



CNY Seafood Theme Dinner

21st – 22nd Feb and 28th Feb – 1st March (Wednesday and Thursday)
\$92++/adult; \$46++/child (6 – 11 years old)
6:30pm – 10:30pm

Abundance of Ocean Gems on Ice

Alaskan King Crab Legs, Snow Crab Legs, Sweet Sea Prawns, Clams, Black Mussels,
Green Mussels, Lobster
Freshly Shucked Oysters
(Lemon Wedges, Shallot Vinegar, Spicy Hot, Wasabi Mayo and Tabasco Sauce)

Assorted Seasonal Sashimi & Maki

Tuna, Salmon, Octopus, Sword Fish, Hamachi
Selection of Japanese Genkan Maki, Nigiri and Maki Roll
Salmon Mayo Maki, Unagi Maki, Soft Shell Crab Maki, Salmon Sushi,

Chirashi Scattered Sushi

Salmon "Oyako"
Kaisen Moriawase
Tamago Yaki & Kuri
(Kikkoman Sauce, Wasabi and Pickled Ginger)

Caviar Raw Bar

Avruga, Keta, Flying Fish Roe, Prawn Roe
Peruvian Seafood Ceviche,

Prosperity Yu Sheng Section

Mandarin Smoked Salmon, Baby Radish, Shredded Nori, Yellow Frisee, Crispy Noodle,
Toasted
Quinoa, Shredded Vegetables, 5 Spice Powder, Pock Choi, Assorted Pickled Ginger,
Crushed Peanuts, White Pepper, Taro Crisps, Toasted Sesame Seed, Plum sauce, Shallot
oil

Cold Appetizer

Drunken Chicken Salad
Chinese Pork Terrine
Braised Bean Curd and Peanut Salad
Marinated Jelly Fish with Thai Special Sauce

CNY Special

Shanghainese Sheng Jian Bao
Shanghainese Pan Cakes
Peanut Sesame Ball
Seafood Money Bag
Crispy Spring Roll

All prices quoted are subject to 10% service charge and prevailing government taxes.

Please note that menu is subject to change without any prior notice depending on the freshest product available each day.



Pan Fried Nain GAO

Good Health Organic Garden

Vine ripen tomatoes, Alfalfa Sprouts, Chicken Pea, Mesclun Salad, Wild Rocket Leaves, Gem lettuce,
Baby radish, Roasted beets, Red Chicory, Bell Peppers, Roasted peanuts tempeh crisps
Dressing: 1000 Island, Oil & Vinegar, Lemon, Tamarind, Sesame

Selections of Artisanal Farm Cheese

Condiments
Almond Crisp, Lavosh, Grissini, Cheese Stick, Dried Prunes Dried Fig, Dried Apricot, Dried Apple,
Dried Mango, Dried Kiwi, Grapes, Manuka Honey

CNY Goodies Stations

Love letters, Honey Beehive, Assorted Melon Seeds, Hae Bee Spring Roll, Kueh Bangkit, Groundnuts,
Fortune Cookies, Winter melon Strips, Dried Longan, Assorted crackers, Peanut Candy, Pistachio, Cashew Nut, CNY Gold Coins and Gold Chocolates
Mandarin Oranges
Kumquats

Master Butcher Grill Station

Grilled Chicken Ba Kwa
Fortune Chicken
Chicken Rice Sausage
Jumbo Squid, Fresh Prawn, Scallop, Whole Kampong Fish (Cincolok Sauce, Thai Chili Sauce, Garlic Chili Sauce)

Good Luck Pizza

Chinese Sausage and Crispy Bak Kua Pizza
Chilli Crab Pizza
Classic Margherita Pizza

CNY Western Section

Roasted Smoked Chicken with Kumquat Sauce
Roasted Rib eye with Mushroom
Sautéed Thai Asparagus with Garlic
Baked Layer Potato with Cheese Sauce and Thymes Baked Seafood Lasagne with Mozzarella Cheese
Squid Ink Pasta with Crab Meat and Lobster Bisques
Seafood Paella

Poseidon's Pot Pie

Sea Conch, Maine lobster, Medley of Seafood, seasonal vegetables, Brandy

Carving

Roasted Chinese whole Suckling Pig with Special Sauce
Traditional Salmon Wellington with Dill sauce

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Table Service

Signature Fish Head Curry
Indian Specialties Fried Peppery Fish
Chicken Tikka Masala
Fish Goan Sauce
Dhal Makni
Paneer Masala
Aloo Gobi
Papadum

Assorted Crackers

Butter Naan
Garlic Naan

Chinese CNY Nyonya Station

Ayam Buah Keluak
Fish Maw "Bak Wan" Soup
Grilled Whole Sotong with Cincalok Sauce
Sambal Tiger Prawns Nasi Kunyit
Beef Cheek Rendang

Malay Grill Section

Traditional Grilled Satay with Condiments
Grilled Grouper Fish

CNY Local Special

Stir Fried Lohan Chai with Macadamia Nuts
Beef Stew HK Style with White Turnip
White Pepper Crab
Chef's Kuang Special Work Fried Cray Fish
Abalone and Seafood Fried Rice
Braised Dried Oyster with Sea moss and Spinach

CNY Edge's Special

Steamed Whole Red Tilapia with Fermented Chili and Garlic or Hong Kong Style

Steamed Station

Steam Lotus Leaves Rice with Chinese Sauce, Wax Meat and Mushroom
Steamed Nian GAO with Condiments
Steamed Huat Kueh (Red Colour)
Steamed Carrot Cake

Chinese BBQ Section

BBQ Chinese Sausages
Roasted Chicken Roasted Roasted Duck
Fried Crispy Quail
Char Siew Pork Ribs

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Noodle Section

Mini Wanton Soup
Chinese Dumpling Soup
Yellow Noodle, Vermicelli, Flat Rice Noodle, Wonton Noodle, Thick Vermicelli Noodle
(Nyonya Laksa Gravy, Chicken Soup)
Fish Ball, Chicken Meat, Prawns, Char Siew, Fish Cake, Boiled Egg, Chinese Greens, Bean
Sprouts

Stir-Fried Station

Stir Fried Shanghainese Nian GAO
(Chinese cabbage, Mix Mushroom, Slice Pork, Shrimps, White Nian Gao, Chicken Stock)

Dessert

8 Treasure Soup with Sea Coconut
Red Bean Soup with Tang Yan and Sago
CNY Special Goodies
Kio Fish Nian GAO
Homemade Pineapple Tart
Chilled Mango Sago with Pomelo and Mango Pearl
Ying & Yang Pana Cotta
Chinese New Year Chocolate Praline
Assorted New Year Nyonya Kueh
Lapis Layer Cakes
Chinese New Year Macaroon
Sesame Seed Ball
Osmanthus verrine
Pineapple upside down cake
Lemon semolina cake
Gianduja kumquats entremets
Yuzu cheese cake
Pomelo chiffon cake
Mandarin chocolate entremets

Freshly Sliced Fruits

Papaya, Watermelon, Honeydew, Rock Melon, Honey Pineapple, Jack Fruit
Whole Fruits: Dragon Fruit, Kiwi, Valencia Sunkist, Fragrance Pear, Banana, Grapes, Plum