



CHINESE NEW YEAR DINNER BUFFET

AVAILABLE ON 16, 17 & 18 FEBRUARY 2026
6PM – 9:30PM

ADULT
\$128++

CHILDREN
(6-11 YEARS OLD)
\$64++

APPETISER & SALADS

Couscous with Sundried Tomatoes
& Kalamata Olives

Angel Hair Pasta with Truffle Oil
Dressing & King Mushroom

Jellyfish Salad

Thai Glass Noodle Salad with
Shrimp

Mesclun Greens | Romaine Lettuce
Cherry Tomatoes | Corn Kernel |
Onion Ring | Kyuri
Honey Citrus Vinaigrette | Thousand
Island | Balsamic | Olive Oil

Assorted Cheese:
Feta, Emmental & Cheddar

Dried Nuts, Dried Fruits,
Cheese Biscuit

SOUP OF THE DAY

Lobster Bisque

Double-boiled Ginseng Chicken
Soup with Abalone

Conpoy Porridge

SEAFOOD COUNTER

Prawn & Mussel, King Crab, Boston
Lobster

JAPANESE COUNTER

Assorted Nigiri Sushi & Maki Rolls

Salmon Sashimi

CHEF'S TABLE

Black Angus Prime Beef Rib with
Buttered Vegetables & Truffle
Mashed Potatoes

Whole Norwegian Salmon with
Tomato, Wolfberry & Coriander
Sauce

Red Snapper with Lemongrass, Lime
& Chillies

Seafood Treasure Pot: King Crab,
Prawn, Mussel, Clam, Abalone, Lion's
Mane Mushroom

CNY SPECIAL

DIY Yu Sheng with Smoked
Salmon and Condiments

DIM SUM

Har Kow, Siew Mai, Lotus Leaf Rice

SHOW STATION

Singapore Laksa

AHK's Superior Broth with Bamboo
Lobster

Grilled Norwegian Salmon

Grilled Marinated Prawn

Grilled Udang Galah with Tarragon
Butter

Grilled Marinated Squid

MAIN DISHES

Garlic Egg Fried Rice with Conpoy

Braised whole Duck with 8 treasure
and Black moss

Norway Lobsters in Chilli Crab
Sauce with Fried Mantou

Seafood Thermidor

Baked Scallop with Cheese and
Mushroom Sauce

Fried Chicken with Spicy Smoky
Sauce

Braised Mushroom Abalone and Sea
Cucumber with Broccoli

DESSERT

Durian Pengat

Chocolate Fountain with
Marshmallow & Fresh Fruits

New York Cheesecake

Chocolate Brownie

Assorted Swiss Rolls

Osmanthus & Cheng Teng Jellies

Fresh Fruits

Nian Gao

Cheng Tng

Assorted Ice Cream

Mango Sago with Pomelo

Glutinous Rice Ball in Ginger
Syrup