

CHINESE NEW YEAR DINNER MENU

12 - 14 FEBRUARY 2021

All menu items are subject to change upon availability.

SALAD BAR

Garden Salad

Mixed Greens, Cherry Tomatoes, Cucumber Balsamic, Olive Oil Dressing

Caesar Salad

Quail Egg, Bacon, Garlic Croutons and Shaved Parmesan

Caesar Dressing

Lobster Salad Terrine

Onion, Chives, Radish

Razor Clams and Cucumber Salad

Sweet Chilli Sauce

Poached Prawns

Tossed in Goma Dressing, Spring Onions

Smoked Ocean Trout

Smoked Salmon

Premium Charcuterie Platter

Selections of Fine Cold Cuts Grissini Stick, Olives

Extensive Cheese Selection

Selection of European Gourmet Cheeses Served with Crackers

JAPANESE YU SHENG

Atlantic Salmon
Seaweed, Nori, Radish and Cucumber
Sesame Seeds and Pickles
Yuzu Shoyu Dressing

SEASONAL OYSTERS

Served with Condiments

Lemons, Mignonette and Tabasco

SEAFOOD PLATTER

King Crab Legs

Boston Lobster

Tiger Prawns

White Clams

Mud Crab

Snow Crab

SUSHI AND SASHIMI SELECTION

Salmon, Hamachi, Amaebi, Tuna Selection of Sushi, Gunkan, Maki Wasabi, Pickled Ginger, Shoyu

CHEF IN ACTION

Slow-Roasted Angus Sirloin

Macaroni Gratin, Natural Jus

Crispy Pork Knuckle

Pineapple Sauce

Whole Baked Salmon

White Wine Cream

ASIAN DELIGHTS

Fish Maw, Dried Scallop Soup

Signature Lobster Laksa

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

Chilli Mud Crab, Curry Leaf and Mantou

Imperial Herbal Duck

Steamed Fish Fillet, Crispy Pickled Radish, Soya Sauce

Stir Fried Broccoli, Fat Choy and Dried Scallop Sauce

Golden Pumpkin Braised Tofu, Trio Mushroom

Eight Treasures Steamed Rice

CHINESE BBQ PLATTER

Roasted Pork Belly

Barbecue Char Siew Pork Ribs

EUROPEAN DELIGHTS

Cream of Butternut Squash Soup
White Wine Mussels
Marinated Chicken Thighs with Mushroom Sauce
Gratinated Seafood with Saffron and Asparagus
Pan-Seared Seabass with Tomato Salsa
Mashed Potatoes
Sautéed Carrot and Cauliflower
Roasted Root Vegetables

BBQ @ THE ALFRESCO

Grilled Meat Platter

Thai-Style Grilled Pork Jowl

Marinated Lamb Chop with Rosemary Sauce

Honey Chicken Wings

Seafood Platter

Grilled Oysters with Thai Seafood Dipping

Marinated Salmon with Dill and Lemon

Garlic Marinated Prawns

INDIAN DELIGHTS

Sikandari Raan

Peshwari Naan

Tandoori Specialty

Vegetable Kebab

Achari Chicken Tandoor

Hariyali Fish Tikka

Curry Set

Bangalore Fish Curry

Dum Ka Murgh

Paneer Bhurji

Dal Makhani

Panchami Bhaji

Choice of Basmati Rice and Naan

PASTRY AND SWEET ENDINGS

Golden Dulcey Chocolate Peanut Bar Signature Melt Chocolate Cake Petit Mandarin Orange Mousse Cherry Sable Tart Pistachio Raspberry Pâte à Choux

Rose Cheesecake

Assorted Nonya Kueh

Chilled Mango Panna Cotta, Kaffir Lime Coconut Emulsion

Osmanthus Jelly with Wolfberries Infusion

Chinese Pineapple Tart

Chinese New Year Cookies

Chinese New Year Macarons

Assorted Chocolate Pralines

Fresh Seasonal Fruits

Under The Heating Lamp

Fried Nian Gao Sweet Potato Sandwich Chinese Egg Tart

Baked Waffles

With Choice of Chocolate Ice Cream, Vanilla Ice Cream Yoghurt Ice Cream, Strawberry Sorbet

108

Per Adult

Inclusive of Free Flow Chilled Juices

50 per child applicable for 7 to 12 years old