



Chinese New Year Buffet - 28 Jan to 2 Feb 2022 Lunch and Dinner: \$58.80++ (Adult)

Children: 40% off (6 to 12yrs) / Senior Citizen: 30% off (above 60yrs)

Buffet Timing: 12pm - 2.3opm | 5pm - 7.3opm | 8pm - 10.3opm

Seafood-on-Ice

Sashimi Grade Oyster Poached Prawn Whelk Snail Canada Spanner Crab

Sashimi & Maki Station

Salmon Sashimi Sushi Maki Maki

Appetizers

Smoked Duck Breast & Lychee Compote Jellyfish Salad Fried Spring Roll Ngoh Hiang

Chef's Salad Station

Romaine Lettuce with Condiments Caesar Dressing, Goma Dressing, Balsamic Dressing

Soup Counter

Fish Maw, Mushroom & Crab Meat Soup Lobster Bisque Soup Served with Soft Bun and Butter

Mains - Seafood

Chilli Crab

Served with Man Tou

Claypot Seafood Tofu

Wok Fried Black Pepper Crayfish

Menu is subject to changes depending on the availability of items and ingredients.

Mains - Meat

Braised Pork Trotter & Sea Cucumber Slow-Roast Leg of Lamb Served with Herbs & Vegetables

Mains - Staples & Vegetables

XO Fried Rice Braised Ee-Fu Noodles with Chives Stirred-fried Broccoli & Chinese Mushrooms

Carving Board

Roast Beef Ribeye Served with Gravy and Mustard Poached Whole Salmon with Dill Cream

Live Noodle Station

Signature Mini Abalone Square Laksa Served with Bean Sprouts, Fish Cake, Egg, Sambal Chilli & Laksa Leaf

Roast Meat Station

Roast Chicken Roast Duck Barbeque Pork Belly

Desserts

"Full of Luck" Kueh Lapis
Steam Nian Gao with Fresh Coconut
Huat TIGER-ther Durian Cake
Mandarin Orange Delights
Chocolate Brownie
Hot Chng Tng
Chinese New Year Cookies
Fresh Fruits

Add on: Smoked Salmon Yu Sheng \$38++ per platter