



SINGAPORE BUGIS

LUNAR NEW YEAR SPECIAL DINNER BUFFET

4 February to 6 February 2019

\$88++ per person

DIY PROSPERITY YU SHENG WITH SALMON SASHIMI

(Preserved Melon Strips, Green Peach Strip, Cucumber Strip, Brown Cucumber Strip, Ginger Strip, Leek Strips, Gourd Wax Strip with Yu Sheng Dressing, Crispy Fish Skin and Condiments)

APPETIZERS

Smoked Duck Breast with Green Papaya Salad and Mandarin Orange
Chicken Gold Coin (Bak Kwa)
Wasabi Prawns with Rock Melon
Crabmeat, Cucumber and Corn Salad
Garden Greens on Salad Bar
Endive, Romaine, Red chicory, Green Coral, Red Radish
House dressing, Olive oil, Italian Dressing, Thousand Island and Balsamic Vinegar

SEAFOOD ON ICE

Live Oyster
Sweet Poached Prawn
Manila Clam

SOUP

Black Chicken Ginseng and Red Date Soup

OUTDOOR LIVE CHARCOAL BBQ STATION

Half Shell Scallop with Homemade Special Sauce
BBQ Squid
Chicken Wing
Prawn
Crayfish
Grilled Corn
Grilled Zucchini
Mushroom

LIVE NOODLE STATION

Laksa with Baby Lobster
Sambal, Onion, Prawn, Laksa Leaf, Lime

LIVE CARVING STATION

Roasted Sugar Crust Pork Belly
Danggui Char Siew Pork
Roasted Chicken
Roasted Suckling Pig

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MAINS

Roasted Truffle Herbal Duck
Slow-braised Ee-Fu Noodle with Yellow Chives and Mushrooms
Steamed Seabass Fillet in Superior Sauce

CLAYPOT SPECIALS

Braised Broccoli with Dried Oysters, Dried Scallop and Black Moss
Steamed Sri Lanka Crab in Prawn Bisque and Egg
Fried Rice with Baby Abalone
Crispy Prawns with Ginger, Chilli & Onion
Cordyceps Chicken in Superior Stock
Braised Chinese Mushroom and Sea Cucumber with Superior Oyster Sauce

DIY LOK LOK STATION

Fishball, Cuttlefish, Seafood Beancurd Roll, Hot Dog, Quail Egg
Luncheon Meat, Mushroom, Broccoli, Young Corn, Cabbage

Condiments: Satay Sauce, Homemade Specialty Chilli Sauce

DESSERTS

Traditional Nian Gao
Love Letters
Nyonya Pineapple Tart
Assorted CNY Cookies
Glutinous Rice Ball with Pandan Ginger Soup
Osmanthus Jelly with Pineapple
Mango Pudding
Supreme Peanut Butter with Strawberry Layer Cake
Rose Chocolate Fountain with Fruits and Marshmallow on skewer
Assorted Ice cream with Condiments
Assorted Tropicana Cut Fruits

Menu subject to changes. Please contact restaurant at 6521 6030 for enquiries.

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