takuan, Shibazuke Pickles, Scallions,  
Fragrant Soy Sauce*

## UNDER THE HEATING LAMP

Crispy Fried Ebi with Kimchi and Mint Aioli

Crispy Lychee Shrimp Ball with  
Sweet & Sour Mango Dip

Ngoh Hiong with Sweet Sauce

## CHARCUTERIE & CHEESE

### CHARCUTERIE

Salami Milano • Beef Pastrami • Mortadella

Prosciutto Ham • Chicken Ham

#### CONDIMENTS

*Dijon Mustard, Cornichons, Caper Berries, Creamy Horseradish*

### ASSORTMENT OF EUROPEAN CHEESES

#### CONDIMENTS

*Fresh Strawberries and Grapes, Dried Apricot, Fig, Prune,  
Almond, Walnut, Pecan, Cashew, Oat Cracker, Ritz Cracker,  
Honeycomb, Orange Marmalade, Berry Jam, Quince Paste*

## SOUP

Fish Maw, Crab Meat, Sakura Chicken Thick Soup

## BREAD COUNTER

Chicken Floss • Pandan Kaya • Peanut Butter

Green Olive Gruyere • Walnut Cranberry

Sourdough • Multigrain • Dark Rye

Baguette • Assorted Bread Rolls

## STEAMER BASKET

Laksa Chicken Bao • Charcoal Liu Sha Bao

## SALAD

### Chinese New Year Caesar Salad

*Grilled Chicken Bak Kwa, Barbecued Unagi, Poached Sea Prawn,  
Baby Romaine Lettuce, Quail Egg, Brown Anchovy Fillet,  
Grated Parmesan, Croutons, Asian-inspired Caesar Dressing*

## SALAD BAR

### BASE

*Locally Farmed Lettuce, Yellow Frisee, Arugula,  
Oak Lettuce, Coral Lettuce, Crystal Lettuce*

### SUPPLEMENTS

*Baby Potato, Pumpkin, Piquillo Pepper, Artichoke, Beetroot, Olive,  
Gherkin, Sweet Corn, Broccoli, Cherry Tomato, Capsicum,  
Red Onion, Cucumber, Carrot*

### DRESSINGS

*Creamy Balsamic, Honey Mustard, Thousand Island,  
Roasted Sesame, Mandarin Orange*

## ASIAN FLAVOURS COMPOUND SALADS

Marinated Spicy Baby Octopus and Cucumber

Fresh Sea Prawn, Shredded Mango with Tangy Plum Dressing

Hot and Numbing Beef with Asian Herbs and Vegetables

Poached Chicken Breast, Pomelo with Ginger Soy Dressing

Asian Smoked Duck, Vegetable Slaw with  
Spicy Chilli Lime Vinaigrette

## CHINESE ROAST CABINET

Poached Chicken • Crackling Pork Belly

Pork Char Siu • Roasted Duck

### CONDIMENTS

*Fragrant Chicken Rice, Dark Soy Sauce, Chilli Sauce,  
Fresh Cucumber, Fragrant Ginger*



## CARVING STATION

Premium Beef Striploin with Soy Glaze,  
Tangy Asian Herbs

Whole Chicken with Kaffir Lime, Coriander, Chilli,  
Lemongrass, Palm Sugar, Sweet Sauce

## ASIAN DELIGHTS

Wok-fried Clam in Kam Heong Coconut Sauce

Fresh Sea Prawn in Chinese Herbal Broth

Spicy Chilli Mud Crab with Mantou

Braised Sea Cucumber with Broccoli and Black Moss

Steamed Local Barramundi Fillet in Fragrant Soy Sauce

Braised Ee Fu Noodles with Chives and Beansprouts

XO Sauce Fried Rice with Shrimp and Vegetables

## DO-IT-YOURSELF COUNTER

Kurobuta Pork Belly Kong Bak Pau

*Locally Farmed Green Coral Lettuce, Fresh Coriander*

## MAKE-YOUR-OWN-NOODLE BOWL STATION

### CHOICE OF NOODLES

*Spinach Noodles, Buckwheat Vermicelli, Yellow Noodles, Thick Rice Noodles*

### CHOICE OF TOPPINGS

*Sea Prawn, Purple Scallop, Hard-shell Clam, Fish Cake, Quail Egg,  
Beansprouts, Cabbage, Local Xiao Bai Cai, Local Dou Miao*

### CHOICE OF SOUP BASE

*Laksa Broth, Prawn Broth*

### CONDIMENTS

*Sambal Onion, Red Cut Chilli, Fried Shallots*

## INDIAN SPECIALS

Murgh Tikka Kadai • Matar Paneer

### SIDES AND CONDIMENTS

Biryani Rice • Naan • Papadum Basket

Cucumber Raita • Mango Chutney • Pachranga Pickles

# SWEET INDULGENCES

## CHINESE NEW YEAR TREATS

Eight Treasure Pineapple Entremet

Mango Passion Entremet

Signature House-made Kueh Lapis

Cold Honey Sea Coconut Jelly

Osmanthus Jelly

'Koi Fish' Jelly

## WARM

Peanut and Sesame Glutinous Rice Ball in  
Sweet Red Bean Soup

Portuguese Egg Tart

## WHOLE CAKES

Orange Butter Cake

Strawberry Shortcake

Ondeh Ondeh Cake

Fullerton Chocolate Cake

Banana Walnut Nutella Pound Cake

Lemon Pound Cake

Red Velvet Swiss Roll

Pandan Chiffon Cake

## CHINESE NEW YEAR GOODIES

Kueh Bangkit • Pineapple Tart • Love Letter

## ICE CREAM

Orange Sorbet • Pineapple Sorbet

Chocolate • Vanilla

## CHOCOLATE FOUNTAIN

*Strawberry, Cookie, Marshmallow, Chocolate Wafer*