



FORTUNE BUFFET
LUNAR NEW YEAR DINNER | 16 - 17 FEB 2018

SEAFOOD ON ICE

Poached Scallops, Ocean Prawns, Mussels, Alaskan Crab Claws

YU SHENG STATION

Salmon Yu Sheng

APPETIZER

Drunken Chicken with Wolfberries
Steamed Japanese Tofu with Flower Clam & Crispy Cucumber
Assorted California & Maki Sushi Rolls

COLD FORTUNE PLATTER

Jellyfish
Marinated Baby Octopus
Marinated Abalone
Spicy White Clams

SALAD

Selection of Wild Lettuce with Nuts & Strawberries
Layered Wild Boar with Five-Spice Terrine
Century Egg & Pickled Ginger
Trio Seasonal Tomatoes with Fish Ball
Potato & Chinese Sausage with Sesame Aioli
Young Lotus Roots & Vegetarian Ham Salad
Japanese Cucumber & Rhizoma Root Salad
Baby Black Fungus Marinated with Zheng Chiang Vinegar
Thai Chicken Feet Salad

DRESSING

Thousand Island, Italian, Mala, Apple & Sesame



SOUP

Abalone with Bamboo Pith
Herbal Chicken

MAIN DISH

Seven-Spice Nyonya Roasted Chicken with Coconut
Braised Pig's Trotter with Wood Fungus & Chestnut
Cereal Crayfish
Thai Seafood Pancake with Peanut with Cucumber Dip
Fried Crystal Prawns with Asparagus, Capsicum & X.O. Sauce
Braised Tofu with Shimeiji Mushroom, Dried Scallop & Sea Cucumber
Wok-stirred Black Pepper Beef Cube with Capsicum
Fried New Zealand Mussel with Chili & Egg Gravy
Braised Ee-Fu Noodles with Chinese Chives & Shitake Mushroom
Braised Long Cabbage with Dried Oyster & Black Moss
Teochew Style Steamed Fish
Braised Duck with Sea Cucumber & Chestnut
Grilled Seafood Skewer with Fermented Tofu Dip

CARVERY

Roasted Duck
Roasted Spare Ribs

STATIONS

Freshly Shucked Canadian Oysters with Condiments
Nyonya Style Slipper Lobster Laksa with Condiments
Steamed Yabbi in Lemongrass, Mixed Herbs & Ginger with Red Vinegar Dip



DESSERT

Durian Pengan
New Year Mango Pudding
Almond Fruit Tarts
Assorted of New Year Cookies
New Year Pineapple Tarts
Peaches & Cream Cake
Strawberry Éclair
Marche with Red Bean & Gingko Nut
Rich Chocolate & Walnut Cake
Glutinous Rice Ball in Red Bean Broth

ICE CREAM

4 flavours of Ice Cream with Condiments
*Caramel, Strawberry or Chocolate Sauce, Syrup, Chocolate Chips,
Candied Pineapple, Raisins, Almond Flakes, Peanuts, Dried Apricots*

PRICES

S\$65.00++ per adult | \$32.00++ per child*

PROMOTIONS

20% off for SPG members
discount is valid for up to 8 adult diners per bill

**Child rates apply for children from 5 to 11 years old*