



Romantic

BUFFET

14 Feb 2026 | From \$148 per pax

Specially for you

Toro Bluefin Tataki, Ponzu Sauce | Crabmeat Pumpkin Soup | Foie Gras Chawanmushi
| Wagyu Beef Rice | Boston Lobster Thermidor | Infatuated With Black Forest

APPETIZERS

Sichuan Slice Beef, Tripe In Chili Oil, Peanut
Poached Red Prawn, Mango, Pomelo, Namjin Sauce
Marinated Jellyfish Salad With Liangfen, Numbing Hot Sauce
Smoked Duck, Ripe Mango Salad
Sichuan Chilled Chicken, Spicy Bean Paste

COLD CUTS & ARTISAN CHEESE

Seasonal Artisan Cheese Selection
Smoked Salmon
Salami
Mortadella
Beef Bresaola
Coppa

SEAFOOD ON ICE

Snow Crab
Red Prawns
Half Shell Scallop
Cherry Clam
Sea Whelk
Black Mussels
Half Shell Mussels

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SOUP

Fish Maw Soup with Cordyceps Flower and Chicken Ball

CHINESE

Hong Kong Style Steamed Fish

Chinese Wine Braised Pork Trotter

Sichuan Style Chicken

Braised Ter Kar Bee Hoon

Abalone Glutinous Rice

Broccoli, Braised Chinese Mushroom, Oyster

Singapore Style Chili Prawn/Pepper Crab

ROAST

Roasted Chicken | Poached Chicken

Roasted Duck | Sichuan Braised Duck Feet, Egg, Taukwa

BBQ Pork | Roasted Pork

Dumpling in Sour Hot Sauce

INDIAN

Kashmiri Biryani

Gosht Dalcha

Butter Chicken Masala

Vegetable Sabzi

Assorted Naan Bread

Indian Pickles, Papadum & Assorted Crackers

JAPANESE

Assorted Sashimi

Assorted Sushi and Maki

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Carvings

Teriyaki & Hoisen Roasted Pork Shoulder

served with roasted root vegetables, lao gan ma sauce

Crispy Duck in Lotus Leaf | Five-Spice Roasted Lamb Leg

served with Asian spice and Chinese herbs

Himalayan Salt Baked Norwegian Salmon Fillet

served with dill cream, tomato salsa

Slow Roasted Australian Grain-Fed Black Angus Prime Ribeye

served with port wine gravy, béarnaise sauce

GRILL & STOVE

Chicken Wings | Tiger Prawn | Squid | Beef Short Rib | Pork Belly | Lamb Skewer |
Chicken Satay | Char Siew Pizza

LIVE

Signature Singapore Laksa | Sichuan Dan-Dan Noodles | Prawn Noodles Soup
Pasta On Parmesan Wheel | Claypot Rice Lap Mei Fan |
Charcoal Grilled Bak Kwa Bun with Spicy Chicken Floss

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Deep Fried Red Bean Pancake | Deep Fried Nian Gao

CAKES & TARTS

Signature Mango Cake
Jujube Coconut Cheesecake
Mandarin Orange Cheese Mousse Cake
Raspberry Chocolate Cremeux Gateaux
Almond Butter Sugee Cake
Creamy Pineapple Tart
Butterscotch Granola Tart
Mochi Yam Roll

SHOOTER GLASS

Hashima Wintermelon Jelly
Osmanthus Fish Jelly
Coconut Durian Penyet

CHINESE NEW YEAR ASSORTED COOKIES

ICE CREAM

Tahitian Vanilla
Vegan Pure Chocolate
Creamy Peanut Butter
*served with chocolate pearl, rainbow rice,
and nuts*

HOT DESSERT

Crystal Tang Yuan Ginger Soup
Orh Nee with Gingko Nut
Cranberry Brioche Bread Pudding
Peanut Chocolate Pudding

CHOCOLATE FOUNTAIN

*served with strawberries, grapes,
marshmallows*