



20th – 24th January 2012

Adult: \$58++, Child: \$30++ *Includes free flow of Soft drinks, Juices, Coffee & Tea*

Adult (with Alcoholic Beverages): \$88++ *Additional free flow of Champagne, Beer, Red & White Wines*

Lunar New Year International Lunch Buffet

SALADS / ANTIPASTI

Appetizers

Spicy Pig Ear Salad

Sea Vegetable Salad

Golden Bean Curd with Big Head Sprout

Glass Noodle Salad

Roasted Duck Breast, Sweet Onion, Black Pepper Aioli

Yu Sheng Station

Lo Hei Yu Sheng

Sliced Salmon and Tilapia,

Traditional Condiments and Sauces

Antipasti

Marinated Olives, Sundried Tomato,

Gherkins, Grilled Eggplant

Marinated Bell Peppers, Artichoke Hearts, Pearl

Onions, Red Pimento, Marinated Mushroom

Mezzes

Babaganoush, Hummus, Tzatziki

GARDEN GREENS

Lettuce

Rocket, Red Oak, Frisée, Tango

Dressings

Citrus, Balsamic, Thousand Island, Szechuan Dressing

Condiments

Beet Root, Red Kidney Beans, Red Radish,

Bell Peppers, Cherry Tomato,

Japanese Cucumber, Corn Kernels

CHEESE

Artisan Cheese Selection

Grapes, Dried Fruit, Mostarda,

Nuts and Chutneys

BREAD / SOUP

Soup

Lotus & Dried Oyster Soup with Pork Ribs

Sweet Corn with Crab Soup

Potato-Leek Soup with Chinese Black Truffles

Bread Rolls & Loaves

Sourdough, Soft Roll,

Sun-Dried Tomato, Olive Roll, Ciabatta

French Baguette, Dark Rye, Walliser,

Lavosh, Grissini

COLD CUTS

Terrines and Pâtés

Rosette de Lyon, Smoked Duck,

Prosciutto di Parma, Air Dried Beef

Smoked Salmon Loin with Szechuan Oil,

Salmon Gravlax with Lumpfish Roe,

Smoked Haddock with Salmon Roe

Condiments and Sauces

SUSHI / SASHIMI / SEAFOOD

Selection of Sushi, Maki, Sashimi

Condiments and Sauces

Japanese Appetizers

Cold Soba, Udon Noodles

Condiments and Sauces

Seafood Bar

Prawns, Scallops, Clams, Mussels,

Condiments and Sauces

LIVE COOKING

Chinese

Seafood Shrimp Noodles

Singapore Laksa

Bak Kut Teh Broth and Vermicelli

Western

Pappardelle Bolognese

Ravioli with Porcini Cream sauce

Penne with Prawn Arrabiata



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All prices are subject to 10% service charge and 7% GST

MAIN COURSE

Chinese

Steamed Sea Bass with Black Fungus
and Oyster Sauce
Stir Fried Chinese Spinach in Chicken Stock
Braised Chicken with Herbs in Lotus Leaves
Fried Fish with Tausi
Wok Fried Prawns with Oats
Wok Fried Pork Loin and Honeydew in Coffee Sauce
Wok Fried Beef in Singapore Black Pepper Sauce
Stir fried Kai-lan and Shiitake Mushrooms

Western

Roasted Pork Loin Saltimbocca with
Tapenade and Red Wine Sauce
Roasted Marble Potatoes, Thyme Butter
and Confit Garlic
Seared Salmon with Baby Octopus and Lobster Sauce
Wild Mushroom Cannelloni with Saffron Cream Sauce
Seared Boneless Chicken, Tangerines
and Sweet Plum Glaze
Baked Vegetable Ratatouille

Indian

Dal Makhani
Ghost Banjara
Chicken Tandoori
Sabzi Pulao
Naan

CARVING

Chinese

Roasted Duck
Roasted Pork Belly
Roasted Chicken

Western

Lavender-Honey and Szechuan Peppered
Rack of Lamb
Hoisin Lamb Jus

DESSERT SELECTION

Tarts

Mango Kaffir Lime
Chestnut Cheesecake (Contains Alcohol)
Raspberry Chocolate Tart
Pecan Tart

Verrines

Vodka Jelly (Contains Alcohol)
Mango Pudding
Parfait
Praline Panna Cotta
Orange Delight

Miniatures

Cream Puff
Chocolate Tart
Berries Tart
Lemon Meringue Tart
Passion Fruit Tart

Cakes

Opera
Chocolate Paradigm
White Chocolate – Caramel Pear
Raspberry Earl Grey

Ice Cream

4 types with Condiments

Local Sweets

Macau Egg Tart, Pineapple Tart
Black Rice Pudding
Coconut and Mango Rice Pudding
Ice Ka-Chang, Cheng Teng
Peanut Pancake, Durian Dessert
Kueh Dar Dar, Apong Balik
Assorted Ang Ku Kueh, Rainbow

Fresh Fruit

Selection of Sliced and Whole Fruit
Watermelon, Honeydew, Cantaloupe,
Dragon Fruit, Pineapple, Papaya,
Orange, Kiwi Fruit





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Adult (with Alcoholic Beverages): \$118++ Additional free flow of Champagne, Beer, Red & White Wines

Lunar New Year International Dinner Buffet

SALADS / ANTIPASTI

Appetizers

Spicy Pig Ear Salad, Sea Vegetable Salad
Jelly Fish Salad, Szechuan Vegetable Salad
Bai ye Salad, Szechuan Cucumber Salad
Yu Sheng Station
Loh Hei Yu Sheng
Sliced Salmon and Tilapia
Traditional Condiments and Sauces

Antipasti

Marinated Olives, Sundried Tomato,
Gherkins, Grilled Eggplant
Marinated Bell Peppers, Artichoke Hearts,
Pearl Onions, Red Pimento, Marinated Mushroom

Mezzes

Babaganoush, Hummus, Tzatziki

Chinese Mini Savories

Thin Sliced Lobster with Conpoy, Imperial Gelée
Beijing Duck with Hoisin, Fine Herbs
Cauliflower Panna Cotta,
Yunnan Ham Crispy Chicken Floss
Ginger Flower Prawns, Mango and XO Sauce Pipette
Dragonwell Tea Leaf Shooter, Tomato Tartare

GARDEN GREENS

Lettuce

Rocket, Red Oak, Frisée, Tango

Dressings

Citrus, Balsamic, Thousand Island, Szechuan Dressing

Condiments

Beet Root, Red Kidney Beans, Red Radish,
Bell Peppers, Cherry Tomato,
Japanese Cucumber, Corn Kernel

BREAD / SOUP

Soup

Lotus & Dried Oyster Soup with Pork Rib
Sweet Corn with Crab Soup
Potato-Leek Soup with Chinese Black Truffles

Bread Rolls & Loaves

Sourdough, Soft Roll, Sun-Dried Tomato,
Olive Roll, Ciabatta
French Baguette, Dark Rye, Walliser,
Lavosh, Grissini

CHEESE

Artisan Cheese Selection
Grapes, Dried Fruit, Mostarda, Nuts and Chutneys

COLD CUTS

Terrines and Pâtés

Rosette de Lyon, Smoked Duck,
Prosciutto di Parma, Air Dried Beef
Smoked Salmon Loin with Szechuan Oil,
Salmon Gravlax with Lumpfish Roe,
Smoked Haddock with Salmon Roe
Duck Foie Gras with Apple, Pork Terrine Country Style
Condiments and Sauces

SUSHI / SASHIMI / SEAFOOD

Selection of Sushi, Maki, Nigiri, Sashimi
Condiments and Sauces

Japanese Appetizers

Hotate Salad
Chuka Hotate
Edamame
Marinated Baby Octopus

Seafood Bar

Prawns, Scallops, Clams, Tasmanian Oysters,
Crab Legs, Canadian Oysters
Condiments and Sauces



LIVE COOKING

Chinese

Seafood Shrimp Noodles
Scampi Lobster Laksa
Bak Kut Teh Vermicelli

Western

Dark Beer Battered Seafood
Calamari Rings, Prawns, Mussels
Saffron Aioli, Tarama Sauce, Remoulade Sauce

MAIN COURSE

Chinese

Steamed Sea Bass with Black Fungus
and Oyster Sauce
Stir Fried Chinese Spinach in Chicken Stock
Braised Chicken with Herbs in Lotus Leaves
Stir Fried Sea Cucumber with Baby Cabbage
Wok Fried Prawns with Oats
Wok Fried Pork Loin and Honeydew in Coffee Sauce
Wok Fried Venison in Singapore Black Pepper Sauce
Stir fried Beef with Kai-lan

Western

Roasted Pork Loin Saltimbocca with Tapenade
and Red Wine Sauce
Roasted Marble Potatoes, Thyme Butter
and Confit Garlic
Seared Sea Bass with Baby Octopus
and Lobster Sauce
Wild Mushroom Cannelloni with Saffron Cream Sauce
Seared Boneless Chicken, Tangerines
and Sweet Plum Glaze
Spring Vegetable Medley

Indian

Dal Makhani
Ghost Banjara
Chicken Tandoori
Sabzi Pulao
Naan

CARVING

Chinese

Roasted Duck, Roasted Pork Belly
Roasted Chicken

Western

Roast Hip of Australian Beef
Béarnaise, Black Pepper and Barbeque Sauce

DESSERT SELECTION

Tarts

Mango Kaffir Lime
Chestnut Cheesecake (Contains Alcohol)
Raspberry Chocolate Tart, Pecan Tart

Verrines

Vodka Jelly (Contains Alcohol)
Mango Pudding, Parfait
Praline Panna Cotta, Orange Delight

Miniatures

Cream Puff, Chocolate Tart
Berries Tart, Lemon Meringue Tart
Passion Fruit Tart

Cakes

Opera, Chocolate Paradigm
White Chocolate – Caramel Pear
Raspberry Earl Grey

Ice Cream

4 types with Condiments

Local Sweets

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Black Rice Pudding
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Peanut Pancake, Durian Dessert
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Fresh Fruit

Selection of Sliced and Whole Fruit
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Dragon Fruit, Pineapple, Papaya,
Orange, Kiwi Fruit

