

Chinese New Year Buffet Lunch

Valid from 21 January to 19 February 2019 (excluding 4 February 2019)
12pm to 2.30pm
SGD58++ Adult, SGD29++ Child

Salad Bar

Arugula, Butter lettuce, Iceberg lettuce, Lollo rosso, Mesclun mix
Condiments: Cherry tomatoes, Chickpeas, Corn kernels, Croutons, Kidney beans, Parmesan cheese, Olives
Dressings: Balsamic, Caesar, French, Thousand island, Wafu

Cold Cuts and Charcuterie

Asian marinated smoked salmon, Beef pastrami, Chicken mortadella, Chorizo, Gravlax, Norwegian smoked salmon, Parma ham, Salami, Smoked chicken
Condiments: Capers, Cocktail onions, Gherkins, Mustard

Cheese Board

Brie, Camembert, Edam, Emmental, Gruyere
Condiments: Fig jam, Raisins, Table water crackers, Walnuts

Seafood on Ice

Black mussels, Cooked prawns, Greenshell mussels, Half shell scallops, Little neck clams, Vietnamese clams
Condiments: Cocktail sauce, Lemon wedges, Shallot vinaigrette, Tabasco sauce, Thai chilli sauce, Wasabi mayo

Bread

Selection of loaves, rolls, lavash and grissini
Condiments: Assorted jams, Balsamic cream, Olive oil, Unsalted butter

Soup of the Day

Double boiled herbal chicken soup (5 February 2019)
Fish maw soup (6 February 2019)

Japanese Station

Assorted handmade sushi and maki, Assorted tempura, Assortment of freshly sliced sashimi
Condiments: Pickled ginger, Shoyu, Wasabi

Hot Casseroles

5 February 2019
Braised pork ribs in black beer, Pork tonkatsu, Braised vegetarian abalones with broccoli and oyster sauce, Salted egg yolk prawns, Roasted chicken with lemon garlic sauce, Stir-fried clams with onion and chilli, Steamed fish in teochew style
6 February 2019
Potato with mayo, bacon bits and chives, Baked pork ribs with fermented beans, Spinach with braised mushrooms and oyster sauce,

Teriyaki salmon with shredded nori, Poached chicken with cognac, Roasted beef tenderloin with onions and mushrooms, Sauteed scallops with asparagus

Live Station

Pan-fried guo tie with condiments

Dim Sum

Char siew bao, Har gao, Xiao long bao

Rice

Chicken rice with condiments (5 February 2019)
Duck rice with condiments (6 February 2019)

Noodles

Singapore laksa with baby lobster and condiments (5 February 2019)
Beef udon with condiments (6 February 2019)

Carving Station

Roasted pork belly with condiments

Dessert Corner

Assorted nonya kueh, Seasonal fruits, Chempedak creme brulee, Chempedak mousse cake, Chempedak swiss rolls, Chocolate truffle cake, Honeycomb cookies, Mandarin orange cheese cake, Mango pudding, Pan-fried nian gao, Pineapple tarts, Strawberry panna cotta, Tiramisu

Hot Desserts

Glutinous rice balls in spiced ginger syrup soup, Pulut hitam with coconut milk

Haagen Dazs Ice Cream Station

Chocolate, vanilla and strawberry ice cream with condiments