



THE GRAND

REUNION FEAST

MONDAY, 16 FEBRUARY 2025 | 6PM TO 10PM

FOOD PACKAGE

Buffet package, inclusive of free-flow:
Still & Sparkling Water | Soft Drinks | Coffee & Tea

\$128++ per adult

\$64++ per child (6 to 12 years old)

\$30++ per child (3 to 5 years old)



CHAMPAGNE PACKAGE

Buffet package, inclusive of free-flow:
Taittinger Brut Reserve NV Champagne |
Rosé Champagne | Red and White House Wine |
Beers | Cocktails - Cherry Moon / New Year Fizz / Orange
Blossom | Still & Sparkling Water |
Soft Drinks | Coffee & Tea

\$188++ per adult

Prices are subject to 10% service charge
and prevailing government taxes



FROM THE SEA

Rock Lobster | Tiger Prawn | Half-shell Pink Scallop | Canadian Black Mussel |
Japanese Clam | Hyugo Oyster

Condiment: Lemon Wedges, Red Wine Mignonette, Wasabi Mayo, Cocktail Sauce, Tabasco

CAVIAR BAR

Sturgeon Caviar | Ikura | Tobiko

Condiments: Blinis, Sour Cream, Chive

JAPANESE CORNER

Variety of Sushi and Maki Rolls
Cold Soba Noodles with Condiments

Condiments: Wasabi, Shoyu, Pickled Ginger, Assorted Japanese Pickles

DIY PROSPERITY FUSION YUSHENG SALAD BAR

Assorted Radish | Hydroponic Salad Greens | Assorted Pickles | Crispy Cracker | Pomelo | Peanuts |
Sesame Seeds | Five Spice Powder | Coriander | Fragrant Oil | Mandarin Orange | Plum Sauce

SALAD BAR

Burratta Fior Di Pomodoro: Burrata topped with Assorted Tomatoes and Balsamic Glaze
Hiyayakko with Unagi: Japanese Cold Tofu topped with Unagi Kabayaki and Tosazu Dressing
Chicken Bak Kwa with Pineapple Salsa: Baked chicken Bak Kwa with Seared Pineapple,
topped with Pineapple Salsa

King Abalone Mushroom with Olive Delicacy: Roasted King Oyster Mushroom with Chinese Pickled Olive

Three types of Green Salad

Condiments: Corn, Tomato, Olive, Edamame, Beetroot, Red Onion, Cucumber
Sauce: Thousand Island, Balsamic, Caesar, Lemon Vinaigrette

CHARCUTERIE, ITALIAN COLD CUTS & OLIVES

SELECTION OF FIVE COLD CUTS ON ROTATION

Parma Ham | Smoked Turkey Ham | Chicken Lyoner | Chorizo | Wagyu Beef Pastrami
Variety of Marinated Olives and Antipasto



SEASONAL CHEESE & ARTISAN BREADS

Selection of five European Seasonal Cheese

ACCOMPANIMENTS

Quince Paste | Grapes | Assorted Oat Crackers | Grissini and Lavash
Dried Fruits - Apricot | Prune | Apple | Mango
Nuts - Almond | Walnut | Hazelnut | Pecan | Macadamia | Pistachio

SELECTION OF ARTISAN BREAD

Sourdough | Multigrain | Walnut Loaves | Mini Baguette | Fruit Roll | Rye Roll

NOODLE STATION

Vermicelli in Beancurd Soup served with Braised Mushroom, Bean Sprout and Scallion
Signature Laksa served with Rice Noodle, Abalone, Egg and Fish Cake

LOCAL DELIGHTS

Longevity Noodles with Seafood and Abalone
Roasted Chicken with Signature Vinegar Sauce
Steamed Barramundi with Fermented Radish
Braised Pork Knuckle with Bok Choy
Broccoli with Scallop
Crab and Fish Maw Soup

ASIAN FLAVOURS

Char Siew Chicken with Red Cabbage
Beef Brisket Stew
Grilled Kai Lan with Crispy Shallot
Chicken Lasagna
Roasted Roots Vegetables

ROAST OF THE DAY

Roasted Black Angus Beef Striploin
Grilled Si Chuan Lamb Ribs
Roasted Five-spiced Duck
Crispy Pork Belly
Assorted Sides and Vegetables
Selection of Mustards and Relishes

PIZZA CORNER

Golden Chicken Pizza - Chicken Bak Kwa, Pineapple, Red Onion
Fragrant Garlic and Chilli Seafood - Mixed Seafood, Crispy Garlic and Chilli, Curry Leaf, Coriander
Over the Top - Truffle Mushroom, Parmesan Cream, Potato



DESSERTS

D9 CAKERY SIGNATURE

D9 Signature Blueberry Cheesecake
Mandarin Chocolate Gateau
Pandan Gula Melaka Pound Cake

SHOOTER IN GLASS

Mango Sago Pudding with Pomelo Compote
CNY Pandan Chiffon Cake
Cut Fruits in Maison Jug

COLLECTION GÂTEAUX

CNY Raspberry Pistachio Gateau
Banana Walnut Cake
Coffee Layered Cake
Selection of Local Nonya Kueh

CONFECTIONARY

Assortment of Chocolate Pralines | Italian Macarons | Selection of CNY Cookies

CHOCOLATE FOUNTAIN

Marshmallows | Fresh Fruits | Financier

ICE CREAM

Assorted Ice Cream flavours with Crumble, Dark and White Chocolate Pearls