

## Chinese New Year Prosperity Semi-Bufferet Lunch Menu

### Main Course

(Choose one of the below)

"Dong Po" Wagyu Beef Karubi  
48-Hour Slow Braised | Baby Bok Choy | Chu Hou Sauce Reduction

Pan-Roasted Truffle Stuffed Chicken  
Parma Ham | Truffle-scented Glutinous Rice | Porcini Truffle Jus

Eight Treasure Duck Leg  
Taro | Red Dates | Lotus Seeds | Ginko Nuts | Mushrooms | Chestnuts | Wolfberries

Superior Seafood Poached Rice  
Baby Abalone | Chinese Flower Mushroom | Dried Conpoy | Crab Meat

*Vegetarian Main Course Options Available Upon Request*

### Buffet Menu

#### DIY Yusheng Bar

*Asian-inspired Lo Hei*

Julienne Daikon, Carrots, Thai Green  
Mango, Papaya, Pomelo & Ginger Flower.  
Served with Sichuan Pepper Cured  
Salmon, Marinated Jelly Fish, Roasted  
Pine Nuts, Grapeseed Oil, Crispy Fish Skin,  
Pork Skin Crackers & Yuzu Kumquat  
Sauce.

#### Chinese Cold & Hot Appetizers

Sichuan Poached Chicken  
Century Egg in Chilli Oil  
Duo Mushroom Salad  
Maple-glazed Smoked Duck with Hoisin  
Reduction  
Kueh Pie Tee with Prawns & Bak Kwa  
Mini Vegetarian Spring Rolls

#### Soup

Superior Fish Maw Soup  
*Sea Whelk | Crab Meat | Enoki*

#### Live Noodle Station

Spanish Mackerel Noodle Soup  
*Crispy Sole Fish | Garlic & Shallot Crisp |  
Coriander*

#### CNY Specials

Black Garlic Pork Char Siew  
Chinese Herbs Scented Tiger Prawns  
"Chap Chye" simmered in Chicken Stock  
Braised Flower Shitake with Spinach &  
Black Moss  
Wok-fried Ee Fu Noodles with Shredded  
Duck  
Fragrant Cured Meat 'Lap Mei Fan'

#### Dessert Bar

Osmanthus Jelly  
Thai Red Ruby with Jackfruit  
Persimmon Creme Brulee  
Chilled Peach Gum with Snow Fungus  
Duo Glutinous Rice Ball  
Silky Black Sesame Puree  
Red Bean Pancake  
Assorted Chinese New Year Pastries