



ONE-NINETY

CNY DINNER

CNY Full Dinner Buffet	\$168 ++
Free-Flow Prosecco, Aperol Spritz, Red Wine and White Wine, Beer	+\$50
Free-Flow Champagne, Prosecco, Aperol Spritz, Red Wine and White Wine, Beer	+\$80

BREAD

(Contains Dairy, Egg)

Spring Onion Focaccia, Chicken Bak Kua Brioche, Chili Flakes Bread Stick, Seaweed Ciabatta
Artisanal Butter (VG,D,GF)

SALAD BAR

Rocket, Cos Lettuce, Romaine, Castel Franco Chicory, Carrot, Cucumber, Corn, Heirloom Tomatoes,
Yuzu Soya, Lemon Vinaigrette, Raspberry Vinaigrette, Extra Virgin Coconut Oil, Balsamic Vinegar
Pita Bread and Dips

COLD CUTS AND FRESH CHEESES

Parma Ham (P), Salami (P), Porchetta (P),
Beef Bresaola (B), Pickles (V)

SEAFOOD BAR

Tiger Prawn (SF), Mussel (SF), Scallop (SF), Crab (SF), Boston Lobster (SF)
Lemon, Calamansi, Tabasco, Garlic Aioli, Tartare Sauce, Cocktail Sauce
Soy Sauce & Wasabi (E,S)

CHEESE SELECTION

Zizzona, Burrata (D,VG), Truffle Infused Ricotta (D,VG)
Heirloom Tomatoes (V)

CHINESE DELICACY

Cage Free Drunken Chicken Roll, Spring Onion & Coriander Salad, Goji Berry (SU,S,ALC)
Sustainable Prawn and Pomelo Salad, Radish, Spicy Kumquat (S,SF)
Sustainable Farmed Heirloom Tomato, Chinese Yam, Yuzu- Osmanthus (V)
Smashed Cucumber with Black Fungus, Garlic (V,S)

WESTERN SALAD

Asparagus, Farro, Roasted Bell Pepper, Almond, Citrus Sherry Dressing (N)
Celeriac Remoulade, White Truffle Oil, Macadamia Nut (D,N)
Compressed Watermelon, Vine Cherry Tomato, Burrata, Balsamic Pearl (D,SU)
Tian of Crab, Mango Salad, Avocado, Locally Farmed Cress (D,E,SF)

WESTERN LIVE STATION

Oven Roasted Prime Rib, Natural Jus (B)
Roasted Whole Tasmanian Salmon, Sauce Choron (SU)
Roasted Leg of Lamb, Natural Jus, Horseradish, Dijon Mustard

Gluten-Free (GF) Contains Soy (S) Contains Nuts (N) Contains Shellfish (SF)
Contains Dairy (D) Contains Eggs (E) Contains Beef (B) Local (L) Contains Alcohol (ALC)
Contains Pork (P) Sustainable Produced (SU) Vegetarian (VG) Vegan (V)

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FourSeasonsHotelSingapore

Prices are in SGD, subject to 10% service charge and applicable taxes





ONE ~ NINETY

CHINESE LIVE STATION

Yu Sheng Station
Condiments and Dressing Selection

HOT BITES

Pork "Tonkatsu" Shokupan (P, D, E, S)
Fritto Misto (SF, D)
Chicken Satay (N, S, L)

HOT CORNER

(On a Weekly Rotation)

Lotus Roots Soup with Pork Ribs (P, S, N, L)
Teochew Steamed Cod Fish (S, L)
Spinach Ricotta Ravioli, San Marzano Tomatoes, Basil (VG, D)
Braised Pork Belly, Preserved Vegetable (P, S, N, L)
Steamed Shrimp, Glass Noodles, Soy (SF, S, N, L)
Ayam Buah Keluak (S, L, N)
Beef Lasagna (B, D)
Crabmeat Fried Rice (SF, N, E, S, L)
Singapore Fried Bee Hoon (SF, N, E, S, L)
Baby Kailan with Salted Fish (S, N)

CHEESE TABLE

Artisanal Cheese, Dried Fruits, Nuts, Chutneys (VG, D, N)

DESSERT BUFFET

Mandarin Petit Gateau (D, E)
Pineapple Tart (D, E)
Assorted Cookies (D, E, N)
Love Letters (D, E)
Pineapple Buttermilk Cake (D, E)
Black Sesame Chrysanthemum Cake (D, E)
Matcha Choux (D, E)
Egg Tart (D, E)
Mango sago with Pomelo (D, E)
Orange Chocolate Opera (D, E)
Ondeh-Ondeh Cake (D, E)
Sago gula Melaka (V)
Assorted Macarons (D, E, N)
Nonya kueh (D, E)
Chocolate Tart (D, E)
Raspberry Cheese Cake Bite (D, E)
2 types of chocolate pralines (D, E, N)
Orange Chocolate Chip Cupcake (D, E)
Fresh Fruit Platter (V, GF)

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