



# GOLDEN WEEK FEAST

1 - 3 MAY 2026



## MENU HIGHLIGHTS

### SEAFOOD ON ICE

**Boston Lobster (Dinner), Crawfish (Xiao Long Xia),  
Alaskan King Crab (Weekends), Atlantic Snow Crab (Dinner),  
Tiger Prawns, Greenland Shrimps, Atlantic Blue Mussels,  
Venus Clams, Chilean Half-Shell Scallops, Abalone (Weekends)**

#### **Dips & Condiments**

*Homemade Thai Green Chilli Sauce, Honey Mustard,  
Vietnamese Ginger Fish Sauce, Cocktail Sauce, Lemon Wedges*

### COLD DISHES

**Broccoli and Cos Lettuce Salad with Pancetta, Sourdough and Almond Crunch**

**Pomegranate, Spinach, Pears, Pecans and Feta**

**Roasted Beetroot with Goat's Cheese and Pistachios**

**Green Bean Salad with Dried Figs and Feta**

**Caesar Salad in Parmesan Wheel**

**Caprese with Heirloom Tomatoes, Fresh Mozzarella, Balsamic and Basil**

**Drunken Crawfish (Chinese Yellow Wine Marinade)**

## CALIFORNIAN SALAD BAR

Mesclun, Coral Lettuce, Sweet Peppers, Tomatoes, Japanese Cucumber,  
Corn Kernels, Quinoa, Wild Rice, Asparagus Spears, Quail Eggs

Smoked Chicken, Tuna in Oil

Kalamata Olives, Marinated Peppers, Sun-Dried Tomatoes, Grilled Artichokes

### Dressings

*Honey Mustard, Citrus Vinaigrette, Japanese Soy Dressing,  
Ranch Dressing, Olive Oil, Balsamic Vinegar*

## SASHIMI & SUSHI

Atlantic Salmon (Sustainably Sourced), Octopus, Yellowfin Tuna

Aburi Sushi, Temaki, Gunkan, Maki Rolls

### Condiments

*Shoyu, Wasabi, Pickled Ginger*

## JAPANESE COLD

Soba Noodles, Spring Onions, Wasabi, Nori

Salmon Poke with Avocado, Daikon and Pickles (Weekends)

## CHEESES & BREADS

Scamorza, Taleggio, Munster, Brillat-Savarin, Banon, Stilton

Walnuts, Raisins, Cranberries, Kiwi, Guava, Fig Jam,  
Strawberry Jam, Breadsticks, Crackers

Australian Fresh Honeycomb (Weekends)

Sourdough Baguette, Pretzel, Champagne Bread, Garlic and Emmental Bread,  
Multiseed Loaf, Mustard Bread, Mediterranean Focaccia, Cereal Sourdough,  
Rye Sourdough, Walnut Cranberry Red Wine Bread

## SMOKED FISH & CHARCUTERIE

Smoked Salmon (Sustainably Sourced),  
Hot-Smoked Salmon with Crème Fraîche and Horseradish

Truffle Salami, Pastrami, Rosette, Black Forest Ham, Saint Daniella

Pâté en Croûte or Foie Gras Terrine (Weekends)

### Condiments

*Capers, Sweet Shallots, Pickled Onions, Cornichons, Onion Marmalade*

## INTERACTIVE STATIONS

Crawfish Flambé with Shaoxing Hua Diao Wine

Mafaldine in Parmesan Wheel

# CARVERY

**Barbecued Black Pork Ribs or Black Pork Belly**

**Sustainable Norwegian Salmon Wellington or Baked Salmon**

**Prime Rib of Australian Grain-Fed Beef or Slow-Cooked Wagyu Rump**

**Tajima Beef Short Ribs**

**Whole Baby Australian Lamb (Weekends)**

**Lumina New Zealand Lamb Leg**

# HOT SIDES

**Baby Carrots with Honey Glaze**

**Roast New Potatoes with Rosemary**

**Eggplant Parmigiana**

**Broccolini with Échiré Butter**

**Baked Root Vegetables**

# SOUPS

**Lobster Bisque**

**Chinese Herbal Soup**

**Indian Spiced Soup**

# LEVANTINE & MIDDLE EASTERN

**Hummus, Baba Ghanoush, Tarator, Harissa, Raheb Salad,  
Carrot Salad, Levantine Pickles, Fattoush**

**Cheese Fatayer, Pita Bread**

**Chicken Shawarma, Moussaka, Falafel**

**Kharouf (Lamb with Couscous)**

**Batata Harra**

## SWEETS

**Baklava**

*Layers of Phyllo Pastry Stuffed with Nuts and Glazed with Sugar Syrup*

# MAINLAND CHINA LIVE STATION

## **Kong Bak Bao**

*Braised Pork Belly in Steamed Buns*

## **Beijing Duck (Weekends)**

*Chinese Crepes, Cucumber, Leek, Duck Sauce*

## **Shanghainese Fried Buns**

*With Pork Filling*

## **Hangzhou Mini Dumplings**

*Dried Seaweed, Sakura Shrimp*

## **Northern Chinese Fried Dumplings**

*With Aged Vinegar, Chilli*

# CRAWFISH SPECIALITIES

**Crawfish Sautéed with Thirteen Spices**

**Sichuan Mala Xiang Guo with Crawfish**

**Fragrant Garlic Crawfish with Green Peppercorns**

**Tossed Salted Egg Crawfish**

# CHINESE GRILLED

**Crawfish with Spicy Dip**

# SINGAPORE

## MALAY

Beef Rendang

Nasi Lemak

Sayur Lodeh

## LIVE STATION

Satay with Peanut Sauce

# PERANAKAN & EURASIAN

Babi Pongteh or Ayam Buah Keluak

Chicken Debal

# LIVE NOODLES STATION

Laksa

Chinese Hand-Pulled Noodles!

# CHICKEN RICE STATION

(WEEKENDS)

**Pineapple-Fed Chicken**

**Fragrant Rice**

## CHINESE

**Chilli Crab (Weekends)**

**Deep-Fried Mala Fish**

**Laziji (Sichuan Chicken with Dried Chilli and Peppercorns)**

**Braised Pork Knuckle (Hong Shao)**

**Wok-Fried Vegetables**

**Beef with Black Pepper Sauce and Sweet Peppers**

# INDIAN

**Vegetable Biryani**

**Malai Chicken**

**Malabar Crawfish Curry**

**Dhal**

**Onion Bhaji**

**Naan Bread**

# FRESH FRUIT

*Watermelon, Rockmelon, Hami Melon, Dragon Fruit, Guava,  
Pineapple, Longan, Plums, Grapes, Apples*

# DESSERTS

**Assortment of Pastries**

**Ice Cream**

**Gelato**

**Warm Desserts**

**Kueh**