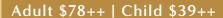




Chinese New Year Buffet

28 to 30 January 2025



REUNION LUNCH



Appetisers

(3 Chef's Choices of the Day)

Japanese Abalone with Mango "Paw Paw", Coriander and Thai Chilli Dressing
Octopus Salad with "Yu Sheng" with Sour Peach Sauce
Smoked Chicken with New Year Candied Fruit in Yuzu Mayonnaise

Seafood Island

Chilean Scallops with Roe Chilled Tiger Prawns Flower Clams Spanish Black Mussels

Garden Green Salad

Radicchio Lollo Rosso Green Lollo Rosso Butter Lettuce Yellow Frisée Mesclun Mix

Choice of Condiments

Heirloom Tomato, Citrus Olives, Sundried Tomatoes, Green Peas, Edamame Haricot Beans, Japanese Cucumber, Corn Kernels

Choice of Dressings

Thousand Island, Aged Balsamic Vinaigrette, Italian Dressing Honey Mustard, Asian Dressing

Caesar Salad

Romaine Lettuce, Caesar Dressing Crispy Bacon, Shaved Parmesan Cheese

Gourmet Meat Platter

Beef Salami German Herring Salad

Selection of Hard and Soft Cheese

Brie Cheese
Cheddar
Port Salut
Marinated Feta
Goat Cheese
er Seeds, Toasted Walnuts, Dri

Pumpkin Seeds, Sunflower Seeds, Toasted Walnuts, Dried Cranberries Bread Sticks, Crackers, Grapes, Dried Apricots

Flavours of Japan Sashimi

Tuna
Salmon
Octopus
Hamachi
Chuka Idako









Sushi

Assorted Maki Sushi Rolls California Roll Aburi Sushi

Tempura

Prawn Sweet Potato Pumpkin Enoki Mushroom Crispy Maki Roll

Hot Selection

Baked Salmon with Country Tomato Chutney Yoghurt and Mixed Olives Braised Five-spice Beef Short Ribs with Natural Sauce German Pork Shanks Butter Glazed Vegetables

Soup

Wild Mushroom Soup

Carving Station

Angus Whole Beef Prime Ribs Roasted Lamb Leg Chef's Signature Spicy Roasted Chicken Home-style Roasted Vegetables

Made Fresh Station

Bak Kwa Pizza Pan-fried Smoked Duck with Crêpe and Sweet Sauce

Singapore Local Delights

Crispy Charcoal Grouper
Wok-fried Fragrant Singapore Chilli Sri Lankan Crab with Deep-fried Flower Bun
Traditional Pen Cai
Eight Treasure Rice

Asian Barbecue Counter

Crispy Pork Belly Chinese Sausage

Soup

Four Treasure Soup Fish Maw Soup

Freshly Cooked Noodle Station

Food Capital Signature Laksa
Fish Cake, Tau Pok, Cockles, Boiled Eggs, Laksa Leaves, Sambal Chilli

Malay, Indian and Tandoori Flavours Plain Naan

Garlic Naan
Ikan Tikka
Yellow Dal
Palak Paneer
Biryani Rice with Mixed Nuts
Chicken Satay with Condiments
Sambal Sotong
Papadum
Prawn Crackers
Emping









Sweet Delights Whole Cake

(4 Chef's Choices of the Day)

Golden Cashew Nut Tart

Red Velvet Cake

Orange Sugee Cake

Orange Chiffon Cake

Koi Fish Pudding

Pandan Layer Cake

Talam Jagung Cake

Chocolate Hazelnut Praline

Black Forest Cake

Kue Lapis

Lemon Cheesecake

Chocolate Brownies

Individual Desserts

(2 Chef's Choices of the Day)

Osmanthus Konnyaku

Kumquat Panna Cotta

Wild Berries Verrine

Blueberry Financier

Wolfberries Financier

Salted Peanut Madeleine Rum Cannelle

Cold Desserts

(1 Chef's Choice of the Day)

Chilled Mango Sago Cream with Pomelo Cold Cheng Teng Longan Grass Jelly

Hot Pudding

(1 Chef's Choice of the Day)

Pistachio Bread and Butter Pudding Almond "Onglai" Crumble Mixed Nut Chocolate Fudge

Crème Brûlée

(1 Chef's Choice of the Day)

Mixed Berries

Mango Compote

Mandarin Orange

Seasonal High Celsius Desserts

(1 Chef's Choice of the Day)

Traditional Fried Nian Gao Steamed Nian Gao Portuguese Egg Tart

Live Station

(1 Chef's Choice of the Day)

Freshly Made Mochi with Salted Peanut and Azuki Red Bean Freshly Made Croffle with Salted Banana and Mixed Berries Compote Nitrogen Raspberry Meringue

Ice Cream / Sorbet

(2 Chef's Choices of the Day)

Chocolate Ice Cream

Vanilla Ice Cream

Strawberry Ice Cream

Raspberry Sorbet Mango Sorbet

Chocolate Fountain

Assorted Rainbow Marshmallow, Fresh Fruits, Sweet Puffs





