

Chinese New Year Menu Buffet Menu

Lunch buffet: 16th, 17th, 18th Feb - (Adult: \$42.80++; Child: \$20++)

Dinner buffet with live station: 15th, 16th, 17th Feb – (Adult: \$52.80++; Child: \$24++)

Appetizer

*Pomelo with orange salad
Sea Asparagus Nicoise
Jelly fish with toasted sesame seed
Kerabu Babat Sapi
Marinated Forest Mushroom Salad*

Sino-Indo Cold Platter

*Dendeng Sapi, Char Siew Chicken, Turkey Ham
Crabstick Salad, Century and Pindang egg
Mixed Forest Green and Karebok with House Dressing
Choice of Sambal
Condiment: Red and Green Chili Padi, Cherry tomato, cucumber
Pickled Onion, Julienne Carrot and Olive*

Soup

*Oriental Bouillabaisse with Dried Scallop,
and Golden Mushroom.*

South China Sea

*Bay Scallop, Poached Prawn, Blue Mussel, Crab claw
Bamboo Clam
Condiment: Lemon Wedges, Calamansi, Kicap pedas
Sambal Cuka*

Heating Lamp

*Kekian Udang
Crispy Pu Yung Hai*

Mains

Wok-Fried Sliced Beef with Chili padi and Scallion
Steamed Grouper with Sambal Bajak and Ginger Sauce.
Sea Cucumber Lemak chili padi
XO Prawn on Green Cassava with Braised Dried Shitake
Braised Lamb ribs with Char Siew Spiced
Soy Duck with braised Herbal tea egg
Yong Chow Noodles
Nasi Jeera

Dessert

Chinese New Year Cookies
Assorted Nonya Kueh
Selection of French Pastries
Mango Pudding
Crispy Red Bean Pancake
Longan White Fungus and Red Dates
Tropical Cut Fruits

Hot Beverage

Longan Tea

Live station

Only applicable for dinner

Confit of Salmon
Condiment: Szechuan citrus dressing, Sweet and sour Soy sauce,
kaffir lime remoulade

Lo Hei

Regular (2 to 4 pax): \$28++

Large (6 to 8 pax): \$38++

Julienne of carrot, Radish, Green Papaya, Mango
Salmon and Tuna Sashimi
Dressing: Sweet Sour Tamarind dressing

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