

Lunar New Year Lunch & Dinner Buffet Highlights 24 – 27 January 2020

Signature Chicken Rice Stall

Poached Corn-fed Chicken, Chinese Spiced Roasted Chicken
Served with Traditional Chicken Rice and Condiments

Laksa Station

Choice of Noodles with Condiments

Hot Pot

Creamy Pumpkin Soup with Black Garlic, Smoked Alaskan Crab and Crispy Scallops
Szechuan Vegetable with Roasted Duck Soup

Lunch Menu

Eight-Treasure Rice wrapped in Bamboo Leaves
Stir-fried Cereal Prawns with Chilli Padi and Curry Leaves
Steamed Red Snapper with Herbal Sauce
Slow-baked Chicken with Golden Pumpkin Puree
Poached Seafood Dumplings with Red Chilli Oil and Vinegar
Stir-fried Broccoli with Braised Abalone Slices, Dried Oysters and Mushrooms

Asian Hot Plates

Pan-fried Chicken Dumplings with Black Vinegar and Shredded Ginger
Grilled Yam Cake with Minced Chicken and Mushroom Topping

Dinner Menu

*For dinner on the eve of Lunar New Year, a plate of Traditional Salmon Yu Sheng
will be served to each table*

Wok-fried Veal Spare Ribs with Coffee Sauce
Braised Mud Crabs with Chilli Sauce & Golden Mantou
Baked Halibut Fillets with Herbal Sauce
Eight-Treasure Rice wrapped in Bamboo Leaves
Stir-fried Cereal Prawns with Chilli Padi and Curry Leaves
Stuffed Inari with Abalone, Dried Oysters, Mushrooms and Broccoli

Asian Hot Plates

Golden Mushroom Tempura with Pomelo Dip

BBQ Mala Chicken with Szechuan Spices

Dessert

Golden Chocolate Bar and Caramelised Cheese Popcorn

**The Chef reserves the right to make some changes to the menu,
depending on freshness and availability of ingredients.