



CHINESE NEW YEAR'S EVE DINNER BUFFET

9th 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

Braised Dried Sea Food with Crab Meat and Black 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

Deep Fried Butter Chicken
Simmered Japanese Mushrooms, Fish Maw, Top Shell, Broccoli
Fried Sea Prawn, Five Spice Salt, Onion Chilli
Stir-Fried Mud Crab, Spicy Sauce
Braised Hong Kong E-Fu Noodles, Chicken, Chef's Special Spicy Sauce
Seafood Fried Rice, Golden Garlic

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

Seafood Chowder & Soto Madura
Assortment of Artisanal Bread & Rolls

The Carvery

Whole Roasted Harisa Lamb
Herb Mustard Roasted OP Rib
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

Fish Machilee Amritsari
Goa Crab Curry
Palak Paneer (V),
Gobi 65 (V),
Dal Maharani(V)
Vegetables Biryani (V)
Pickles, Papadum, Papad

A Twist on Western

Lobster Thermidor
Baked Oyster, Mornay Sauce
Chermoula Baked Salmon, Herbed Barley,
Yuzu Cream
Glazed Chuck Roast, Purple Potato Mash,
Ginger Coriander Sauce
Lamb Marguez, Pomodoro Bean Stew
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



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Tandoori & Nasi Kandar

Roasted Marinated Tandoor Chicken, Fish Tikka,
Prawn Tikka Masala
Butter & Garlic Naan, Condiments &
Mint Chutney
Nasi Kandar Specialties

Always Oishi!

Chawanmushi

Steam Egg Custard With Seafood & Seaweed
Japanese Pickles & Condiments

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