

6 JAN - 16 FEB excl. 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

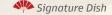
Snow Crab
Red Prawns
Half Shell Scallop
Cherry Clam
Sea Whelk
Black Mussels
Boston Lobster (weekend dinner only)

JAPANESE

Assorted Sushi Assorted Maki

DIY

Kueh Pie Tie with Pork Floss Hot Shrimp Salad with Wasabi Mayo







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SOUP

Western Soup of the Day

Pig Stomach, and Pork Rib with Butternut Squash Soup | Fish Maw Soup with Cordyceps Flower and Chicken Ball

CHINESE

- Supreme Soy Sauce Prawn | Sautéed Prawn with Glass Noodles
- C Teochew Style Steamed Fish | Hong Kong Style Steamed Fish
- Chinese Wine Braised Pork Trotter | Black Moss Braised Pork Leg
- C Paper Wrapped Fortune Chicken with Chinese Wine | Bi Feng Tang Roasted Chicken
- Braised E-Fu Noodles with Crab Meat | Braised Pork Trotter Bee Hoon
- **☎** Eight Treasures Rice wrapped in Lotus Leaf | Abalone Glutinous Rice
- Chap Chai with Lotus Root and Ginkgo Nuts | Stir Fry Seasonal Vegetables
 Wok Fry Boston Lobster with Ginger and Scallions (weekends only)
 Steamed Japanese Oyster with Mala Sauce (dinner only)

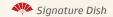
LIVE

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

Roasted Duck Roast Pork BBQ Pork Mouth Watering Chicken







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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 Striploin served with port wine gravy and béarnaise sauce

Slow Roasted Australian Grain Fed Black Angus Ribeye (weekends only) served with 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

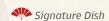
Kashmiri Biryani

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

C Deep Fried Red Bean Pancake | Homemade Kaya Ball 🦇

CNY DESSERTS

Signature Mango Cake

Jujube Burnt Cheesecake

Almond Bean Curd with Wolfberries

Raspberry Compote Chocolate Crémeux

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

