

# FEAST OF FORTUNE BUFFET

28 JAN - 2 FEB

## COLD APPETIZER

Marinated Baby Octopus

Marinated Jellyfish

Pearl Abalone and Thai Papaya Salad


Chilled Smoked Duck


Chilled Mala Yabbies

Chilled Marinated Black Fungus, Lotus Root, Cucumber

Celtuce Stem, Black Fungus, King Oyster Mushroom, Pinenuts, Sesame  
Salad Bar

## HOT APPETIZER

Ngo Hiang Crab Meat Roll 

Teochew Crispy Prawn Ball 

Prawn with Cheese and Chicken Ham

Deep Fried Chicken Money Wontons

## 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

Boston Lobster

## JAPANESE

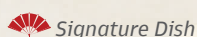
Assorted Sushi

Assorted Maki

## DIY

Kueh Pie Tie with Pork Floss

Hot Shrimp Salad with Wasabi Mayo



Signature Dish



On Rotation


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## SOUP

Western Soup of the Day

Buddha Jumps Over the Wall 


## CHINESE

Sautéed Lobster with Glass Noodles

Supreme Soy Sauce Prawn

Dried Oyster and Sea Cucumber with Braised Long Cabbage

Steamed Japanese Oyster with Mala Sauce

Baked Miso Cod Fish Fillet 


Braised Pork Leg with Abalone and Black Moss

Bi Feng Tang Roasted Chicken

Braised E-Fu Noodles with Crab Meat

Eight Treasures Rice wrapped in Lotus Leaf

## LIVE


Signature Singapore Laksa 

Signature Braised Duck Mee Sua

Charcoal Grilled Bak Kwa Bun with Spicy Chicken Floss |

Kong Bak Pau with Truffled Braised Pork

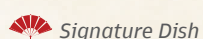
## ROAST

Suckling Pig 

Char Siew Pork

Roast Duck

Mouth Watering Chicken



Signature Dish




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## CARVINGS


Traditional Roasted Pork Belly with Sichuan Pepper   
*served with roasted root vegetables and Lao Gan Ma sauce*

Black Truffle Chinese Spiced Sous Vide Duck   
*served with Asian spices and Chinese herbs*

Garlic Crusted Norwegian Salmon Fillet  
*served with dill cream and tomato salsa*

Slow Roasted Australian Grain Fed Black Angus Ribeye  
*served with roasted root vegetables, port wine gravy and béarnaise sauce*

## CHARCOAL GRILL

Chinese Salt and Pepper Chicken Wings 

Tiger Prawn

Squid

Allspice Lamb

Chicken Satay

Pork Satay

Cheese Sausage

Otak-otak

## INDIAN

Gosht Dalcha

Butter Chicken Masala

Vegetable Sabzi

Kashmiri Biryani

Assorted Naan Bread

Papadum

Assorted Crackers

Indian Pickles

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## CHEF SPECIAL

Five Blessings Descend Upon This Home  
(Deep Fried Nian Gao, Yam Ball, Sesame Ball, Sweet Potato Ball, Egg Custard Ball)


## LIVE

Bird's Nest Vanilla Ginger Cream Brulee 

## CNY DESSERTS

Signature Mango Cake   
Jujube Burnt Cheesecake  
Almond Bean Curd with Wolfberries  
Raspberry Compote Chocolate Crèmeux  
Almond Butter Sugee Cake   
Creamy Pineapple Tart  
Petit Butterscotch Mix Nuts Tart  
Assorted CNY Cookies

## SHOOTER GLASS

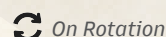
Red Berries Chocolate Mousse  
Orange Cheese Mousse Cake  
Osmanthus Fish Jelly  
Sticky Rice with Durian Pengat 

## HOT DESSERT

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

## ICE CREAM

Vanilla  
Chocolate  
Raspberry Sorbet  
*served with chocolate pearl, rainbow rice,  
and nuts*



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