

New Year Lunch Menu 1st January 2026 \$98++ per adult

COLD DISHES

Prawn Kerabu (N, SH)

Marinated Baby Octopus & Jellyfish with Sesame (G, S, SE)

Achar with Sesame (N, V)

HOT DISHES

Fish Maw with Pork Ball and Long Cabbage Soup (G, P, SE, SH)

Oyster Omelette (E, G, S, SH)

Nyonya Curry Chicken (N, SH)

Seafood Assam Pedas (N, SE, SH)

Tau You Bak (Braised Pork Belly) (G, P, S, SE)

Broiled Salmon with Teriyaki Sauce and Scallion (G, S, SE)

Nyonya Chap Chye (G, S, SH)

"Har Jiong Gai" Deep-Fried Prawn Paste Chicken (E, G, SH)

Mee Goreng with Seafood (E, G, N, S, SE, SH)

Steamed Jasmine Rice (V)

STEAMER

Chicken Char Siew Pau (G, S)

Har Gao (Prawn Dumpling) (G, SH)

Siew Mai (G, SE)

Lor Mai Kai (G. S)



CRACKER

Prawn Cracker (G, SH)
Emping (V)

ACTION STATION

Kway Guan Huat Popiah (E, G, S, SH)

Kueh Pie Tee (E, G, S, SH) Crispy Hat Pastry with Shrimp, filled with Braised Jicama

Freshly Wrapped Popiah Braised Jicama, Shrimp, Lettuce, Sweet Sauce and Chilli

HEATING LAMP

Roasted Pork Belly (P)

Chicken Satay with Peanut Sauce (N)

Roasted Duck (G, S)

WARM DESSERT

Green Bean Soup (V)

Peach Gum Cheng Tng (V)

SWEET

Selection of Pastries & Cake (D, E, G)

Assorted Nyonya Kueh (E, V) (Ondeh Ondeh, Kueh Rainbow, Kueh Koswee, Kueh Talam)

POP-UP STATION

The Pantree Pancake (D, G, N) (Mian Jian Kueh)