

**FESTIVE INTERNATIONAL DINNER BUFFET  
WITH LIVE STATIONS, SEAFOOD ON ICE, WOK DELIGHTS &  
WESTERN/LOCAL/JAPANESE SPECIALS**

**4 – 20, 23 – 26, 30, 31 JANUARY & 1, 2 FEBRUARY 2023  
6pm – 10.30pm**

**21, 22, 27 – 29 JANUARY & 3 – 5 FEBRUARY 2023  
5pm – 7.30pm | 8pm – 10.30pm**

**\$78 per adult**

**\$46.80 per child**

**Top-ups for free flow of Champagne,  
Sparkling Wine, Wine, Beer, Sparkling Tea,  
Soft Drinks & Juices**

**\$33 – \$66 per adult**

**Early Bird Offer: 50% off every 2<sup>nd</sup> adult diner with full pre-payment made till 3 January  
Citi, DBS/POSB, HSBC, Maybank, OCBC, UOB Cards: 40% off every 2<sup>nd</sup> adult diner  
Hotel Gourmet Card: 25% off every adult diner**

**Chilled Appetiser Selection**

Smoked Chicken with New Year Candies Fruit in Yuzu Mayonnaise  
Chilled Japanese Cuttlefish Slices with Miso Ginger Dressing  
Octopus Salad with 'Yu Sheng' Vegetables, Pickles & Sweet Plum Sauce  
Cured Smoked Duck Salad with Kumquat, Apple & Honey Yoghurt Dressing  
Marinated Jellyfish with Thai Chilli Dressing & Roasted Sesame Seeds

**Healthy Corner**

Cherry Tomatoes with Bocconcini Salad and Pesto with Old Balsamic  
Asparagus Salad with Wild Mushroom Sesame Soya Dressing  
Genting Mesclun Green Salad  
Salad Dressings: Creamy French, Italian, Thousand Island, Caesar & Lemon Olive  
Condiments: Gherkins, Silver Skin Onions, Black Olives, Green Olives, Capsicum Strips,  
Cherry Tomatoes, Croutons, Dried Fruits & Nuts

**Bread**

Assorted Mini Hard Rolls & Soft Rolls served with Butter, Margarine & Nutella

**Japanese Station**

Assorted Sushi & Maki with Condiments

**Seafood on Ice**

Chilled Oysters, Snow Crab Leg, Chilled Tiger Prawns & N.Z. Mussels  
Condiments: Cocktail Sauce, Tartar Sauce, Ranch Dressing, Tabasco & Lemon Wedges

**Western Delights**

Seafood Stew with Roots Vegetable  
Pan-seared Salmon with Kumquat Relish & Citrus Cream Sauce  
Grilled Chicken Thigh with Asparagus & Lemon Thyme Jus  
Garden Vegetables with Almond Flakes & Light Butter Broth

**Soup on Rotation**

Cream of Butter Pumpkin / Cream of Mushroom / Cream of Tomato

**Wok Delights**

Fried Omelette with 'Chye Poh'  
Braised Egg Tofu with Cordyceps  
Deep-fried Lemon Chicken Breast with Roasted Sesame  
Braised Pork with 'Mui Choy'  
Braised Pork Belly in Dark Soya Sauce  
Braised Duck Leg with Chinese Spices, Dried Oysters & Black Moss 'Fa Cai'  
Wok-fried Butter Cereal Prawns  
Wok-fried Black Mussels with Chilli Crab Sauce  
Stir-fried Kang Kong with Sambal  
Wok-fried Vermicelli and Tiger Prawn enhanced with Tiger Beer  
Stir-fried 'Nai Bai' with Garlic

**Live Carving Stations**

Oven-roasted Australian Ribeye, Mashed Potatoes & Red Wine Jus  
Sticky Chinese Honey Pineapple Glazed Pork Ribs

**Live Stations**

Braised Pork Knuckle, Eggs & 'Tau Pok' in Dark Soya Sauce  
Wok-fried Yam Rice with Crispy Shallots  
Curry Noodles with 'Tau Pok' and Poached Chicken  
Steamed Fragrant Chicken & Crispy Pork Belly  
*Condiments: Chilli Sauce, Grated Ginger & Dark Soya Sauce*  
Grilled Satay  
*Chicken Skewers served with Peanut Sauce, Cucumbers, Onions & Ketupat*  
Goodwood Park Sliced Fish Noodles

**Desserts**

Pineapple Tart  
Guanaja Hazelnut Tart  
Orange Marble Cheesecake  
Mandarin Orange Chiboust Cake  
Yuzu Choux Puff  
Osmanthus Verrine with Chia Seeds  
Chrysanthemum Layer Cake  
Kumquat Pound Cake  
Chinese New Year Cookies  
Fortune Cookies  
Traditional Yam Paste with Gingko Nuts