



CHINESE NEW YEAR EVE DINNER

SATURDAY, 21 JANUARY 2023

All menu items are subject to change upon availability

SALAD BAR

Selection of Market Fresh Lettuce

Sesame Dressing, Apple & Balsamic Vinaigrette, Caesar and 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 Beef Salad

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

Baby Abalone and Quinoa Salad

Black Olives, Bell Pepper, Citrus Vinaigrette

Grilled Chicken Salad

Feta Cheese, Spinach and Raspberry

Lobster Terrine

Apple, Onion, Chive

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

JAPANESE SELECTIONS

Selections 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
Steamed Seabass with Superior Soy
Braised Whole Chicken in Lotus Leaf

Prosperity Treasure Pot

(baby abalone, sea cucumber, dried oyster and flower mushroom)
Braised Broccoli with Crab Meat
Chili Crab with Mantou
Braised Black Vinegar Pork Trotter
Deep-fried Seafood Roll

THAI SELECTIONS

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

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

EUROPEAN DELIGHTS

Truffle infused Mushroom Soup
Braised Beef with Root Vegetables
Gratinated Lobster Thermidor
Chicken Roulade, Mushroom Ragout
Pan-Seared Barramundi, Fennel and Orange Salad
Sautéed Garden Vegetables
Mashed Potatoes with Garlic Confit
White Wine Mussels with Thyme
Prawn Crackers, Spicy Tapioca Chips

Pasta in Parmesan Wheel

Truffle Mushroom Ragout

CHINESE ROAST

Roasted Suckling Pig
Roasted Chicken, Angelica Herb Roasted Duck
Oriental Barbecue Sauce, Plum Sauce

NOODLE STALL

Wagyu Beef Ramen

Quail Egg, Shimeji, Spring Onion

Abalone Laksa

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

CARVING BOARD

Slow Cooked Wagyu Prime Rib

Red Wine Jus

Whole Roasted King Salmon

Champagne Ikura Cream

BBQ @ THE ALFRESCO

Selections of Seafood, Meat and Poultry

Grilled to Perfection

Rosemary Garlic 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

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

INDIAN DELIGHT

Tandoori Specialty

Marinated King Prawn, Tandoori Bone-In Lamb, Tandoori Chicken

Tandoori Whole Snapper

Mint Chutney, Mango Chutney, Raita

Curry Set

Crab Masala, Kadai Chicken, Lamb Korma

Paneer Butter Masala, Dal Makhani, Assorted Tawa Vegetables

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

Pistachio Cranberry Bread and Butter Pudding

Vanilla Sauce, Chocolate Sauce, Raspberry Sauce, Mango Coulis, Nutty Condiments

Live Station

Clementine Compote, Emulsion Jasmine Custard

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

198 per adult

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

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