



# Lunar New Year Dinner

29 and 30 January 2025

6:30pm - 10pm

SGD 168 per adult inclusive of free flow of chilled juices, coffee and tea

50% off adult price for children aged 6 to 12 years old

Complimentary for all children aged 5 years old and below

The chef will be delighted to assist with any dietary requests as some items may contain pork, nuts and shellfish.  
Prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.

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# Lunar New Year Dinner

## **SEAFOOD COLOSSEUM**

Boston lobster  
Snow crab  
Mud crab  
Tiger prawn  
Green-lipped mussel  
Yabby  
White clam  
Scallop

Freshly shucked seasonal oysters

## **SALAD AND APPETISER**

Selection of market fresh lettuce and dressings  
Caesar salad in parmesan wheel  
Crab salad with edamame  
Smoked duck and fruit salad  
Sichuan-style marinated beef salad  
Cherry tomato with mozzarella  
Glass vermicelli with Pacific clam salad

## **SELECTION OF COLD CUT PLATTER**

Pork salami  
Coppa  
Parma  
Wagyu pastrami  
Smoked salmon  
Smoked mackerel  
Cured snow fish  
Smoked rainbow trout

## **FINEST SELECTIONS OF GOURMET FARMHOUSE CHEESE**

## **INDIVIDUAL POKE BOWL**

Tuna tataki and furikake  
Crab and mango caviar pearl

## **JAPANESE COUNTER**

Sashimi  
Tuna, salmon, tako, hamachi, amaebi

Sushi  
Salmon, ika, tamago, tobiko, kani

Maki  
California maki, ebi maki, futomaki

Cha Soba  
Shoyu broth, Japanese pickles, bonito flakes, seaweed strips, sesame seed

Tempura  
Breaded prawn, king oyster, eggplant, sweet potato, lotus root



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## ROASTED DELIGHT

Roasted pork  
Cherrywood roasted duck  
Crystal pork belly char siew

## SIGNATURE DELIGHT

Signature laksa *Lobster claw, prawn, fish cake, roasted pork, beancurd puff, silver sprout*  
Ramen *Choice of shabu shabu beef or pork char siew with marinated quail egg, shredded black fungus, bamboo shoot, sweet corn and nori. Choice of original, black garlic oil or spicy miso garlic broth.*  
Thai beef noodle soup *Shabu shabu beef, beef ball, vegetable kangkong*

## ASIAN DELIGHT

Fish maw and crab meat soup  
Thai-style egg tofu soup  
Pumpkin fried rice with crab meat and green beans  
Stewed pork fried bee hoon  
Prawn paste chicken  
Fish fillets with lychee  
Singapore chilli crab with mantou  
Salted egg yolk prawn  
Champagne pork ribs  
Braised pork trotter with preserved vegetable and soya braised egg  
Broccoli with fat choy, bailing mushroom and dried oyster  
Sichuan-style stir-fried mala mixed vegetables  
Chicken thigh yakitori  
Takoyaki

## EUROPEAN DELIGHT

Boston lobster bisque  
Seafood bouillabaisse  
Slow-cooked beef stew in red wine jus  
Pan-seared snapper with pineapple salsa  
White clam with chilli and garlic  
Baked mussels with mentaiko  
Sautéed seasonal vegetables with garlic and thyme emulsion  
Truffle mashed potatoes

## CHEF'S SPECIALTY

Carving Board  
Crispy pork knuckle with caramelised apple  
Whole baked Atlantic salmon with vodka, fennel and citrus  
Rendang beef striploin with sautéed sweet potato and sesame shoyu sauce  
Slow-roasted lamb with curry butter sauce

## The Wheel of Pasta

Selections of pasta *Choice of chilli crab, cream or bolognese sauce*

## Assorted Dumplings



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## INDIAN DELIGHT

### Tandoori Specialty

Achari murgh *Chicken curry with pickling spices*

Tandoori salmon

Boti kebab *Lamb cubes marinated in spiced yoghurt*

Vegetable shami *Chickpeas kebab*

### Curry Set

Murgh maskawala *Butter chicken*

Meen moilee *Fish in spiced coconut*

Nilgiri korma *Vegetable korma with cilantro and mint leaves*

Mutter paneer *Indian cottage cheese with peas*

Aloo chutneywale *Potato with mint coriander chutney*

Yellow dal tadka

Masala and plain papadum

Plain or garlic naan

Indian-style rice of the day *with condiments*

## ALFRESCO BBQ

Beef tomahawk

Rosemary lamb chop with garlic

Spicy pork bulgogi

Soy marinated chicken wing

Grilled garlic tiger prawn

Sambal squid with garlic and onion

Grilled seasonal vegetable

## PIZZA

Bak Kwa

Japanese Mayo Jaga

## LITTLE FAN CORNER

Chicken nugget

Fish finger

Cut fruits

Pyramid sandwich

Selection of muffins

Mini doughnut

Candies

Chocolates

## DESSERT

Prosperity pineapple sablé

Mandarin orange yoghurt

Cherry matcha cake

Raspberry pâte à choux

Sesame duo cheesecake

Purple yam coconut layered cake

Golden dulcey peanut cake

Osmanthus jelly with peach gum and goji berry

Signature chocolate mousse



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## Nonya Delight

Penang lapis, yam talam, kueh dadar

## Chocolate Fountain

Seasonal fruit, marshmallow and berries

## Ice Cream and Sorbet on Waffle Cone

Vanilla ice cream, chocolate ice cream, raspberry sorbet, strawberry sorbet

## Lunar New Year cookies

## Under The Lamp

Fried nian gao

Golden sesame ball

## Freshly Made Waffle

Selection of ice cream, nuts and chocolate condiment

## Garden of Fruits

Selection of tropical and seasonal fruits