

A CRIMSON FEAST

AT STEVENS STEAMBOAT & GRILL REUNIONS

16 FEBRUARY 2026 | MONDAY

Buffet starts at 7:30 PM, but join us at 7:00 PM for Complimentary Yusheng tossing and a lively LED Lion Dance Performance!



6.30PM
Arrival of the Diners



7.00PM
Celebrate together with Yu Sheng Lo Hei



7.15PM
Enjoy a dazzling LED Lion Dance Performance



7:45 PM
Cai Shen Ye Walkabout & Buffet Opens



8.00 PM
Live Band kicks off with 3 exciting sets

Complimentary of Cantonese Style Steamed Seabass
“年年有鱼”for 6pax and above 1 piece each of 10 Head Abalone for every Guest

LIVE BBQ STATION

Tiger Prawn

Sirloin

Squid

Sambal Sauce and Black Pepper Sauce

HOTPOT STAPLES

MEAT SELECTION

Beef Shabu Shabu

Pork Collar Shabu Shabu

Chicken Breast

Chicken Thigh

SEAFOOD SELECTION

Prawns | Squid | Clams |

Mussels | Seabass Fillet

OTHERS

Fish Ball | Prawn Ball | Sotong Ball

Fish Cake | Beef Ball | Pork Ball | Crab

Stick | Beancurd Skin | Japanese Tofu

Tau Pok | Quail Eggs | Bamboo Shoot

Lotus Root | Sausage | Luncheon Meat

Pickled Lettuce | Century Egg | Egg

VEGETABLES SELECTION

Long Cabbage | Sweet Corn |

Shitake Mushroom | Black Fungus |

White Fungus | Enoki Mushroom |

Shimeji Mushroom | Choy Sum |

Bean Sprout | Sliced Sweet Potato |

Sliced Potato | Lady Fingers |

Wolfberries | Romaine Lettuce

NOODLES SELECTION

Wanton Mee | Yellow Noodles | Laksa

Noodles | Hor Fun | Instant Noodles

SAUCE & CONDIMENTS

Chopped Birds Eye Chili | Chopped

Red Chilli | Green Chilli Pickles |

Sesame Sauce | Fried Shallot |

Oyster Sauce | Soy Sauce | Shacha

Sauce | Sweet Chili Sauce | Lao Gan

Ma | Black Vinegar | Hot Bean Sauce

| Chopped Cilantro | Chopped Spring

Onion | Chopped Garlic

DESSERTS

Chilled Longan with Nata de Coco

Traditional “Nian Gao” with Sweet Potato

Yam Paste with Coconut Cream & Gingko Nuts

Chef’s Sliced Cake

Assorted Local Cookies

Seasonal Sliced Fruits

Mandarin Oranges

CHOOSE YOUR OWN SOUP



HOT STATION

Cantonese Roasted Chicken with Five Spiced Powder

Broccoli with Baby Abalone & Superior Sauce

Seafood “XO” Fried Rice with Scallion

Braised Ee Fu Noodles with Straw Mushroom

Steamed Jasmine Rice

Pork Ngoh Hiang with Sweet Chili Sauce

Teow Chew” Prawn Dates

Chicken Bak Kwa

Vegetable Spring Roll

Otah-otah

ROAST CARVING

Roasted Pork

Roasted Duck with Plum Sauce

Hainanese Chicken Rice

Chili, Ginger and Dark Soya Sauce

SALAD

Marinated Jelly Fish with Cucumber & Toasted Sesame

Spicy Seafood & Cucumber Salad

Traditional Prawn Salad with Mixed Fruits

Kueh Pie Tee with Condiments

Mixed Greens & Romaine Lettuce

Thousand Island, Caesar, Balsamic, Sesame Dressing, Beetroot, Corn, Chickpeas, Cherry Tomato, Red Onion, Pitted Olive

