

the line

Chinese New Year Dinner
9 February 2024

1st Seating: 5:30pm - 8:00pm
2nd Seating: 8:30pm - 11:00pm

10 - 11 February 2024
1 Seating

SGD148++ per adult | SGD74++ per child

SGD 198++ per adult
(Inclusive of alcohol)

Seafood Lovers (S)

Alaska King Crab
Boston Lobster
Half Shell Scallop
Sea Prawn
Green Shell Mussel
White Clam
Gong Gong

Sashimi (S)

Hamachi, Arctic Surf Clam, 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 with Cheese Sauce (D)
Tamago Sushi (E)
“Money Bag” Seafood Inari Sushi
Sliced Abalone Sushi

Japanese Corner

Chawanmushi with Ikura (E)

Cold Section

Lucky Chinese New Year Yu Sheng with Smoked Salmon, Fish Skin and Osmanthus Citrus Dressing
Nyonya Kueh Pie Tee with Sweet Chilli Sauce (S)
Smoked Salmon Mousse and Dill in Vol-au-vent
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)

Western Carving Station

Roasted Australian Angus Prime Rib Beef, Red
Wine Sauce (A)
Oven Roasted Whole Baby Lamb &
Condiments, Mint Jelly
Yorkshire Pudding
Classic Jacket Potato with Sour Cream (D,V)
Condiments: Dijon Mustard, Whole Grain
Mustard, Horseradish, English Mustard

Pasta Station

Chilli Crab Pasta in Parmesan Cheese Wheel
(S, D)

Main Dish

Pan Seared Foie Gras with Mango Tamarind Sauce
and Dried Persimmons

Peking Duck Pizza with
Cucumber and Scallion

Baked Whole Salmon with Dill,
Lemon Butter Sauce (D)

Beef Osso Bucco with Root Vegetables (A)

San Francisco Cioppino Seafood Stew (S)

BBQ Pork Ribs, Hoisin Sauce (P)

Cauliflower 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

Satay Section

Chicken Satay, Beef Satay, Condiment

Golden Coin Bakkwa

Noodle Section Hawker Speciality

Poached Pork and Chive Dumpling,
Shanghai "Yuan Bao" Wonton (P)
(Sichuan Mala Chili 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 with Abalone (P, A, S)

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

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

Braised Pork Knuckle with Nai Bai (P, A)

Golden Cereal Butter Prawn (S, D)

Steamed Cod Fish with Superior Soya Sauce (S, A)

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

New Year Snack

Red Dates

Milk Candy

Preserved Black Plum

Peanut

Sunflower Seed

Kueh Kapik

Kueh Loyang

Assorted Cracker

Double Boiled Soup Station

Chicken & Pork Collagen Broth, Dried Scallop,
Fish Maw, Cordyceps Flower (P, S)

Roast Section

Whole Roasted Golden Piglet (P)

Roasted Barbeque Char Shao (P)

Roasted "Dang Gui" Duck

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Indian Section

Tandoori King Prawns (S, D)
Spicy Lamb Tikka Kebab (D)
Seafood Curry (Prawn, Fish & Squid) (S, D)
Chicken Korma Curry (D, N)
Dhal Bukhara (D, V)
Butter Paneer (D)
Chicken Biryani (D)
Butter Methi Naan
Garlic Kulcha (D, E)

Dessert: Daily Chef Special

Condiments: Papadum

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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