



PROSPERITY BUFFET

9 FEB - 16 FEB 2026

1-FOR-1 DISCOUNT FOR ALL ADULT DINERS

(Prices listed are before discount)

Weekday Lunch	Mon to Fri	\$118++ per adult	\$25++ per child (6 - 12 yrs old)
Weekend Lunch	Sat & Sun	\$128++ per adult	\$25++ per child (6 - 12 yrs old)
Weekday Dinner (excluding 16 Feb 2026)	Mon to Thurs	\$132++ per adult	\$30++ per child (6 - 12 yrs old)
Weekend Dinner	Fri to Sun	\$148++ 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*

Soup

Fish Maw Soup

Hot Asian Delights

Braised Duck with Sea Cucumber and Chinese Mushrooms **only available for dinner*

Chili Slipper Lobster with Fried Mantou **only available for dinner*

Braised Oyster with Market Greens

Wok-fried Bee Hoon with "Chicken Bak Kwa"

Braised Herbal Black Chicken with Wolfberries

Braised Chinese "Hong Shao" Style Beef Cubes

Desserts

Egg Tart **only available for weekend lunch*

Mini Fa Gao (Chinese Fortune Cake)

Fried Nian Gao with Sweet Potato & Yam Sandwich

Chinese New Year Cookies

Peanut Brittle, Almond Cookies, Peanut Cookies, Chocolate Coins,

Pineapple Tarts, Egg Roll, Traditional Eggcake

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



COLD SELECTION

Seafood on Ice

Poached Tiger Prawn, Blue Mussel, Sea Whelk , Baby Abalone, Sweet Clam, Baby Yabby Lobsters

Half Shell Scallop *only available for dinner daily, and weekend lunch

Rock Lobster *only available for weekend dinner

Fresh Oysters *only available for dinner

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

Chef's Recommendation: Cold Whole Seabass on Ice *only available for lunch

Chef's Recommendation: Cold Whole Salmon on Ice *only available for dinner

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

Sushi & Sashimi

Salmon Sashimi *only available for dinner daily

Assorted Sushi & Maki Roll *only available for weekend lunch and dinner daily

Condiments: Shoyu Sauce, Wasabi, Pickled Pink Ginger

Chef's Recommendation

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



SALADS

Compound Salads

(1 item on rotation)

Chicken/Duck

- Roasted Duck Salad with Cucumber n Scallion n Hoisin Sauce
- Smoked Duck Salad with Orange Marmalade
- Chicken Char Siew Salad with Leek n Celery
- Steamed Chicken Salad with Ginger Puree

(1 item on rotation)

Seafood

- Kelp Salad with Seafood
- Green Papaya Salad with Chilli and Shrimp
- Seafood Achar
- Tuna Nicoise Salad

(1 item on rotation)

Beef

- Curry Creamy Potato Salad with Beef Pastrami
- Roasted Beef Salad with Peanut Sauce
- Laksa Bow Tie Pasta with Beef Salami salad
- Mala Black Fungus and Lotus with Sliced BeefSalad

Healthy Selection

(1 item on rotation)

- Crunchy Asian Vegetable Salad with Ginger Dressing
- Black Fungus Salad with Sesame Dressing
- Chinese Century Egg with Pickle Ginger and Chili Oil
- Sichuan Style Shredded Potato Salad
- Quinoa and kale Salad
- Mushroom Salad
- Caprese Salad
- Pumpkin Salad with Broccolini Salad

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depending on the availability of fresh ingredients.



MAKE-YOUR-OWN

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

chef Kueh Pie Tee

*only available for lunch

Condiments: Shrimp, Shredded Egg, Peanut Crush, Coriander Leaf, Nyonya Sambal

Hummus, Crudites & Pickles

3 Types of Hummus
(Beetroot, Chickpeas, Spinach)
Sesame Lavosh, Bread Stick and Vegetables Crudités

Congee

Condiments: Crispy Ikan Bilis with Peanut, Pickled Chye Sim, Braised Peanut, Salted Egg, Chicken Floss, Spring Onion, Fried Shallot, Ginger, You Tiao, Century Egg

chef Chef's Recommendation

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LIVE STATION

Chefs' Signatures

Freshly made Prata
with selection of Dhal Curry and Chicken Curry

Chef's Signature: Chicken Rice Stall

Steamed and Roast Chicken Rice

Condiments: Chicken Rice Chili, Ginger Puree, Dark Soya Sauce

Chef's Signature: Singapore Laksa

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

Chefs' Carvings

Chef's Signature: Slow Roasted Char Siew Lamb Leg and Condiments
*only available for weekday lunch

Chef's Signature: Slow Roast Chinese BBQ D-Rump with Condiments
*only available for weekend dinner

Chef's Recommendation

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ASIAN DELIGHTS

Rice/Noodles

(1 item on rotation)

- Wok-Fry Bee Hoon with "Chicken Bak Kwa"
- Braised Ee fu Noodle with Mushroom and Shrimp
- Wok-fry Hong Kong Egg Noodle with Seafood
- Wok-Fry Black Pepper Mee Tai Bak with Seafood

Seafood

(1 item on rotation)

- Butter Prawn with Chicken Floss
- Salted Egg Prawn
- Prawns in Garlic Ginger Soy Sauce
- Cereal Prawn

 **Chilli Slipper Lobster with Mantou** *only available for dinner

Beef

(1 item on rotation)

- Braised Beef Brisket with Tendon
- Braised Chinese "Hong Shao" Style Beef Cube
- Wok-fried Black Pepper Beef with Asparagus
- Wok-fried Beef and Mushroom with Oyster sauce

Vegetable

- Braised Dried Oyster with Market Green Vegetable

Chicken/Duck

(1 item on rotation)

- Braised Chestnut Chicken with Mushroom
- Wok-Fried Chicken with Spring Onion and Ginger
- Braised Herbal Black Chicken with Wolfberries
- Kung Pao Chicken with Cashew Nut

 **Braised Duck with Sea Cucumber and Chinese Mushroom** *only available for dinner

Fish

(1 item on rotation)

- Steam Fish with Salted Vegetable
- Ginger Soy Fish
- Sweet n Sour Fish
- Cantonese Steam Fish

Grilled Satay

a selection of chicken and mutton satay in peanut gravy with condiments

 **Chef's Recommendation**

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WESTERN & SOUP

Fish

(1 item on rotation)

- Mexican Baked Salsa Fish
- Seafood Bouillabaisse
- Fish Picatta
- Seafood Mornay

Chicken

(1 item on rotation)

- Chicken Lasagna
- Roasted Spring Chicken with Thyme jus
- Pollo en Pepitoria (Spanish Braised Chicken)
- Braised Chicken Creamy Mushroom Sauce

Beef/Lamb

(1 item on rotation)

- Grilled Lamb Chop with Mint Sauce
- Beef Stew
- Lamb Sheperd's Pie
- Beef Pot Au Feu

Asian Soup

(1 item on rotation)

- Sweet Corn with Crabmeat Soup
- Hot & Sour Thick Soup
- Chicken and Gingko Nut Herbal Soup

Western Soup

(1 item on rotation)

- Pumpkin Soup
- Cream of Mushroom
- Cream of Tomato
- Truffle Potato and Leek Soup



Chef's Recommendation

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INDIAN & BBQ

Vegetable

(1 item each on rotation)

- Aloo Gobi
- Jeera Aloo
- Palak Paneer
- Vegetable Korma

Chicken / Mutton / Seafood

(1 item each on rotation)

- Mutton Rogan Josh
- Goan Fish Curry
- Prawn Vindaloo
- Butter Chicken
- Tandoori Chicken
- Chicken Masala

Rice

(1 item each on rotation)

- Plain Biryani Rice
- Lemon Rice
- Peas Pulao
- Vangi Bath

BBQ Station *only available for dinner

(3 items on rotation)

- Honey Glazed Chicken Drumlet
- Grilled Chicken / Beef / Lamb Sausage
- Otah Otah
- Grilled Spiced Squid
- Grilled Prawn

Weekend Special

Chef's Recommendation

Grilled Yabby Lobster

 **Chef's Recommendation**

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depending on the availability of fresh ingredients.



DESSERT & DRINKS

Seasonal Fruits
Mini French Pastries
Chef Indonesian Kueh Lapis
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

Local Delights (1 item on rotation)

Cheng Teng, Bubur Pulut Hitam , Grass Jelly in Soya Milk
Green Bean Soup with Sago , Bubur Cha Cha, Red Bean Soup with Gingko Nut
Chilled Grass Jelly with Sea Coconut and Longan, Chilled Mango with Sago
Chilled Melon with Lychee

Drinks

Coffees

Espresso A 0%
Café Latte C 0%
Cappuccino C 0%
Flat White C 0%

Tea A 0%

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

Juices B 5%

(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).

Chef's Recommendation

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