



CHINESE NEW YEAR BUFFET

16 FEB TO 18 FEB 2026

1-FOR-1 DISCOUNT FOR ALL ADULT DINERS!
(Prices listed are before discount)

CNY Eve 16 Feb	Dinner	\$168++ per adult	\$30++ per child (6 - 12 yrs old)
CNY Day 1 & 2 17, 18 Feb	Lunch	\$156++ per adult	\$25++ per child (6 - 12 yrs old)
CNY Day 1 & 2 17, 18 Feb	Dinner	\$168++ per adult	\$30++ per child (6 - 12 yrs old)



HIGHLIGHTS

Prosperity Yu Sheng

with Turnip, Carrot, Pickled Vegetables, Crispy Crackers, Sesame Seed, Ginger Slice, Fragrant Oil with Plum Sauce

Chicken Bak Kwa

**only available for dinner*

Buddha Jumps Over the Wall

**only available for dinner and one portion per person*

Hot Asian Delights

Chilli Slipper Lobster with Fried Mantou

Desserts

Deep Fried Sesame Ball

Osmanthus Jelly with Woldberries

Fried Nian Gao with Sweet Potato & Yam Sandwich

Red Bean Soup with Glutinous Rice Dumpling

Orh Nee (Yam Paste with gingko nut with Coconut Cream Milk)

**only available for dinner*

Chinese New Year Cookies

Peanut Brittle, Almond Cookies, Peanut Cookies, Chocolate Coins,
Pineapple Tarts, Egg Roll, Traditional Eggcake



Chef's Recommendation

Please note that this menu is subject to changes on a daily basis, depending on the availability of fresh ingredients.



Seafood on Ice

Poached Tiger Prawn

Blue Mussel

Sea Whelk

Baby Abalone

Sweet Clam

Half Shell Scallop

 Fresh Oysters

 Snow Crab Legs

 Rock Lobster **only available for dinner*

 Baby Yabby Lobster **only available for lunch*

Condiments: Lemon Wedges, Cocktail Sauce, Thai Sauce,
Cut Chili with Soy Sauce

Cold Whole Salmon on Ice

Condiments: Laksa Mayo, Garlic Chili, Calamansi Garlic Soy,
Mala Aioli & Onion Sambal

Salmon & Sashimi

Salmon Sashimi

Assorted Sushi & Maki Roll

Condiments: Shoyu Sauce, Wasabi, Pickled Pink Ginger

Compound Salads

Roasted Duck with Lyhcee Salad with Hoisin Sauce

Saliva Chicken (Sichuan Chicken in Chilli Oil)

Chinese Cucumber Salad with Baby Octopus

Healthy Salads

Quinoa and kale Salad

Mushroom Salad

Chef's Recommendation

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depending on the availability of fresh ingredients.



Hummus & Crudites

3 Types of Hummus
(Beetroot, Chickpeas, Spinach)

Sesame Lavosh, Bread Stick and Vegetables Crudités

6 Types of Antipasto
4 Types Asian Pickles

Green Salads

Choice of Greens: Mesclun, Romaine Lettuce, Arugula,
Red Leaf Lettuce, Cherry Tomato, Japanese Cucumber, Carrot,
Sweet Corn, Bell Pepper & Red Onion

Choice of Dressing: Caesar, Thousand Island, Goma Dressing, Herb Olive Oil

Chefs' Signatures

Freshly made Prata
with selection of Dhal Curry and Chicken Curry

Chicken Rice Stall

Steamed & Roast Chicken Rice, Roast Duck
Condiments: Chicken Rice Chili, Ginger Puree, Dark Soya Sauce

Singapore Laksa

with Boiled Quail Egg, Thick Bee Hoon, Tau Pok, Prawn, Fish Cake,
Beansprout, Laksa Leaf, Sambal Onion

Chefs' Carvings

Slow-roast Cumin Beef Prime Rib
with Roasted Potatoes & Roasted Seasonal Vegetables

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Asian

Steam Lotus Leaf Five Grain Rice with "Chicken Bak Kwa"
Salted Egg Prawn (deshell)
Braised Tea Leaves Soy Duck
Braised Dried Oyster with Market Green Vegetable
Steamed Red Snapper with Shredded Dried Scallop and Garlic Sauce
Braised Chicken with Sea Cucumber and Chinese Mushroom
Xinjiang Cumin Lamb

Grilled Satay

Chicken and Mutton Satay
in peanut gravy with condiments

Western

Grilled Salmon with Sun Dried Tomato and Mushroom Beurre Blanc
Seafood Aglio olio
Osso Buco
Roasted Honey Mustard Spring Chicken

Soup

Fish Maw Soup
Lobster Bisque

Indian

Minced Mutton Biryani Rice
Indian Butter Chicken
Paneer Masala

BBQs

Char Siew Chicken Middle Wing
Grilled Lamb Sausage
Grilled Salted Pepper Prawn



Chef's Recommendation

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Desserts

Seasonal Fruits
Mini French Pastries
Assorted Nyonya Kueh
Kacang Puteh

Ice Cream

Condiments: with Wafer or Rainbow Bread


Ice Kacang & Ice Cendol
with condiments


Chocolate Fondue


Condiments: Marshmallow, Dried Fruit, Cut Fruit, Sliced Cake, Churros


Drinks


Coffees

Espresso 

Café Latte 

Cappuccino 

Flat White 

Tea 

Earl Grey, Peppermint, Chamomile,
English Breakfast, Jasmine Green Tea

Juices 

(3 drinks on rotation)

Calamansi, Blackcurrant, Ice Lemon Tea, Barley or Sour Plum



Nutri-Grade mark is based on default preparation (before addition of ice).



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