

the line

Chinese New Year Buffet Dinner
2 - 7, 12 - 14, 16 - 21, 23 & 24
February 2024

SGD98++ per adult | SGD49++ per child

Prices are subject to 10% service charge and prevailing government taxes.

Seafood Lovers (S)

Snow Crab
Sea Prawn
Black Mussel
White Clam
Gong Gong

Japanese Section

Sashimi Selection (S)
Tuna, Salmon & Tako

Sushi Selection

Assorted Maki
Signature Salmon Aburi Maki
Ebi Fry Maki (S)
Softshell Crab Maki (S)
California Maki Roll
Assorted Sushi
Signature Salmon Sushi Aburi
Tamago Sushi (E)
Inari Sushi
Wakame Gunkan

Cold Section

Prosperity Chinese New Year Yu Sheng
(9 - 24 February 2024)

Classic Caesar Salad, Smoked Bacon (P),
Crouton, Anchovy Dressing (S)
(2 - 8 February 2024)

Nyonya Kueh Pie Tee with Sweet Chilli Sauce (S)

Italian Style Prawn with Pesto Salad, Antipasto
Vegetables (S, N)

Sustainable Kale and Potato Salad, Spiced
Bombay Onion (V, D, E)

Cajun Marinated Spring Chicken Salad, Pickled
Daikon and Fresh Herbs (D, E, N)

Citrus Barley Salad with French Peas and
Courgettes (V)

Spiced Roasted Vegetables Salad with Puy Lentil
and Tomatoes (V, N)

A Alcohol | D Dairy | E Eggs | N Nuts |
P Pork | S Shellfish | V Vegetarian

Menu items are on rotation and may change without prior notice.

Salad Corner

Mix Green Salad
Cucumber, Tomato, Kalamata Olives, Carrots,
Edamame, Sweet Corn

Dressing

Thousand Island, Goma, Extra Virgin Olive Oil,
Balsamic Vinegar

Charcuterie (P)

Beef Salami, Chicken Ham, Pork Salami,
Mortadella

European Cheese Corner (D)

Gorgonzola, Red Cheddar, Brie, Manchego
Dried Cranberries, Apricot,
Raisin, Sultana, Grape

Breadbasket

French Baguette, Ciabatta, Soft Roll,
Multigrain Roll

Soup of the Day

Western Carving Station

Roasted Australian Angus Beef Rib Eye, Red
Wine Sauce (A)

Baked Whole Seabass with Fennel and Leek,
Lemon Butter Sauce (D)

Oven Roasted Lamb Leg, Mint Jelly Sauce

Yorkshire Pudding

Roasted Potatoes with
Butter and Rosemary (D)

Condiments: Dijon Mustard, Whole Grain
Mustard, Horseradish, English Mustard

Western Main

Braised Beef Cheek, Bourguignon

Roasted Duck Breast with Roasted Sweet
Potatoes, Cherry Sauce

San Francisco Cioppino Seafood Stew

Sautéed Seasonal Vegetables

Chicken Halloumi

Beef Lasagna (D)

A Alcohol | D Dairy | E Eggs | G Gluten | N Nuts |
P Pork | S Shellfish | V Vegetarian

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Frito Misto Station (S)

Crispy Calamari
Pollock Fish
Breaded Oyster
Prawn Twister

Condiments: Szechuan Mayo, Wasabi Mayo,
Tobiko Mayo, Spicy Tomato Sauce

Arabic Section

Beef Shawarma Live Station
Zaatar Fries (V)
Hummus (V)
Baba Ghanouj (V, D)
Pita Bread

Asian Section

Wok-Fried Ee-Fu Noodles with Seafood (S, A, D)
Hong Kong Style Waxed Meat Rice “Lap Mei Fan”
(P,A,S)
Steamed Giant Seabass Fish, Teochew Style (S)
Pork Trotter with Aged Black Vinegar (P)
Braised Dried Oyster and Black Moss with Chinese
Cabbage (A. S)
Herbal Chicken (A)
Singapore Style Chilli Prawn, Mantou (S, D)
Assorted Cracker

Double Boiled Soup Station

Waxed Duck & White Radish Soup (S)

Satay Section

Chicken Satay, Beef Satay, Condiment
Golden Coin Bak kwa

Noodle Section Hawker Speciality

Beef Noodles
Yong Tau Foo Laksa (E,D,S)

Roast Section

Braised Soya Chicken
Crispy Pipa Duck
Roasted Pork Belly (P)

A Alcohol | D Dairy | E Eggs | N Nuts |
P Pork | S Shellfish | V Vegetarian

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Indian Section

Paneer Pakora (V, D)
Tandoori Chicken (D)
Methi Lamb Masala
Rajma Dhal (D)
Chicken Korma Curry (D, N)
Aloo Matar Curry (V)
Butter Naan
Garlic Kulcha (D, E)
Tomato Adraki Pulao (D, V)

Condiments: Papadum, Chutney, Raita

Patisserie

Chinese New Year Goodies (D, E, G, N)
Assorted Local Delight (D, E, G)
Kueh Lapis (D, E, G)
Golden Pineapple Tart (D, E, G)
Mango Pudding, Pomelo Salsa (D)
Pandan Coconut Gula Melaka Delight (D, E, G)
Matcha Yuzu Opera (D, E, G)
Good Fortune Cheesecake (D, E, G)
Black Sesame Yuzu Swiss Roll (D, E, G)
Maple Pecan Nut Tarte (D, E, G, N)
Tiramisu (D, E, G)
Durian Cake (D, E, G)
Assorted Mini Fruit Tartlet (D, E, G)
Alphonso Mango Cream Cake (D, E, G)
Strawberry Vanilla Shortcake (D, E, G)
Moist Chocolate Brownie (D, E, G, N)

Hot Dessert

Cheng Tng
Caramel Apple Crumble Pie with Vanilla Sauce
(D, E, G)
Waffle with Condiments,
Assorted Ice Cream and Sorbet (D)

Sauces & Condiments

Raspberry Coulis, Chocolate Sauce, Crunchy
Chocolate Pearl, Oreo Crumble, Berry Compote

Selection of Sliced Seasonal Fresh Fruits

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P Pork | S Shellfish | V Vegetarian

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