



## REUNION BUFFET DINNER

### 10th & 11th February 2024

#### Usher in the Dragon Year with Chef Ben Lim's Specialties

##### Ushering The Year

Crab & Broccoli Salad  
Shrimp & Melon Salad  
Marinated Jelly Fish with Sesame Oil  
Chilled Fungus Flower, with Pickled Lotus Root  
and Cucumber  
Japanese Cucumber with Sichuan Pepper Corn

##### Soup

Double Boiled Lotus Root Soup with  
Dried Oysters and Sea Moss

##### From The Steamer

Snapper in Lotus Leaf and Chef's Spicy Sauce  
Festive Treasure Pot

##### From The Roaster

Slow Cooked BBQ Lamb Brisket  
Golden Roasted Duck with Mantou, Hoisin  
Sauce, Cucumber, Spring Onions

##### Celebrate The Loong

Stir Fried Sea Prawn with Mongolian Sauce  
Deep-Fried Chicken in Orange Sauce  
Simmered Dried Oysters with Sea Moss, Black  
Mushroom, Broccoli  
Wok-Fried Crab with Fragrant Black Bean Sauce  
Braised Hong Kong E-Fu Noodles with Chicken  
and Spicy Sauce  
Fujian Style Fried Rice with Crab Meat and  
Chicken

##### Sweet Prosperity

Osmanthus Jelly with Wolfberry  
Tang Yuan in Ginger Tea  
Sweet Red Bean Soup with Peanut Dumplings  
Crispy New Year Cake  
Tau Fu Fa with Honey Syrup

##### Assorted Chinese New Year Treats

Durian Fritters  
Kuih Bahulu, Kuih Kapit, Mochi, Ang Ku Kueh,  
Pineapple Tart, Kaya Kok, Egg Tart and  
Thousand-Layer Cake

##### Seafood On Ice

Slipper Lobster, Snow Crab, Flower Crab,  
Seasonal Oysters, Tiger Prawn, Yabbies, Black  
Mussels, Half-Shell Scallop  
Vietnamese Nuoc Cham, Cocktail Sauce, Shallot  
Vinaigrette, Tabasco, Lemon

##### Cured & Smoked

Alder Smoked & Beet Cured  
Sour Cream, Capers, Pearl Onions, Lemon,  
Dill Mustard Dressing  
Pepper Crusted Tuna, Guacamole, Curry Aioli

##### Appetizers

Smoked Duck, Shaved Fennel, Citrus Fillet  
Marinated Beef 'Korean' Style with Kimchi  
Seafood Thai Glass Noodle Salad  
Prawn Rice Paper Roll, Coriander Chili Sauce

##### Lettuce & More

Mesclun Mix, Romaine  
Cherry Tomato, Carrot, Roasted Bell Pepper,  
Grilled Squash,  
Roasted Nuts & Grains, Cornichon,  
Pomegranate, Cucumber

*Menu items are on rotation basis and subject to change without prior notice.*



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#### Dressing, Vinaigrette & Condiments

French, Thousand Island, Herb Vinaigrette,  
Balsamic Emulsion  
Marinated Feta, Baby Buffalo Cheese with Herb,  
Garlic Confit, Black Olive, Crouton

#### Selection Of Cheese

Port Salute, Reblochon, Brie, Emmental,  
Camembert, Roquefort  
Cheese Crackers, Grissini, Lavosh, Dried Apricot,  
Raisins, Dried Fig, Walnut, Pumpkin Seeds

#### Heart Warmers

Truffle Mushroom Soup & Soto Madura  
Assortment of Artisanal Bread & Rolls

#### The Carvery

Slow Cooked Marinated Lamb Leg  
Thyme Grain Mustard Roasted Striploin  
Herbed Potatoes, Buttered Corn  
Peppercorn & Mushroom Sauce with Mint Jelly

#### Selara Nusantara

Chicken Rendang  
Braised Beef & Tendon Assam Pedas  
Simmered Clams & Mussels, Fiddle Head Fern  
in Lemak Cili Api  
Wok-Fried Prawns & Eggplant Sambal  
Slow Cooked Pineapple Pajeri  
Nasi Pandan Delima

#### Colors of Rangoli

Chicken Varuval  
Jhenga Masala  
Vegetable Jal Frezy(V),  
Tandoori Gobi (V),  
Dhal Fry(V)  
Jeera Pulao (V)  
Pickles, Papadum, Papad

#### A Twist on Western

Baked Halibut with Spiced Creamed Corn  
Glazed Chuck Roast, Purple Potato Mash,  
Ginger Coriander Sauce  
Lamb Merguez, Pomodoro Bean Stew  
Seafood Pie, Parmesan Mash  
Truffle Mac & Cheese

#### Pizza

Margherita, Beef Peperoni, Seafood Pizza

#### Mee Kari & Tom Yum

Prawn, Cuttlefish, Fried Wonton, Golden Roll,  
Fish Beancurd Roll, Chicken Ball, Bakso, Stuffed  
Tofu  
Selection of Noodles, Vegetables & Condiments

#### Some Like It White, Some Like It Red, Some Like It Green

Selection of Pasta, Sauces, Condiments

#### Chinese BBQ

BBQ Honey Chicken, Baked Sesame Chicken,  
Roasted Duck,  
Fragrant Rice, Chili Sauce, Ginger Paste, Soya  
Sauce, Garlic Oil, Sweet Sauce

#### Wok It Your Way!

Wok-Fried Vegetable, Assorted Mushroom With  
Garlic

#### Satay

Charcoal Grilled Chicken, Beef Skewers  
Rice Cake, Cucumber, Onion, Peanut Sauce

#### Always Oishi!

#### Chawanmushi

Steam Egg Custard With Seafood & Seaweed  
Japanese Pickles & Condiments



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#### Tempura

Prawns, Eggplant, Carrot, Zucchini, Lotus Root,  
Okra, Sweet Potato and Pumpkin  
Soya Sauce, Grated White Radish & Wasabi

#### Sushi & Sashimi

Maguro, Salmon, White Tuna, Octopus  
Selection of Nigiri Sushi, Futomaki Rolls with  
Prawns & Vegetables, California Rolls with  
Avocado & Cucumber served with Kikkoman,  
Wasabi & Pickled Radish  
Cha Soba Noodles with Condiments

#### Yakimono Vs Bakar

Selection of Seafood & Meats Cooked On The  
Charcoal Grill  
Garlic Jus, Black Pepper Jus, Mushroom Cream,  
Teriyaki, Barbecue Sauce

#### Sweet Serenade

Assortment Of Sweet Treats, Crème Brulee,  
Chocolate Pudding, Cream Puff, Financier,  
Panna Cotta, Mango & Honeydew Pudding, Fruit  
Jelly, Crème Caramel, Trifle Selection Of Cakes,  
Sacher, Black Forest, Cheese, Chocolate, Fruit  
Cake, Passionfruit Mouse, Strawberry Mousse,  
Carrot, Red Velvet

#### Live Station

#### Hot Churros!

Cinnamon Sugar, Salted Caramel, White  
Chocolate Peanut Butter

#### Apam Balik

Classic & Pandan, Cream Corn, Peanut,  
Chocolate Chip

#### Cookies

Kuih Bahulu, Peanut Cookies, Fortune Cookies,  
Kuih Ros, Kuih Kapit, Pineapple Tart

#### Ice Cream

Teh Tarik, Blueberry Cheese, Vanilla, Chocolate,  
Strawberry, Chocolate, Banana  
Assortment Of Sauces & Condiments

#### Chocolate Fountain

Strawberry, Grapes, Kiwi, Marshmallow, Wafer  
Biscuit, Cookies, Profiterole,  
Bread Stick, Baguette

#### Selection of Sliced & Whole Fruits