



SPRING AWAKENING BUFFET LUNCH

5 January to 18 February 2026






Monday to Thursday
80 per adult | 40 per child
(6 to 12 years old)

Friday to Sunday
82 per adult | 41 per child
(6 to 12 years old)

16 to 18 February 2026
90 per adult | 45 per child
(6 to 12 years old)

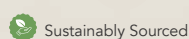


BEVERAGE

Fresh Juice	6 glass 18 jug	Coffee	5
Watermelon		Espresso 	
Sugar Cane		Cappuccino 	
Coconut		Café Latte 	
		Hot Chocolate 	
TWG Tea 	4	Soft Drinks	6
Earl Grey		Coke 	
Sencha (Green Tea)		Coke Light 	
Jasmine		Sprite 	
Chamomile		Soda Water	
Moroccan Mint		Ginger Ale 	
English Breakfast			
		Mineral Water (750ml)	8
		Acqua Panna	
		San Pellegrino	



Nutri-Grade mark is based on preparation
at 120% sugar (before addition of ice)



Please advise us of any special dietary requirements, including potential reaction to allergens.
The Chef reserves the right to make some changes to the menu, depending on freshness and availability of ingredients.
Prices are subject to prevailing taxes and service charge.

JOO CHIAT

SEAFOOD ON ICE

Cooked Prawn | Half Shell Scallop | Venus Clam | Mussel | Mud Crab

CONDIMENTS

Lemon | Wasabi Tartare Sauce | Honey Mustard | Thai Spiced Hot Sauce | Tabasco

SPECIAL ADD-ON

Available on 09 February to 18 February 2026

Prosperity Yu Sheng with Passion Fruit Dressing

88 (4-5 pax) | 138 (6-10 pax)

DELICATE DELIGHTS

Salmon Sashimi | Tuna Tataki
Assorted Sushi and Maki

CONDIMENTS

Wasabi | Soya Sauce | “Gari” Ginger

SALAD

“Auspicious” Duck Salad, Cucumber, Trio Pepper in Hoisin Dressing
Asian Marinade Prawn, Young Mango, Onion, Cherry Tomato
“Prosperous” Salmon, Mandarin Orange, Fine Bean in Orange Plum Dressing
Oriental Chicken Salad in Sesame Ginger Dressing
Medley Potatoes with Five Spice Honey Dressing 🌱
Jumbo Asparagus, Semi Dried Tomato & Ginkgo Nut 🌱
Assorted of Preserved Fruit & Pickle Corner, Sour Plum Powder, Chilli Kicap

🌱 Vegetarian

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D.I.Y. STATION

GOLDEN SEAFOOD PIE TEE CUP

Cooked Prawn | Shredded Crab meat

Grated Eggs | Chicken Floss | Roasted Sesame Seeds | Fried Garlic | Fried Shallot | Spicy
Grated Coconut Coriander Leaves | Crushed Peanut | Dark Sweet Sauce | Chilli Sauce
Tradition Pie Tee Fillings

SERANGOON

D.I.Y. NOODLES STATION

SINGAPORE LAKSA

Tofu Puff | Quail Egg | Fish Cake | Bean Sprouts | Clam Meat | Prawn
Fried Shallot | Laksa Leaves | Sambal Chilli
Laksa Noodles | Yellow Mee

LIVE STATION

GRILLED ASSORTED SATAY WITH CONDIMENTS

Chicken Satay | Beef Satay
Ketupat | Cucumber | Red Onion | Peanut Sauce

CARVING STATION

Golden Flakes Coated Barramundi
Creamy Corn Sauce

Oven Baked Medley Vegetables and Roasted Spiced Pumpkin



Vegetarian

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LIVE STATION

HAINANESE CHICKEN RICE STALL

Roasted Chicken | Chicken Char Siew | Roasted Duck | Soya Duck (Rotation)

CONDIMENTS

Plum Sauce | Hoisin Sauce | Chicken rice Chilli | Chicken Rice Ginger |
Dark Soya Sauce | Coriander Leaf

SOUP

Double Boiled Ginseng Chicken Soup

HOT KITCHEN

Steam Dim Sum x 2 Type
Chive dumpling | Chicken Siew Mai | Soon Kueh |
Lotus Leaf Chicken Glutinous Rice | Harkao (Rotation)
Plant-Based Popcorn Chicken | Thai Chilli Dip 🍲
Salted Egg Prawn
Wok Fried Black Pepper Yabbie

SPICE CORNER

XO Fried Rice with Seafood
Dried Fried Ee Fu Noodles with Conpoy, Dried Oyster and Chive
Mutton Curry with Potato
Stirred Fried Asian Green, Young Corn & Carrot with
Assorted Mushroom in Truffle Sauce 🍲
Kapitan Chicken
Ikan Assam Pedas
Braised Tofu with Mixed Seafood in Crab Meat Egg Sauce
Singapore Chilli Crab with Mantou

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PASIR PANJANG

TROPICAL FRUITS HARVEST

Papaya | Watermelon | Rock Melon | Pineapple | Honey Dew
Mini Mandarin Orange | Banana | Apple

GEYLANG

ICE CREAM

Vanilla | Chocolate | Pistachio | Strawberry

CNY SWEETS

Green Peas Cookies | Love Letter | Pineapple Tart

ASSORTED NYONYA KUEH

Ang ku Kueh | Kueh Rainbow | Kueh Talam ketan | Lemper Udang

PASTRIES

Berry Opera Cake | Marble Cheesecake | Strawberry Yuzu Swissroll
Hazelnut Crunchy Feuilletine Cake | Dark Cherry Almond Tart

HOT DESSERTS

Fried Nian Gao | Putu Ayu | Homemade Portuguese Egg Tart

COLD DESSERTS

Signature AMC Durian Penganan
Cheng Teng