



AN AUSPICIOUS SPREAD

28 - 31 JANUARY



SEAFOOD ON ICE

Boston Lobster, Rock Lobster, Greenland Shrimps, Tiger Prawns,
New Zealand Blue Mussels, Venus Clams, Half-Shelled Scallops,
Snow Crab, Alaskan King Crab, New Zealand Sea Whelks

DIPS

Homemade Thai Green Chilli Sauce (Nam Jim), Honey Mustard Dressing,
Nuoc Mam Gung, Cocktail Sauce, Lemon Wedge

CHINESE NEW YEAR SALADS

Dongbei-Style Sweet Potato Noodles, Tofu Skin, Cucumber,
Carrots, Cilantro, Chinese Vinegar, Soy, Sesame Oil

Shanghainese Kaofu

Jellyfish, Shredded Cucumber, Chilli Padi, Ginger, Spring Onion,
Sesame Seeds, Chinese Vinegar, Soy, Sesame Oil

Drunken Chicken in Chinese Wine

DIY Yusheng

*Carrot, Cucumber, Daikon, Capsicum, Pickled Ginger, Crackers,
Sesame Seeds, Pine Nuts, White Radish, Pomelo*

SASHIMI & SUSHI

Sustainable Salmon, Octopus, Yellowfin Tuna, Sweet Shrimps, Amberjack

Baby Octopus with Noriko Gunkan, Grilled Eel Nigiri, Lobster Gunkan,
Shrimp Bonito Gunkan, Californian Roll, Vegetarian Maki, Salmon Aburi

Shoyu, Wasabi, Pickled Ginger

Buckwheat and Green Tea Cold Soba with Japanese Pickles,
Nori, Furikake, Mushrooms

Menu is on rotating basis and subject to change.

COLD

Mesclun, Coral, Lollo Rosso, Sweet Peppers, Tomatoes,
Japanese Cucumber, Celery, Carrots

Citrus Dressing, Thousand Island, Goma, Balsamic, Olive Oil

Kalamata Olives, Stuffed Peppers, Sun-Dried Tomatoes, Feta, Grilled Vegetables

Caesar Salad with Fresh Parmesan, Anchovies, Egg, Breadcrumbs

CALIFORNIAN SALAD BAR

White Quinoa, Wild Rice, Kidney Beans, Green Beans, Asparagus Spears,
Fennel, Onions, Boiled Egg, Smoked Chicken, Tuna in Oil, Salmon

SMOKED FISH & CHARCUTERIE

Sustainable Smoked Salmon, Hot Smoked Salmon with
Crème Fraîche, Dill, Horseradish Cream

Mortadella, Truffle Salami, Pastrami, Honey Baked Ham,
Black Forest Ham, Saint Daniella

Capers, Sweet Shallots, Pickled Onions, Cornichons,
Old Fashioned Mustard, Dijon

CHEESES & BREADS

Brie, Stilton, Manchego, Morbier, Gubbeen, Munster,
Brillat-Savarin, Banon, Langres, Scamorza

Walnuts, Raisins, Cranberries, Dried Figs, Kiwi,
Guava, Hazelnuts, Honeycomb

Sourdough Baguette, Pretzel, Champagne Bread,
Garlic & Emmental, Multiseed, Mustard, Mediterranean Focaccia,
Grissini, Lavash, Cereals Sourdough, Rye Sourdough,
Walnut Cranberry Red Wine

Menu is on rotating basis and subject to change.

CHINESE BBQ

Roast Suckling Pig

Peking Duck

Roast Crispy Pork Belly with Mustard

Honey-Glazed Pork Belly Char Siew

Rose Wine Soy Chicken

ORIENTAL

Zhejiang Dragon Sturgeon Loin Shabu-Shabu with Spicy Sesame Dressing

Crispy Fried Zhejiang Dragon Sturgeon Belly with Garlic

Double-Boiled Zhejiang Dragon Sturgeon Marrow with Sea Couch Soup

Sea Urchin Dumplings with Eight Treasures in Claypot

Lobster Bisque with Puff Pastry

Baked Lobster with Golden Mornay Sauce

Braised Sea Cucumber with Chinese Yam

Braised Pork Trotters with Golden Dried Oyster and Black Fungus

Crispy Fried Sea Bass with Pine Nuts in Sweet and Sour Sauce

Chilli Crab and Golden Salted Egg Crab

Braised Prawns in Spicy Sweet Rice Wine Sauce

Braised Fish Maw with Dried Shiitake Mushroom in Abalone Sauce

Steamed Glutinous Rice with Chinese Sausage in Lotus Leaf

NOODLE

Singapore Laksa with Money Bag

Menu is on rotating basis and subject to change.

CHINESE LIVE STATIONS

Shunde Yusheng with Tianshan Smoked Salmon Trout

Sea Urchin, Shrimp and Pork Dumpling

Home Smoked Iberico Baby Back Ribs with Hickory Wood Flakes

CARVINGS & LIVE STATIONS

Kurobuta Ham

Glazed Carrots, Grilled Fresh Pineapple

Wagyu Australian Beef Leg/Australian OP Ribs
Jus, Sea Salt, Champagne Mustard, Jus, Pink Peppercorns

Turkish Chicken Shawarma

Levantine Pickles, Tzatziki, Crisp Lettuce

Slow Roast Salt Marsh Whole Lamb
Marinated with Xinjiang Spices on Arabic Rice

Sumac Baked Whole Sustainable Salmon
Lime Yogurt

SIDES

Baby Carrots, Honey Glaze

Mashed Sweet Potatoes, Mashed Idaho Potatoes

Roast New Potatoes, Fresh Rosemary

Broccolini, Almond Flakes

Corn Cakes

Baked Pumpkin

Fresh Mafaldine Pasta Carbonara in 18 Years Aged Parmesan Wheel

Menu is on rotating basis and subject to change.

THAI FAVOURITES

COLD APPETISERS

Grilled Beef Tenderloin Salad with Grapes and Lemongrass
Mango Salad with Prawns
Papaya Salad with Roast Pork

HOT

Deep-Fried Iberico Pork Rib with Garlic and Fish Sauce
Grilled Spring Chicken with Turmeric and Lemongrass
Krapow with Fried Cage-Free Eggs
Stir-Fried Squid with Salted Egg and Onion
Wagyu Beef Topped with Red Chilli Sauce
Thai Style Mixed Vegetables
Pineapple Fried Rice
Massaman Beef Curry
Seafood Yellow Curry
Green Anxin Chicken Curry
Scallop Coconut Soup with Assorted Mushrooms

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LEVANTINE FAVOURITES

MEZZE

Hummus, Baba Ghanouj, Tarator, Harisa,
Batinjan Salad, Carrot Salad, Levantine Pickles, Fattoush,
Falafel, Fatayer Cheese, Pita Bread, Laffa Bread

MAIN DISHES

Kebab Bil Karaz
Lamb Meat Balls with Wild Cherries
Kofta
Marinated Beef Skewers
Lamb Leg Carving
Marinated Lamb Slow-Cooked with Yoghourt Topped with Arabic Rice
Chicken Shawarma
Cage-Free Chicken Wrapped with Garlic Sauce and Pickles
Baklava
Layers of Phyllo Pastry Stuffed with Nuts Glazed with Sugar Syrup

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SINGAPOREAN FAVOURITES

INDIAN

Dilli Ke Seekh Kebabs
Minced Lamb with Garlic, Onion, Spices and Grilled in Tandoor
Hariyali Murgh Tanudi Kebabs
Chicken Drumsticks Marinated in Spiced Green Herbs
Rajma Seekh Kebabs
Grilled Kebabs Made from Kidney Beans and Spices
Lamb Rogan Josh
Tender Lamb Shanks Simmered in Spiced Gravy
Chicken Handi Lazzi
Chicken Cooked in Yogurt and Dry Spices
Palak Paneer
Cottage Cheese in Creamy Spinach Sauce
Bhindi Masala
Okra Sauteed with Chopped Onions, Tomato and Spices
Jhinga Biryani
Prawn Biryani
Naan Bread

MALAY

Wagyu Beef Cheek Rendang
Sayur Lodeh
Nasi Lemak, Pandan, Fenugreek, Blue Pea Flower,
Ikan Bilis, Cucumber, Peanuts, Sambal

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DESSERTS

CHINESE NEW YEAR DESSERTS

Golden Bar Peanut Chocolate Moist Cake
72% Dark Chocolate Black Forest Cake
Costa Rican Pitahaya Dragon Fruit Flan
Prosperity Mango Pomelo Mousse
Abundant Koi Fish Jelly
Chinese Fortune Cupcakes (Fa Gao)
Osmanthus Jelly with Wolfberry Infusion
Mandarin Orange Tart
Mini Egg Tart
Cakesicle
Selection of Macaroons

CHINESE NEW YEAR CANDY

Candied Coconut
Candied Winter Melon
Chocolate Ingot
Golden Coin

LIVE STATION

Blood Orange Bingsu
*Shaved Blood Orange Snow Ice with Condiments,
Grated Peanut, Black Sesame Powder, Muah Chee, Red Bean,
Baked Almond Flakes, Black Sugar Syrup*

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WARM DESSERT

“Golden Nian Gao”
Glutinous Rice Cake with Yam and Sweet Potato
Fried Sesame Balls with Lotus Paste Filling

LOCAL PERANAKAN

Mung Bean Ang Ku Kueh
Pulut Tekan
Ondeh Ondeh
Rainbow Lapis Sago
Rempah Udang

CHINESE NEW YEAR COOKIES

Kueh Bangkit
Kueh Loyang
Kueh Kapit
Kueh Bahulu
Pineapple Tart

DESSERT SOUP

Glutinous Rice Dumplings with
Osmanthus Flowers and Rice Wine

ICE CREAM

Tahitian Vanilla Gelato
Bitter Dark Chocolate Gelato
Mandarin Orange Sorbet
Moutai Sorbet

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