



THE | **BUFFET**

**GOLDEN HARVEST LUNCH BUFFET**

**Exclusive dine-in CNY Yusheng Promotions**

\$16.80++ for 4 diners | \$28.80++ for 5 to 8 diners

**Chilled Appetiser**

*Tiger prawns, Roasted Pumpkin Crispy Kale salad (Fixed)*

Rotation 2 items

*Sesame Cucumber*

*Beef Shank Salad*

*Sichuan Poached Chicken*

*Tossed Black Fungus*

Dim Sum

*Prawn Har Gao*

*Chicken Siew Mai*

*Char Siew | Red Bean | Lotus Paste Bun*

*Golden Custard Bun*

*Glutinous Rice*

*Pumpkin Bun*

*(Fri - Sat & CNY 1-2)*

**Boiling Pot**

*Peranakan Curry Cheong Fun*

*Tiger Prawn, Fishcake, Boiled Eggs, Bean Sprouts, Sambal*

**CNY Traditional Roast**

*Home-made Seafood Otah*

*(Sat & Sun)*

**Heating Lamp 2 Dishes**

*Golden Fritters with Prawn Tobiko Paste (Fixed)*

*Deep Fried Seafood Pocket (Fixed)*

*Ayam Panggang*

*Grilled chicken leg with spicy soy sauce*

*Ayam Lalapan*

*Fried chicken leg with Turmeric & spices*



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**Main Signatures**

Rotation 3 Dishes

*Mud Crab in Salted Egg yolk (Sat)*

*Slipper Lobsters in Salted Egg yolk (Sun)*

*Tiger prawns in Salted Egg yolk (Weekdays)*

*Okra Sambal*

*Lady finger with Spicy chilli sauce*

*Gulai Pucuk Ubi*

*Cassava leaves cooked in aromatic herbs and Spiced coconut gravy*

*Mie Goreng Jawa*

*Indonesian style fried noodles*

**Rice**

*Nasi Kerabu*

*Steamed Blue pea rice*

**Sambal**

*Sambal Belachan / Shrimp paste*

*Sambal Hijau Balado / Green Chili*

*Cincalok / Fermented Shrimps*

**Sweet Temptations**

*Musang King Durian Cream Puff  
(Sat & Sun)*

*Assorted Mochi & Osmanthus Jellies*

*Earl Grey Crème Brulee*

*White Gold Pistachio Eclairs*

*Cassava & Sago with Coconut milk and Jackfruit*

*Freshly Sliced Tropical Fruits*

*CNY Goodies / Sweets*

**Eight Treasures Bingsoo**

*Pearls, Peach gum, longans & dates*

*Sea olive, white fungus, ginkgo nuts & lotus seeds*

**Orange Chocolate Fountain**

*Strawberries, Marshmallows & Toasted Brioche  
(Sat & Sun)*