

the line

Chinese New Year Buffet Lunch
1 - 3, 5 - 8, 12 - 17, 19 - 24
February 2024

SGD78++ per adult | SGD39++ 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
Ebi Fry Maki (S)
Softshell Crab Maki (S)
California Maki Roll
Assorted Sushi
Tamago Sushi (E)
Inari Sushi
Wakame Gunkan

Tempura Station (S)

Prawns, Fish
Selection of Mushroom
Lotus Roots, Pumpkin, Lady Fingers, Eggplant

Chawanmushi (E, S)

Steam silken eggs with Japanese fish Cake,
Gingko nuts, Ikura

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.

Cold Section

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

Classic Caesar Salad, Smoked Bacon (P),
Crouton, Anchovy Dressing (S)
(1 - 3, 5 - 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)

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

Salad Corner

Mix Green Salad

Cucumber, Tomato, Kalamata Olives, Carrots,
Edamame, Sweet Corn, Tuna Chuck (S)

Dressing

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

Charcuterie

Beef Salami, Chicken Ham, Mortadella (P)

European Cheese Corner (D)

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

Breadbasket

French Baguette, Ciabatta, Soft Roll,
Multigrain Roll (N, D)

Soup of the Day

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

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Carving Station

Roasted Australia Angus Beef Striploin, Beef Jus (A)
Poulet Roast Chicken French Style
Roasted Potatoes with Garlic Butter and Rosemary (D)

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

Main Dish

Hungarian Beef Goulash (A)

Mediterranean Pan-Seared Sea Bass & Garlic Bell
Pepper Medley

Sautéed Seasonal Vegetables

Penne Carbonara with Turkey Bacon and Mushroom

Lamb Ouzi

Pita Bread

Mediterranean Dips: Baba Ghanouj (V),
Hummus Beiruti (V), Laban Khyar (V)

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)

Black Age Vinegar Pork Trotter (P)

Braised Dried Oyster and Black Moss with Chinese
Cabbage (A, S)

Herbal Chicken (A)

Kam Heong Lala (S, A, N)

Assorted Cracker

Double Boiled Soup Station

Waxed Duck & White Radish Soup (S)

Satay Section

Chicken Satay, Beef Satay, Condiment
Golden Coin Bakkwa

Noodle Section Hawker Speciality

Beef Noodles
Singapore Laksa (E, D, S)

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

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Roast Section

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

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)

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

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

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