



Lunar New Year Lunch

29 and 30 January 2025

12pm - 2:30pm

SGD 138 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 Lunch

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
Sichuan-style marinated beef salad
Smoked duck and fruit salad
Thai seafood salad
Glass vermicelli with Pacific clam salad
Sweet potato salad

BAK KWA CAESAR WHEEL

Romaine lettuce, parmesan wheel, anchovy, quail egg
Fried fritter and Caesar dressing

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 wasabi tobiko

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

Menu items are subject to change.



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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.*

ASIAN DELIGHT

Seafood hot and sour soup
Thai-style pickled cabbage soup
Golden fried rice with dried scallop
Braised ee-fu noodles with mushrooms and yellow chive
Sichuan-style spicy fried chicken with dried chilli and Sichuan peppercorn
Steamed fish with preserved radish
Singapore chilli crab with mantou
Stir-fried prawn with tamarind sauce
Espresso coffee pork ribs with sesame seed
Kaeng Thepho *Thai-style stewed pork curry*
Broccoli with fat choy, bailing mushroom and dried oyster
Stir-fried sugar snap peas with ginkgo nut and lotus root
Chicken thigh yakitori
Takoyaki

EUROPEAN DELIGHT

Pumpkin seafood soup
Slow-cooked beef cheek with oriental spice
Pan-seared barramundi with soy ginger sauce
Gratinated seafood with baby fennel
Mussels with saffron and citrus
Butternut squash mac and cheese
Sautéed asparagus with herb butter
Loaded mashed potato casserole

CHEF'S SPECIALTY

Carving Board
Crispy pork knuckle with caramelised apple
Asian style baked honey glazed salmon
Slow-roasted Australian grass-fed Angus striploin with teriyaki sauce
Slow-roasted lamb with mint 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

Australian grass-fed Angus striploin with teriyaki sauce

Sweet chilli ribs

Garlic lamb chop with chimichurri

Thai-style marinated chicken wing

Dill-marinated tiger prawn

Catch of the day

Grilled seasonal vegetable

PIZZA

Crackling pork belly

Trio cheese

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
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

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

Cherry clafoutis with cherry compote and vanilla crème anglaise

Freshly Made Waffle

Selection of ice cream, nuts and chocolate condiment

Garden of Fruits

Selection of tropical and seasonal fruits