

**THE BUFFET RESTAURANT**  
**CNY WEEKEND DIM SUM LUNCH MENU**

1 – 25 Feb | 12pm to 2.30pm  
Sat – Sun | CNY Day 1 & 2 (10 & 11 Feb)  
\$58++ Adult | \$29++ Child

**Complimentary Halal Smoked Salmon Yu Sheng**  
*For table of 4 guests*

**Chilled Appetizers**

*Spicy Chilled Poached Chicken*  
*Marinated Cucumber in Chilli Oil Vinaigrette*  
*Lao Gan Ma Style tossed Wild Fungus*  
*Preserved Century Egg with Coriander in Sesame Oil*  
*Top Shell with Onion and Sesame Oil*  
*Thai Style Beef Salad with Grated Peanuts*  
*Prawn with Wasabi Mayonnaise with Ebiko*  
*Pickled Lettuce on Silken Bean Curd and Vinaigrette*  
*(on rotation, 3 – 4 dishes)*

**The Soup Station**

*Sichuan Hot & Sour Soup / Peppery Beef Soup with Coriander*  
*Plain Congee with Condiments*

**Live Noodle Pot**

*Collagen La-mian with Shrimp Wanton*  
*Hong Kong Cartwheel Curry*

**Festive Fire Grill & Traditional Roast**

*Peking Duck with Crepe, Hoisin Sauce & Cucumber*  
*Roast Whole Barramundi with XO Sauce*

**Savoury Heat Lamps**

*Chili Crab Gravy with Fried Mantou*  
*Baked Eggs with Shrimp & Ikura*  
*Fried Chicken Wings in Prawn Paste*  
*Pan-fried Gyoza in Ginger Vinaigrette*  
*Assorted Crackers*  
*Hainanese Chicken Rice / Char Siew Chicken Rice*  
*With Hainan Rice and Soy Egg, Chili Sauce & Cucumber*



## **Steamed Dim Sum**

*Shrimp Har Gao*  
*Crystal Har Gao*  
*Chicken Siew Mai*  
*Otak Siew Mai*  
*Chicken Lo Mai Kai*  
*Salted Egg Bun*  
*Chicken Char Siew Bun*  
*Spicy Chicken Feet / Mala Chicken Wings*  
*Vegetable Dumplings*

## **Premium Signatures**

*Wok-fried Mala Seafood*  
*Braised Beef Brisket with Daikon*  
*Braised Mushroom on Spinach*  
*Stewed Ee-fu Noodle with Wild Mushrooms*

## **Sweet Temptations**

*Koi & Osmanthus Jelly*  
*Matcha Chocolate Eclairs*  
*Pineapple Mousse Tartlets*  
*Chilled Peach Gum Sweet Soup*  
*Freshly Sliced Tropical Fruits*  
*CNY Goodies / Sweets*

## **Live Tang Yuan Corner**

*Ginger Sweet Soup*  
*Grated Peanut*