

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

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

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

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

Eve

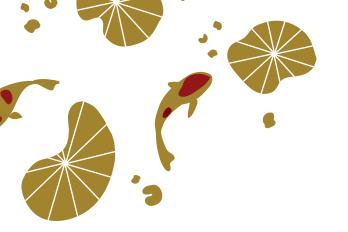
Suckling Pig Roasted Chicken Peking Duck

Day 1 & Day 2

Crispy Pork Belly Roasted Chicken

Choice of Sauces & Condiments: Chicken Chilli, Salt & Mustard





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FESTIVE BITES

Coin Bak Kwa Spring Roll Prawn Ngoh Hiang Seafood Treasure

SOUP

Fish Maw Soup Ginseng Chicken Broth

NOODLE STATION

Prawn Noodle

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

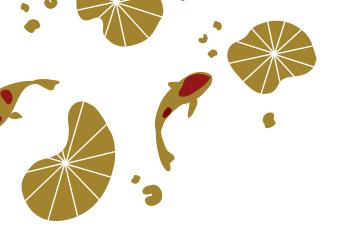
STEAM BASKET

Mini Huat Kueh Longevity Bun Plant-base Dumpling

BREAD & CHEESE BOARD

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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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

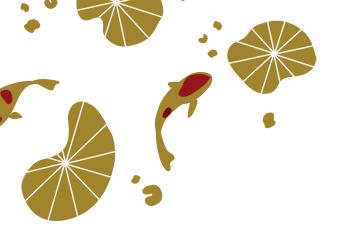
Prosperity Herbal Chicken

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

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

Menu items are subject to changes according to availability.

All prices are in Singapore dollars, subject to service charge and prevailing government taxes.

