



CHINESE NEW YEAR LUNCH 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

Razor Clams and Cucumber Salad

Sweet Chilli Sauce

Poached Prawns

Tossed in Goma Dressing, Spring Onions

Smoked Ocean Trout

Smoked Salmon

Premium Charcuterie Platter

Selection 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 OYSTER

Served with Condiments

Lemons, Mignonette and Tabasco

SEAFOOD PLATTER

Boston Lobster

Tiger Prawns

White Clams

Mud Crab

Snow Crab

JAPANESE BENTO

Salmon, Amaebi, Tuna

Selection of Sushi, Gunkan, Maki

Wasabi, Pickled Ginger, Shoyu

CHEF IN ACTION

Slow-Roasted Angus Sirloin

Macaroni Gratin, Natural Jus

ASIAN DELIGHTS

Fish Maw, Dried Scallop Soup

Imperial Herbal Duck

Signature Lobster Laksa

Chilli Mud Crab, Curry Leaf and Mantou

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

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

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 7% government tax

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

Dhal Makhani

Panchmil Bhaji

Choice of Basmati Rice and Naan

EUROPEAN DELIGHTS

Cream of Butternut Squash Soup

White Wine Mussels

Marinated Chicken Thigh with Mushroom Sauce

Gratinated Seafood with Saffron and Asparagus

Pan-Seared Seabass with Tomato Salsa

Mashed Potatoes

Sautéed Carrots and Cauliflower

Roasted Root Vegetables

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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 Praline
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

78

Per Adult

Inclusive Free Flow of Chilled Juices

40 per child applicable for **7** to **12** years old

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