



# Lunar New Year Eve Dinner

28 January 2025

6:30pm - 10pm

SGD 208 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.

# embu



# Lunar New Year Eve Dinner

## **SEAFOOD COLOSSEUM**

Boston lobster  
Snow crab  
Alaskan King crab  
Mud crab  
Queen scallop  
Tiger prawn  
Green-lipped mussel  
Yabby  
White clam

Freshly shucked seasonal oysters

## **SALAD AND APPETISER**

Selection of market fresh lettuce and dressings  
Caesar salad in parmesan wheel  
Sichuan-style marinated beef salad  
Smoked duck and fruit salad  
Thai-style sliced abalone salad  
Glass vermicelli with Pacific clam salad  
Crab salad with sturgeon caviar and edamame

## **SELECTION OF COLD CUT PLATTER**

Iberico  
Coppa  
Smoked duck  
Wagyu pastrami  
Smoked salmon  
Smoked mackerel  
Cured snow fish  
Smoked rainbow trout

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

## **INDIVIDUAL POKE BOWL**

Hot smoked salmon and pomegranate  
King crab and ikura

## **JAPANESE COUNTER**

Sashimi  
Tuna, salmon, tako, scallop, hamachi, amaebi

Sushi  
Salmon, maguro, ika, tamago, chuka kurage, tobiko, kani

Maki  
California maki, ebi maki, futomaki, soft shell crab maki

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

Tempura  
Breaded prawn, king oyster, eggplant, sweet potato

Menu items are subject to change.



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## ROASTED DELIGHT

Roasted chicken  
Cherrywood roasted duck  
Crystal pork belly char siew  
Roasted suckling pig

## SIGNATURE DELIGHT

Premium seafood laksa *Lobster, fish cake, beancurd puff, silver sprout*  
Abalone dan dan noodles *Baby abalone, minced chicken, sesame paste, chilli oil*

## ASIAN DELIGHT

Imperial seafood treasure soup  
King prawn tom yum soup  
Fragrant rice with preserved meat wrapped in lotus leaf  
Longevity noodles with lobster meat, yellow chive and mushrooms  
Prosperity yam basket with sweet and sour pork and capsicum  
Chilli marron lobster with mantou  
Stir-fried crab with Hua Diao wine  
Salt and pepper prawn  
Hakka-style braised pork belly with preserved vegetables  
Hokkaido scallop with asparagus and celery in XO sauce  
Deep-fried barramundi in Thai chilli sauce  
Penang beef curry with pumpkin  
Fragrant garlic pork  
Wok-fried broccoli with fat choy, sea asparagus and abalone mushrooms

## EUROPEAN DELIGHT

Boston lobster bisque with cognac  
Chicken roulade with truffle mushroom  
Classic beef parmentier  
Duck confit with orange jus  
Gratinated seafood with saffron and fennel  
Sautéed greens with garlic confit and almond  
Baked garden root vegetables  
Roasted finger potatoes with bacon bits

## CHEF'S SPECIALTY

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

Assorted Dumplings

Peking Duck

Chinese crepes, cucumber, leek, hoisin sauce



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## Flame of Torch

Baked oyster with char siew sauce

## The Wheel of Pasta

Choice of tortellini, spaghetti or fusilli

Tossed in cream sauce, topped with shaved black autumn truffle

## INDIAN DELIGHT

Tandoori Specialty

Zafrani murgh *Saffron chicken*

Tandoori lobster

Tabak maaz *Lamb rib marinated with garam masala and kastoori methi*

Vegetable shami *Chickpeas kebab*

Curry Set

Murgh maskawala *Butter chicken*

Champaran lamb curry

Pork vindaloo *Baby pork rib in spicy goan curry*

Vegetable jalfrezi *Stir-fried mixed vegetables with spices and vinegar*

Paneer lababdar

Dal makhani *Creamy and buttery black lentil stew*

Zafrani rice

## PIZZA

Pork char siew

Margherita

Pizza Singapura

## ALFRESCO BBQ

Chinese-style marinated sirloin

Homemade pork satay

Soy-marinated chicken wing

Grilled crayfish

Marinated Hua Diao tiger prawn

Sambal squid with garlic and onion

Grilled seasonal vegetable

## LITTLE FAN CORNER

Chicken nugget

Fish finger

Cut fruits

Pyramid sandwich

Selection of muffins

Mini doughnut

Candies

Chocolates



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## DESSERT

Prosperity pineapple sablé  
Mandarin orange yoghurt  
Cherry matcha cake  
Raspberry pâte à choux  
Sesame duo cheesecake  
Purple yam coconut layered cake  
Golden dulcify peanut cake  
Osmanthus jelly with peach gum and goji berry  
Signature chocolate mousse

**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**

**Mango Sticky Rice**  
Mango cube, glutinous rice, coconut cream

**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