



# CHINESE NEW YEAR REUNION DINNER MENU

11 FEBRUARY 2021

All menu items are subject to change upon availability.

## **SALAD BAR**

### **Garden Salad**

Mixed Greens, Cherry Tomatoes, Cucumber

Balsamic, Olive Oil Dressing

### **Caesar Salad**

Quail Egg, Bacon, Garlic Croutons and Shaved Parmesan

Caesar Dressing

### **Lobster Salad Terrine**

Onion, Chives, Radish

### **Pacific Clam Salad**

Cucumber and Onion, Sweet Chilli Sauce

### **Smoked Ocean Trout**

### **Smoked Salmon**

### **Premium Charcuterie Platter**

Selections of Fine Cold Cuts

Grissini Stick, Olives

### **Extensive Cheese Selection**

Selection of European Gourmet Cheeses Served with Crackers

## **JAPANESE YU SHENG**

Atlantic Salmon

Seaweed, Nori, Radish and Cucumber

Sesame Seeds and Pickles

Yuzu Shoyu Dressing

## **SEASONAL OYSTERS**

Served with Condiments

Lemons, Mignonette and Tabasco

## **SEAFOOD PLATTER**

King Crab Legs

Boston Lobster

Tiger Prawns

White Clams

Mud Crab

Snow Crab

## **SUSHI AND SASHIMI SELECTION**

Salmon, Hamachi, Amaebi, Tuna

Selection of Sushi, Gunkan, Maki

Wasabi, Pickled Ginger, Shoyu

## **CHEF IN ACTION**

### **Lobster and Mushroom**

Hollandaise Sauce and Chives

### **Crispy Pork Knuckle**

Pineapple Sauce

### **Slow-Roasted Angus Beef Sirloin**

Macaroni Gratin, Natural Jus

### **Foie Gras Chawanmushi**

## **ASIAN DELIGHTS**

Fish Maw, Dried Scallop Soup

Signature Lobster Laksa

Mini Treasure Pot

Dried Oyster, Prawns and Yam

Imperial Herbal Duck

Thick Rice Vermicelli, Fish Cake, Silver Sprouts, Beancurd Puff

Sea Cucumber, Flower Mushroom, Sliced Abalone, Cabbage

Salted Egg Lobster Claws, Curry Leaf and Chillies

Steamed Seabass, Crispy Pickled Radish, Soya Sauce

Stir Fried Broccoli, Fat Choy and Dried Scallop Sauce

Golden Pumpkin Braised Tofu, Trio of Mushroom

Lotus Leaf Wrapped Chinese Preserved Meat Rice

## **CHINESE BBQ PLATTER**

Roasted Pork Belly

Barbecue Char Siew Pork Ribs

Our Chefs will be delighted to assist you with any dietary requests.

All prices are in Singapore dollars and are subject to 10% service charge and 7% government tax

## **EUROPEAN DELIGHTS**

Cream of Forest Mushroom Soup  
Garlic Crouton and Parsley  
Rosemary Chicken Thigh  
Gratinated Lobster Claw with Gruyère Cheese  
Slow Cooked Beef Cheek  
White Wine Mussels  
Pan-Seared Seabass with Tomato Salsa  
Lyonnaise Potato  
Sautéed Asparagus and Broccoli  
Roasted Root Vegetables

## **BBQ @ THE ALFRESCO**

### **Grilled Meat Platter**

Thai-Style Grilled Pork Jowl  
Marinated Lamb Chop with Rosemary Sauce  
Honey Chicken Wings

### **Seafood Platter**

Sambal Squid  
Marinated Salmon with Dill and Lemon  
Garlic Marinated Prawns

## **INDIAN DELIGHTS**

### **Tandoori Whole Fish**

Mint Chutney

### **Tandoori Specialty**

Vegetable Kebab  
Zafrani Murgh Tikka  
Ajwani Jhinga

### **Curry Set**

Black Mussel Masala  
Chicken Tikka Masala  
Paneer Makhani  
Dal Tadka  
Aloo Gobi  
Choice of Basmati Rice and Naan

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## **PASTRY AND SWEET ENDINGS**

Golden Dulcey Chocolate Peanut Bar

Signature Melt Chocolate Cake

Petit Mandarin Orange Mousse

Taro Chiffon with Lotus Cremeux

Cherry Sable Tart

Raspberry Cheesecake

Assorted Nonya Kueh

Chilled Mango Panna Cotta, Kaffir Lime Coconut Emulsion

Osmanthus Jelly with Wolfberries Infusion

Chinese Pineapple Tarts

Chinese New Year Cookies

Chinese New Year Macarons

Assorted Chocolate Pralines

Fresh Seasonal Fruits

### **Under The Heating Lamp**

Fried Nian Gao Sweet Potato Sandwich

Chinese Egg Tart

### **Baked Waffles**

With Choice of Chocolate Ice Cream, Vanilla Ice Cream

Yoghurt Ice Cream, Strawberry Sorbet

**178**

Per Adult

Inclusive Free Flow "R" Ruinart Champagne

House Pour Wines, Beers, Soft Drinks and Chilled Juices

**148**

Per Adult

Inclusive Free Flow Chilled Juices

**60** per child applicable for **7** to **12** years old

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