

CHINESE NEW YEAR EVE & NEW YEAR BUFFET

11 February 2021 - Chinese New Year Eve

12 February 2021 - Chinese New Year

Adult: \$108++ Child: \$54++

Starter

Imperfect Vegetables Salad

Seasonal Winter Salad Leaves with Balsamic Dressing

Ocean Of Seafood Platter

Chilled Prawn | Mussel | Cherry Clam | Whelk |
Half Shell Scallop | Snow Crab Leg
with Special Dipping Sauce & Lemon Wedges

CNY Chef's Special - Prosperity Yusheng

Served with Pomelo in Yuzu Honey Dressing,
Whole Abalone, House Cured Beetroot Salmon
and Sesame Crusted Tuna Tataki

Japanese

Sashimi Sampler

Salmon | Maguro | Tako

Assorted Japanese Appetizer Platter

- **Lobster Salad**
Naked Lobster with Yuzu Mayo
- **Chuka Wakame**
Marinated Seaweed with Sesame Dressing
- **Chuku Hotate**
Marinated Scallop Wing
- **Chuka Kurage**
Marinated Jellyfish
- **Ajitsuke Idako**
Seasoned Roasted Baby Octopus
- **Edamame**
Soybeans In The Pod

Aburi Salmon Roll & Shokubutsu Roll

Crabmeat, Cucumber, Tamago Topped with Boiled Salmon
Plant-based Minced Meat Special Roll with Vegetables

Western

Truffle Wild Mushroom Soup

Button Mushroom | Cream | Truffle Oil

Freshly Baked Pasta

Lobster Bisque Mac | Cheese

Three-Cheese Baked Oyster

Parmesan Cheese | Softened Cream Cheese | Mozzarella

Chargrilled Surf & Turf Platter

Served With Seasonal Vegetables

- **Grilled Pork Rib**
Smoked Pork Rib | Barbecue Sauce
- **Baby Chicken**
Vine-ripened Tomato | Natural Jus
- **36 Hour Braises Wagyu Beef Cheeks**
Potato Mouseline | Prestige Shiraz Jus
- **Signature Baked Norwegian Salmon**
Kumquat Yoghurt | Chopped Chive

Indian

Naan Basket (Plain | Butter | Garlic)

Served with Chana Masala and Yellow Dhal Curry

Goan Fish Curry

Served with Plain Basmati Rice and Papadum

Palak Paneer

Served with Naan

Tandoori Chicken with Scallion Pancake

Served with Mango Chutney, Lettuce and Yoghurt

Asian

Four Treasure Soup

Chicken Broth | Fish Maw | Dried Scallop

Singapore Laksa with Condiments

Served with Rice Noodle, Tao Pok, Fish Cake, Bean Sprout, Prawn and Quail Egg

Prosperity Casserole with Seasonal Vegetable

Braised Sea Cucumber | Chinese Mushroom | Braised Fatt Choy | Dried Oyster

Chef's Special of the Day

Chinese Lion's Head Pork Meatball

BBQ Combination with Condiments

Roasted Pork Belly | Crispy Duck

Golden Pillow (Chinese Sticky Rice)

Glutinous Rice | Beancurd Skin | Chicken | Mushroom

Satay (Pork / Chicken)

Served with Cucumber | Onion

Dessert

Osmanthus Jelly with Wolfberries

Coconut Yam Panna Cotta

Sakura Profiterole

Durian Pengat

Chinese New Year Cookies

Fried Nian Gao

Glutinous Rice Cake with Yam and Sweet Potato

Glutinous Ball with Sweet Ginger Broth (Tang Yuan)

Chilled Cheng Teng

Longan and Snow Fungus Sweet Soup

Seasonal Fresh Fruit Platter

