



Reunion Dinner Buffet Menu

9 February 2024 (Dinner) | 6.30pm to 10.00pm
S\$128/adult, S\$64/child

DIY PROSPERITY YU SHENG
Fresh Salmon, Yuzu Chia Seed Dressing

BOUTIQUE SALAD BAR
(Rotation of 3 Types)
*Romaine Lettuce, Lollo Rosso, Red Chicory, Baby Spinach,
Butter Lettuce Mesclun Salad, Red Chicory, Arugula, Kale*

CONDIMENTS
(Rotation of 4 Types)
*Cucumber, Cherry Tomato, Red Cabbage, Broccoli, Young Corn
Sweet Corn Fava Bean, Cauliflower Crouton, Black Raisin, Pine Nut
Pumpkin Seed, Peanut, Dried Apricot*

DRESSINGS
(Rotation of 4 Types)
*Citrus Chia Seed Vinaigrette, Caesar Dressing, Balsamic Vinaigrette
Thousand Islands, French Dressing, Goma Dressing, Extra Virgin Olive Oil
Citrus Oil, Balsamic Oil, Herb Oil, Pesto Oil*

SEAFOOD ON ICE
*Hyogo Oyster, Boston Lobster, Mangrove Crabs, Tiger Prawns, Whelks, Green Mussels, White Clams
Condiments: Cocktail Sauce, House Dip, Tabasco, Lemon Wedges, Mignonette*

APPETISER
*Golden Coin "Bai Ye" Salad
Hearty Asian Slaw, Seaweed, and Pomelo
Sesame Jellyfish Salad
Ladyfinger, Chilli Paste*

Cheese Platter
*Cheddar Cheese, Brie Cheese & Emmental Cheese
Condiments: Crackers, Walnuts, & Fruit Chutney*

Please advise us of any dietary requirements including potential reaction to allergens.
All prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.
Menu is subject to changes and rotation.

JAPANESE

Assorted Sushi & Maki
Salmon, Tuna and Octopus, Ama Ebi Sashimi
Condiments: Kikkoman, Wasabi, Pickled Ginger

SIDE STATION

Singapore Rojak with Shrimp Paste Dressing
Indian Rojak

SOUP

Double-boiled Abalone Chicken, Fish Maw & Wild Ginseng Soup
Cream of Pumpkin Soup
Assortment of Bread, Jam & Butter

MAINS

Braised Sea Cucumber, Dried Oyster, Black Moss, Flower Mushrooms
Chinese Wine Chicken, Wolfberries
Drunken Herbal Prawns
Braised Pork Ribs in Red Yeast Rice
Wok Fry Creamy Pumpkin Slipper Lobster
Stir-fried Scallops, Broccoli, Supreme Sauce
Preserved Meat Rice

FRIED ITEMS

Butterfly Prawn Fritter
Vegetarian Spring Roll
Squid Ring

CARVING STATION

Stuffed Duck
Orange Jus, Hoisin Sauce, Plum Sauce

D.I.Y CONDIMENTS STATION

Mayonnaise
Ketchup
Sichuan Chili Sauce
Chopped Spring Onion
Chopped Coriander
Fish Sauce
Peanut Sauce
Chili Sauce
Thai Chili Sauce
Red Chilli
Soya Sauce
Sambal Chilli
Green Thai Chili

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PERANAKAN

Blue Pea Coconut Rice
Ayam Buah Keluak
Babi Tau Yu
Nyonya Chap Chye
Beef Rendang
Curry Fish Head
Udang Kuah Nanas

WHOLE FISH

Sea bream, Barramundi
Sweet and Sour
Cantonese Steamed

D.I.Y STATION

Traditional Kueh Pie Tee and Condiments

NOODLE

Longevity Noodle
Dumpling, Sichuan Chilli Sauce, Green, Braised Abalone Mushroom

BBQ NIGHT

Sichuan-Style Pork
Chicken
Tiger Prawn
Sausages
Corn on the Cob

THE PATISSERIE

Individual Desserts & Cakes

Mandarin Orange Mousse Cake
Citrus Financier Lemon Cream
Osmanthus Goji Berry Jelly
Mango Pomelo Pudding
Jujube Walnut Cake
Pineapple Upside Down
Caramelised Pear and Hazelnut Cake
Peanut Cheesecake
Mango Passion Fruit Cake
Coconut Dacquoise with Soursop Mousse
Dragon Beard Candy

Our Signature Delight

Assorted Nyonya Kueh
Durian Pekat

Live Station

Deep Fried Nian Gao with Yam and Potato

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DIY Shaved Ice

Pandan Jelly, Coconut, Gula Melaka Sauce, Taro, Sweet Potato and Condiments

Local Dessert

Nyonya Bubur Cha Cha

Orh Nee with Ginkgo

Red Bean Soup with Glutinous

Rice Dumplings

Seasonal Fresh Fruit

(Rotation of 4 types)

Watermelon, Rock Melon, Honeydew, Pineapple, Dragon Fruit

Whole Fruit

(Rotation of 2 types)

Pear, Red Apple, Plum, Mini Mandarin Orange, Longan

Refreshing Fruit Juice

Sugar Cane

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