

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 *(weekend dinner only)*

JAPANESE

Assorted Sushi

Assorted Maki

DIY

Kueh Pie Tie with Pork Floss

Hot Shrimp Salad with Wasabi Mayo



Signature Dish



On Rotation


Terms and conditions apply. Prices are subject to service charge and prevailing government taxes.
Menu is on rotation basis and subject to change without prior notice.

FEAST OF FORTUNE BUFFET

28 JAN - 2 FEB

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

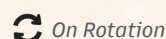
ROAST

Suckling Pig 

Char Siew Pork

Roasted Duck

Mouth Watering Chicken





*Terms and conditions apply. Prices are subject to service charge and prevailing government taxes.
Menu is on rotation basis and subject to change without prior notice.*

FEAST OF FORTUNE BUFFET

28 JAN - 2 FEB

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

FEAST OF FORTUNE BUFFET


28 JAN - 2 FEB





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

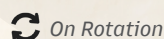
Red Berries Chocolate Mousse
Orange Cheese Mousse Cake
Osmanthus Fish Jelly
Sticky Rice with Durian Pengat 

HOT DESSERT

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

ICE CREAM

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



Terms and conditions apply. Prices are subject to service charge and prevailing government taxes.
Menu is on rotation basis and subject to change without prior notice.

