

Makan@Jen

Lunar New Year Weekday Dinner Menu (\$48++)

Available on 13 – 16, 19 – 23, 27 – 30 January & 2 – 6 February 2020

6.30pm – 10.00pm

PROSPERITY YUSHENG

Pink Peppercorn Salmon Yusheng

with

Passion Fruit Pop Balls & Honey Mango Dressing

(Small: \$58++ / Large: \$68++)

Add Ons

10 Whole Abalone - \$58++

10 Sliced Boston Lobster - \$28++

10 Sliced Raw Salmon - \$20++

10 Sliced Smoked Salmon - \$18++

10 Sliced Smoked Duck - \$13++

Fruit & Berries (Mango, Blueberry & Strawberry) - \$10++

LUNAR NEW YEAR HIGHLIGHTS

Braised Duck with Dried Oyster & Sea Cucumber

Golden Sand Salted Egg Yolk Prawn with Curry Leaf

Slow-Braised Pork Knuckle with Chestnut & Shitake Mushroom

Pacific Clam & Green Spinach with Superior Sauce

Steamed Soya Milk & Egg with Chinese Sausage, Crabmeat & Spring Onion

Stir-Fried Nian Gao & French Bean with Supreme XO Sauce

Miniature Baby Abalone with Savoury 8 Treasures Rice

Braised Ee Fu Noodles with Smoked Duck, Hon-shimeji & Chives

Hong Kong Style Steamed Fillet of Seabass with Truffle Oil

LUNAR NEW YEAR HEARTWARMING SOUP

Seafood Thick Broth with Fish Maw

ORIENTAL ROAST MEAT STATION

*Chinese Spiced Roast Duck, Roast Chicken, Roast Pork
with Condiments*

LIVE GRILL STATION

Torched & Grilled Half Shell Scallop with Roe

Grilled Taiwanese Sausage

Chicken Cheese Sausage

SEAFOOD ON ICE

*Snow Crabs,
Chilled Prawns, Flower Clams,
Black Mussels, Green Half Shell Mussels,
Baby Crayfish, Conch*

*Served with Thai style Coriander, Citrus Vinaigrette, Wasabi Mayonnaise, Cocktail Sauce
Tabasco and Lemon Wedges*

SUSHI & MAKI ROLLS

*Selection of Sushi Tamago, Inari Sushi and Crabstick Sushi
Assortment of California Roll, Soft Shell Crab Maki, Cheese Maki Roll,
Smoked Salmon Maki, Ebiko Maki, Otah Maki Roll*

SASHIMI SELECTIONS

*Fresh Norwegian Salmon Sashimi
Marinated Cuttlefish with Abalone Sauce
Served with Soya Sauce, Japanese Pickled Ginger, Wasabi*

SALAD BAR WITH ACCOMPANIMENTS

*Baby Spinach, Mesclun Mix, Romaine Lettuce, Cherry Tomato, Corn Kernel, Chickpeas,
Kidney Bean, Black Olive, Sun Flower Seed, Pumpkin Seed, Raisin, Cranberry*

DRESSING, OIL AND VINEGAR

*Lemon Dressing, French Dressing, Goma Dressing, Sesame Soya Dressing
Sunflower, Apricot Oil, Avocado Oil, Walnut Oil, Balsamic, Sherry Vinegar, Red Wine Vinegar*

COMPOUND SALADS

*Marinated Jelly Fish with Special Sauce
Marinated Baby Octopus & Edamame Salad with Sesame Seed*

CHEESES & ACCOMPANIMENTS

*Brie, Emmenthal, Cheddar,
Smoked Mozzarella, Boursin
with
Dried Apricot, Prune, Almond, Sun Flower Seed, Pumpkin Seed*

FRUITS COMPOTES

Strawberry Compote, Blueberry Compote

FARMER'S BREAD AND LOAFS

*Dark Rye Bread, Sour Dough Bread, French Baguette, Whole Meal Loaf, Muesli Loaf,
Stone Oven Olive Loaf*

DIM SUM

*Golden Lava Salted Egg Yolk Bun
Steamed Har Gow
Steamed Siew Mai
Fried Yam Puff with Chicken
Fried Seafood Roll with Sweet Chilli*

LOCAL NOODLE STATION

*Singapore Laksa with Thick Coconut Broth and Condiments
OR
Prawn Noodle Soup*

WESTERN SELECTIONS

*Chicken Ham Pasta with Tomato Sauce & Parmesan Cheese
Sautéed Asparagus with Cherry Tomato
Sautéed Creamy Spinach
Sweet Corn of Cob*

LUNAR NEW YEAR SWEET TREATS

*Chilled Cheng Teng with 8 Treasures
Lunar New Year Cookies – Pineapple Tarts, Peanut Cookies, Butter Cookies
Longan with Black Sesame & Almond Beancurd
Chilled Mango Sago Pudding
Nian Gao & Glutinous Rice Ball in Red Bean Soup
Fried Sesame Ball
Mandarin Orange Cheese Cake
Prune & Mixed Fruits Butter Cake
Ondeh Ondeh Cake
Lychee Rose Cake
Frosty Red Velvet Cake
Lunar New Year Mandarin Orange Flan
58% Dark Chocolate Fudge Cake
A variety of Ice Cream with Condiments*

***All menu items are subject to changes**