

the line

**Chinese New Year Lunch
9 & 10 February 2024**

SGD118++ per adult | SGD59++ per child

11 February 2024

SGD108++ per adult | SGD54++ per child

Seafood Lovers (S)

Boston Lobster
Snow Crab
Sea Prawn
Black Mussel
Half Shell Scallop
White Clam
Gong Gong

Japanese Section (S)

Sashimi Selection
Tuna, Salmon & Tako, Hokkaido Scallop

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)
“Money Bag” Seafood Inari Sushi
Wakame Gunkan

Cold Section

Lucky Chinese New Year Yu Sheng with Smoked Salmon, Fish Skin and Osmanthus Citrus Dressing (S)

Nyonya Kueh Pie Tee with Sweet Chilli Sauce (S)

Braised Baby Octopus Salad with Sesame (S, N)

Marinated Glass Noodle Salad with Mushroom and Wood Ear Fungus, Ginger Chili Soy Dressing (V)

Szechuan Style Marinated Jelly Fish with Cucumber and Scallion (S, N)

Poached Chicken Salad with Aged Shao Xing Wine, Wolfberries (A)

Smoked Duck Salad with Sweet Potato, Hoisin Hot Bean Sauce (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)

Spanish Iberico Whole Leg Ham

European Cheese Corner (D)

Gorgonzola, Brie, Reblochon, Taleggio,
Comte, Chevre, Manchego
Dried Cranberries, Apricot,
Raisin, Sultana, Grape

Breadbasket

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

Soup of the Day

Lobster Bisque (S,D)
Garlic Crouton

Western Carving Station

Roasted Australian Angus Prime Rib Beef,
Port Wine Sauce (A)

Selection of Sausages with Sauerkraut (P)
(Snail Sausage, Chorizo Sausage &
Wheel Sausages)

Yorkshire Pudding

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

Pasta Station (Live)

Seafood Carbonara Pasta in
Parmesan Cheese Wheel (D)
(Spaghetti, Penne, Fettuccini)
(Prawn, Squid, Black Mussel, Turkey Bacon,
Mushroom, Asparagus)

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Main Dish

Fortune Salted Egg Lobster Burger (S, D)

Peking Duck Pizza with Cucumber and Scallion
Baked Whole Salmon with Dill, Lemon Butter Sauce
(P)

Seafood Paella (S)

Braised Beef Cheek, Bourguignon (A)

Potatoes Au Gratin (V, D)

Sautéed Seasonal Vegetables (V)

Crazy About Oyster (S)

Baked Oyster Mornay (D)

Baked Oyster with X.O sauce

Half Shell Oyster with Glass Noodle and Garlic Sauce

Oyster Mee Sua with Condiments

Deep Fried Oyster

Condiments: Wasabi Mayo, Szechuan spicy sauce

Arabic Section

Prosperity Pineapple Chicken Shawarma

Zaatar Fries (V)

Hummus (V)

Baba Ghanouj (V, D)

Feta Cheese (D)

Muhammara (N, V)

Pita Bread

Satay Section

Chicken Satay, Lamb Satay, Condiment

Golden Coin Bak kwa

Noodle Section Hawker Speciality

Poached Pork and Chive Dumpling,
Shanghai “Yuan Bao” Wanton (P)
(Sichuan Mala Chilli Sauce, Spicy Sesame Dressing,
Ginger Vinegar)

Beef Noodles

Singapore Laksa (E, D, S)

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Asian Section

Hakka Yam Abacus Seeds and Prawn in Pork Collagen Broth (S, P)

Hong Kong Style Waxed Meat Rice' Lap Mei Fan, Abalone (P, A, S)

Golden Cereal Butter Prawn (S, D)

Crispy Giant Seabass Fish with Nyonya Assam Sauce (S,D)

Traditional Eight Treasure Braised Duck (S, N, A)

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

Wok Fried Asparagus and Lotus Root with Pacific Clam (S, A, N)

Braised Pork Knuckle with Nai Bai (P, A)

Ngho Hiang and Spring Roll

Double Boiled Soup Station

Waxed Duck & White Radish Soup (S)

New Year Snack

Red Dates

Milk Candy

Preserved Black Plum

Sunflower Seed

Kueh Kapit

Kueh Loyang

Assorted Cracker

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Roast Section

Whole Roasted Golden Piglet (P)
Roasted Barbeque Char Shao (P)
Roasted “Dang Gui” Duck

Indian Section

Spicy Lamb Tikka Kebab (D)
Seafood Curry (S, D)
Chicken Korma Curry (D, N)
Dhal Bukhara (D, V)
Paneer Matar Makhani (D, V)
Chicken Biryani (D)
Butter Methi Naan
Garlic Kulcha (D, E)
Dessert: Daily Chef Special

Condiments: Papadum, Raita, Chutney

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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