



2025 CHINESE NEW YEAR  
**Eve, Day 1 & Day 2**  
DINNER BUFFET  
28 - 30 January 2025  
6 pm to 9.30 pm

With special add-on  
**Abalone Yu Sheng with Citrus Sauce**

### APPETISER

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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

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**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

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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

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#### 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**

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Coin Bak Kwa  
Spring Roll  
Prawn Ngoh Hiang  
Seafood Treasure

### **SOUP**

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Fish Maw Soup  
Ginseng Chicken Broth

### **NOODLE STATION**

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

### **STEAM BASKET**

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Mini Huat Kueh  
Longevity Bun  
Plant-base Dumpling

### **BREAD & CHEESE BOARD**

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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

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### **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

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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](mailto: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.*

