



# SPRING AWAKENING BUFFET DINNER

5 January to 18 February 2026

Monday to Thursday

90 per adult | 45 per child  
(6 to 12 years old)

Friday to Sunday

98 per adult | 49 per child  
(6 to 12 years old)

16 & 17 February 2026

138 per adult | 69 per child  
(6 to 12 years old)

18 February 2026

108 per adult | 54 per child  
(6 to 12 years old)

## BEVERAGE

### Fresh Juice

Watermelon  
Sugar Cane  
Coconut





6 glass 18 jug

### TWG Tea

Earl Grey  
Sencha (Green Tea)  
Jasmine  
Chamomile  
Moroccan Mint  
English Breakfast





4

### Coffee

Espresso   
Cappuccino   
Café Latte   
Hot Chocolate 

5

### Soft Drinks

Coke   
Coke Light   
Sprite   
Soda Water  
Ginger Ale 

6

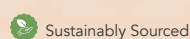
### Mineral Water (750ml)

Acqua Panna  
San Pellegrino

8



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

Cray Fish | Mud Crab | Cooked Prawn | Half Shell Scallop | Venus Clam

**Available on Friday, Saturday, Sunday Dinner**

Freshly Shucked Oyster | Baby Lobster |  
Cooked Prawn | Half Shell Scallop | Mud Crab | Cray Fish

### 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 & Gingko 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

Slowed Roast Beef Ribeye  
Asian BBQ Sauce

**Available only for Every Friday, Saturday, Sunday Dinner**

Slowed Roast OP Beef Ribs  
Asian BBQ Sauce

 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

🍲 Vegetarian

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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