



CNY Buffet Dinner
10/12/16 February 2024
Dinner: Adult \$98 | Children \$49

Seafood on Ice

Poached Tiger Prawn / Freshly Shucked Oyster / Sea Whelk / Alaska Snow Crab Leg

Served with – Lemon Wedges, Thai Lime & Cilantro Dressing, Royale Cocktail Sauce, Red Wine Mignonette

Garden Salad Bar

Romaine Lettuce / Mesclun Mix / Green Coral/
Watermelon Greek Salad with Feta Crumbles

Japanese Cucumber / Shredded Carrot / Cherry Tomato / Corn Kernel
Garlic Croutons / Black Olive / Golden Raisin / Pumpkin Seed / Bacon Bits / Parmesan Cheese

1000 Island Dressing / Caesar Dressing / Orange Balsamic / Sesame Dressing

The Platters

Japanese Marinated Scallop Lips with Sesame
Assorted Butchery Delicacies
Green Tea Cured Salmon

Gourmet Cheese Board

Brie Cheese/Gruyere/ Cheddar / Camembert Cheese
Selection of International Cheese
Served with Cheese Cracker. Cranberry Marmalade. Fresh Grapes
Walnuts and Dried Fruit

Bakery Bread Basket

Farmer Bread, Rye Bread, French Baguette
Mini Bread Rolls, Lavosh and Grissini Stick
Served with Portion Butter and Herb Olive Oil

From Our Soup Tureen

New England Seafood Chowder
Served with Buttered Croutons

Au Gratin

Baked Italian Cozze
Golden Breadcrumbs, Tomatoes and Fresh Herbs

Pasta Station

Beef Ragout, Pesto, Pomodoro Aglio e Olio
Selections of Pasta and Sauces with Assorted Condiments.
Smoked Chicken, Sausages, Bacon, Capsicum, Mushroom and Zucchini

Festive Rotisserie

Menu Subject to changes & availability of fresh product



Herbal Cantonese Roasted Duck
Roasted Suckling Pig Roasted Suckling Pig (CNY ½ OTHER CROSPY PORK BELLY)
Barbeque Australian Rib Eye Roll

Served with Dijon Mustard, Whole Grain Mustard, Horseradish, Chili and Roasted Sesame Dipping

Hot Selections

Cheese Crusted Seafood Casserole with Tomato and White Wine Cream
Oven Baked Barramundi Fillet with Shiro Miso
Roasted Chicken with Forest Mushroom Ragout
Grilled Cajun Style Lamb Chop
Deep Fried Prawn Net Roll
Sautéed Seasonal Vegetables with Fresh Shitake Mushrooms
Oven Baked Potato with Fresh Herbs
Braised Noodles with Roasted Duck and Chive
Crabmeat and Egg Fried Rice

Desserts

Mandarin Orange Meringue Tart
Chilled Mango Pudding
Baked Apple Tart
Selections of French Pastries
Assorted Peranakan Sweets
Festive Cookies
Pan Fried Nian Gao
Fresh Cut Fruit Bowl

Hot Dessert

Banana Clafoutis with Vanilla Sauce

Fondue

Milk Chocolate Fondue
Accompany with Fresh Fruits. Berries. Fried Mantou and Marshmallow

Ice Cream Counter

Selection of Ice Creams
Served with Cookies Crumbles, Wild Berries, Chocolate Chips
Waffles Crisp, Chocolate and Berries Compote

Menu Subject to changes & availability of fresh product



CNY Buffet Dinner
11/13/15 February 2024
Dinner: Adult \$98 | Children \$49

Seafood on Ice

Poached Tiger Prawn / Belgium Black Mussel / Freshly Shucked Oyster / Alaskan Snow Crab Leg

Served with – Lemon Wedges, Thai Lime & Cilantro Dressing, Royale Cocktail Sauce, Red Wine Mignonette

Garden Salad Bar

Romaine Lettuce / Mesclun Mix / Green Coral/
Golden Pumpkin Salad with Almonds
Japanese Cucumber / Shredded Carrot / Cherry Tomato / Corn Kernel
Garlic Croutons / Black Olive / Golden Raisin / Pumpkin Seed / Bacon Bits / Parmesan Cheese

1000 Island Dressing / Caesar Dressing / Orange Balsamic / Sesame Dressing

The Platters

Oriental Light Spiced Crunchy Jelly Fish with Spicy Sesame Dressing
Smoked Duck Breast with Melons
Traditional Smoked Salmon with Condiments

Gourmet Cheese Board

Brie Cheese/Emmenthal Cheese/ Cheddar / Blue Cheese
Selection of International Cheese
Served with Cheese Cracker. Cranberry Marmalade. Fresh Grapes
Walnuts and Dried Fruit

Bakery Bread Basket

Farmer Bread, Rye Bread, French Baguette
Mini Bread Rolls, Lavosh and Grissini Stick
Served with Portion Butter and Herb Olive Oil

From Our Soup Tureen

Light Cream of Forest Mushrooms
Served with Buttered Croutons

Au Gratin

Baked Half Shell Scallop
Chili Aioli, Green Onions and Tobico

Pasta Station

Beef Ragout, Pesto, Pomodoro Aglio e Olio
Selections of Pasta and Sauces with Assorted Condiments.
Smoked Chicken, Sausages, Bacon, Capsicum, Mushroom and Zucchini

Menu Subject to changes & availability of fresh product



Festive Rotisserie

Herbal Cantonese Roasted Duck

Roasted Suckling Pig Roasted Suckling Pig (CNY ½ OTHER CROSPY PORK BELLY)

Barbeque Australian Rib Eye Roll

Served with Dijon Mustard, Whole Grain Mustard, Horseradish, Chili and Roasted Sesame Dipping

Hot Selections

Seafood Casserole with Cherry Tomato Compote

Oven Baked Spotted Grouper Fillet with Soy Glace

Roasted Chicken with Root Vegetables and Natural Jus

New Zealand Lamb Chop with Three Pepper Sauce

Deep Fried Honey Prawn Dumpling

Sautéed Seasonal Vegetables with Egg White and Crabmeat Sauce

Cheese Crusted Potato with Bacon Bits

Braised Efu Noodles with Enoki Mushroom and Chives

Oriental Egg Fried Rice with Roasted Meat and Shrimp

Desserts

Mandarin Orange Meringue Tart

Jasmine Infused Cream Brule

Baked Apple Tart

Selections of French Pastries

Assorted Peranakan Sweets

Festive Cookies

Pan Fried Nian Gao

Fresh Cut Fruit Bowl

Hot Dessert

Warm Chocolate Pudding with Vanilla Sauce

Fondue

Milk Chocolate Fondue

Accompany with Fresh Fruits. Berries. Fried Mantou and Marshmallow

Ice Cream Counter

Selection of Ice Creams

Served with Cookies Crumbles, Wild Berries, Chocolate Chips

Waffles Crisp, Chocolate and Berries Compote

Menu Subject to changes & availability of fresh product