

L'ESPRESSO

CNY FESTIVE ENGLISH AFTERNOON TEA BUFFET WITH SEAFOOD ON ICE, LIVE STATIONS & LOCAL FAVOURITES

10, 11 & 12 February 2024
12pm – 2.30pm | 3pm – 5.30pm

Saturday – Monday

\$78 per adult; \$46.80 per child

**Top-ups for free flow of Champagne, \$33 – \$66 per adult
Wine, Beer, Soft Drinks & Juices**

Finger Sandwiches

Chicken 'Bak Kwa' & Cheddar Cheese
Cucumber & Cream Cheese
Trio Ham
Golden Sweet Corn & Egg Mayo

Open Faced Sandwiches

Crabmeat with Pineapple & Avocado Salad
Herb & Garlic Cheese Tartlet with Cranberry Compote
Chicken, Gruyere Cheese & Apricot
Smoked Salmon Rillettes with Caviar & Chives

Petite Sandwiches

BLT Bagel
Parma & Brie Ciabatta
Roasted Vegetable & Pesto Focaccia

Croissants

Prawn, Mango & Pomelo Salad
Gammon Ham, Egg & Pork Floss

Chilled Delicatessen

Heirloom Tomato Salad & Lettuce with Balsamic Dressing
Selection of Charcuterie with Pickles & Mustard

Selection of Cheese

Sainte Maure, Bresse Bleu, Comté & Camembert
Served with Dried Fruits, Quince Paste, Walnuts & Crackers

Seafood on Ice

Chilled Tiger Prawn, Black Mussel & Clam
Spicy Cocktail Sauce, Marie Rose Sauce, Mignonette Sauce, Lemon and Lime Wedges

CNY Delicatessen

Chicken 'Bak Kwa' Gold Coin
Crispy Carrot Cake with Garlic Chili Sweet Sauce
Chicken Pomegranate with Golden Orange Dip
Crispy 'Nian Gao' & Yam Spring Roll
Mini Abalone & Crispy Fish Skin 'Yu Sheng'

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Hot Delights

Hungarian Beef Goulash served with Freshly Baked Bread
Impossible Meat Lasagna
Cheese Croquette
Mini Mushroom Quiche
Crispy Chicken Wing Stick with Sriracha Aioli
Fish Goujon with Tartar sauce

Local Hot Delights

Laksa with Condiments
Signature Chicken Curry & Roti Prata
Steamed Spinach Dumpling
Pandan Chicken
Mini Taiwan Sausage
Crispy Sesame Seafood Roll with Citrus Sauce
Singapore Chilli Crab with 'Man Tou'

Carving on Rotation

Crispy Pork Belly with Marsala Wine Sauce
Beef Ribeye with Mala Crust & Shallot Balsamic Sauce
Roasted Chicken with Five Spices & Scallion Sour Cream

Hearty Soup

Soup of the Day

Scones

Plain & Raisin scones with Strawberry Jam, Nutella, Devonshire Clotted Cream & Butter
Bread & Butter Pudding with Vanilla Sauce
Vanilla Crème Brûlée

Desserts

Pineapple Tart
Guanaja Hazelnut Tart
Orange Marble Cheese Cake
Mandarin Orange Crème Chiboust Cake
Yuzu Choux Puff
Osmanthus with Chia Seeds Verrine
Chrysanthemum Layer Cake
Ondeh Ondeh Cake
Toffee Brownie
Kumquat Pound Cake
Sliced/Whole Fresh Fruits
Soft Serve Ice Cream with Condiments