



Chinese New Year Gala Dinner

Food menu

SEAFOOD ON ICE

Tiger prawns, green mussels, oyster, blue crab, Krabi clams
cocktail sauce, thousand island sauce, chili sauce, lemon wedges

CHINESE SALAD

White and black mushroom salad with soy and coriander vinaigrette
weet and sour crispy Tofu with grilled vegetables
Egg noodle salad with shredded chicken, peanuts and sweet chili sauce
Mixed fruit salad with spicy dressing
Chinese steamed eggplant salad
Five spice grilled beef salad, cucumber, cherry tomato and fresh chili sauce

SALAD BAR

Lettuce

Romaine / rocket / green oak / red coral / red oak / Iceberg / radicchio

Dressing

Caesar / Italian / lemon vinaigrette / balsamic/ French

Condiments

Corn / cherry tomatoes / black olives / green olives / tricolor peppers
shredded carrot / croutons / red onion / jalapeno / baby red radish / homemade pickles

DIM SUM / DEEP-FRIED

Shrimp ShuMai

Pork ShuMai

Shrimp Har Gao

BBQ pork bun

Deep fried vegetable spring roll

Crispy chicken wonton

Prawn cake

Condiments: Light soya sauce, black vinegar, chili soya sauce, sweet chili sauce



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CARVING STATION

- Hong Kong style roasted duck
- Char siew roasted pork
- Roast leg of lamb au jus

HOT DISHES

- Steamed fish with superior soya sauce
- Hong shao pork braised with quail eggs
- Mix seafood Chinese pot
- Stir fried beef with celery and bok choi
- Kung Pao chicken
- Ma Po tofu
- Steamed broccoli, braised cabbage and mushrooms with fried garlic
- Drunken prawn
- Sautéed mix vegetables with oyster sauce
- Vegetable chow mein
- XO seafood fried rice
- Steamed jasmine rice

DESSERTS

- Mandarin cheese cake
- Chinese mango tapioca pudding
- Coconut lychee crème caramel
- Green tea matcha entremet
- Red bean velvet gateaux
- Chocolate oolong brownie
- Rice ball in coconut milk
- Pandan kuih lapis
- Fresh fruit platter
- Ice cream station

Live station: Mango crepe

Fresh fruit platter