



CHINESE NEW YEAR

SUNDAY, 22 JANUARY 2023 & MONDAY, 23 JANUARY 2023

All menu items are subject to change upon availability

SALAD BAR

Selection of Market Fresh Lettuce

Sesame Dressing, Apple & Balsamic Vinaigrette, Caesar, Thousand Island

Selection of Condiments

Cherry Tomatoes, Cucumber, Olives, Corn Kernel

Pomelo, Capsicum, Spanish Onion, Sun-dried Tomatoes

Grated Parmesan, Croutons, Bacon Bits, Quail Egg

Sunflower Seeds, Almond, Walnuts

Flavoured Vinegars and Oils

Matured Red Wine, White Wine, Raspberry, Balsamic

Extra Virgin Olive Oil, Walnut Oil, Avocado Oil

SALAD AND APPETIZERS

Thai Seafood Salad

Glass Noodle, Cucumber, Tomato, Coriander, Shallots, Lemongrass

Baby Abalone and Quinoa Salad

Black Olives, Bell Pepper, Citrus Vinaigrette

Grilled Chicken Salad

Feta Cheese, Spinach, Raspberry

Marinated Jelly Fish

Japanese Cucumber, Sesame Seed

SELECTION OF COLD CUT PLATTER

Salami Milano, Mortadella, Wagyu Pastrami, Turkey Ham

Smoked Salmon, Smoked Mackerel, Cured Snow Fish, Smoked Rainbow Trout

Sun-dried Tomatoes, Olives, Capers, Peppers, Grilled Zucchini

CHEESE

Finest Selection of Gourmet Farmhouse Cheeses

Accompanied by Jams, Crackers, Nuts, Dried Fruits

Bread Sticks, Lavosh Crackers and Grapes

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 8% government tax

SEAFOOD COLOSSEUM

Seasonal Oysters, Boston Lobster, Tiger Prawn
Green-lipped Mussel, Yabbies, White Clam, Alaskan King Crab
Accompanied by Tartar Sauce, Thai Mayonnaise, Wasabi Aioli,
Mango Emulsion, Mignonette, Lemon and Tabasco

JAPANESE SELECTIONS

Selection of Sashimi, Sushi and Maki

Tako, Ama Ebi, Hamachi, Salmon Sashimi
Kani Gunkan, Inari Sushi, Salmon, Tamago Nigiri
California, Ebi Fry, Vegetable, Kappa Maki
Wasabi, Shoyu, Ginger

From the Heat

Tempura Prawn, Takoyaki, Yakitori

Cha Soba

Shoyu Broth, Assorted Japanese Pickles, Bonito, Seaweed Strips
Japanese Vegetable Curry
Steamed Japanese Short Grain Rice

ASIAN DELIGHTS

Double-boiled Seafood Treasure Soup with Fish Maw
Melt Special Cured Meat Rice
Nonya Steamed Fish
Braised Whole Chicken in Lotus Leaf

Prosperity Treasure Pot

(baby abalone, sea cucumber, dried oyster and flower mushroom)
Braised Broccoli with Dried Oyster
Singapore Style Salted Egg Crab
Braised Black Vinegar Pork Trotter
Deep-fried Seafood Roll

THAI SELECTIONS

Seafood Tom Yam
Red Duck Curry
Green Chicken Curry
Moo Sarong ~ Pork in Golden Threads
Pandan Chicken
Steamed Jasmine Rice

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EUROPEAN DELIGHTS

Cream of Butternut Pumpkin
Irish Lamb Stew
Gratinated Seafood with Saffron and Fennel
Red Wine Chicken with Chestnut
Oven-baked Snapper with Lemon Caper Cream
Sautéed Garden Vegetables, Roasted Root Vegetables
Cajun Spiced Roasted Potatoes
Prawn Crackers, Spicy Tapioca Chips

Pasta in Parmesan Wheel

Truffle Mushroom Ragout

CHINESE ROAST

BBQ Crystal Pork Belly
Roasted Chicken, Angelica Herb Roasted Duck
Oriental Barbecue Sauce, Plum Sauce

NOODLE STALL

Wagyu Beef Ramen

Quail Egg, Shimeji, Spring Onion

Lobster Laksa

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

CARVING BOARD

Roasted Ribeye

Red Wine Jus

Honey Soy Baked Whole Salmon

Orange Sesame Glaze

BBQ @ THE ALFRESCO

Selections of Seafood, Meat and Poultry

Grilled to Perfection

Rosemary Lamb Chop

Beef Steak with Pepper Sauce

Pork Snail Sausage

Lobster with Herb Butter

Mint Jelly, Sambal Matah, Chimichurri, Satay sauce, Nam Jim, Nonya Acar

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INDIAN DELIGHT

Tandoori Specialty

Pakora, Tandoori Honey Glazed Pork, Tandoori Chicken

Curry Set

Fish Tikka Masala, Kadai Lamb, Chicken Navrattan Korma

Paneer Butter Masala, Dal Makhani

Saag Khumb (spinach and mushroom)

Masala and Plain Papadum

Plain or Garlic Naan

Indian Rice of the Day with Condiments

PASTRY AND SWEET ENDINGS

Mignardises

Signature Melt Chocolate Cake

Golden "Sesame Peanut Brittle" Bar

Mandarin Yuzu Mousse

Raspberry Crunchy Choux Puff

Baked Cheesecake with Chestnut Cream and Apricot

Osmanthus Jelly with Peach Gum and Wolfberries

Chinese Pineapple Tart

Assortment of Nonya Kueh

Assortment of Chinese New Year Cookies

Warm Dessert

Pan-fried Nian Gao with Yam Custard Emulsion and Nutty Condiments

Fried Sesame Ball

Baked Waffles

Served with a selection of Vanilla and Chocolate Sauce

Honey Maple Syrup, Crunchy Pearls

Fruit Compote, Fruit Coulis, Chantilly

Gelato

Strawberry, Chocolate, Madagascar Vanilla, Yoghurt

Selection of Toppings

Garden of Fruits

Selection of Tropical and Seasonal Fruits

128 per adult

50% off per child (7-12 y/o)

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