

MÀKÁN ®JEN



CHINESE NEW YEAR DINNER

21ST - 23RD JANUARY 2023 6:30 PM - 9:30 PM SGD 98++ PER ADULT SGD 49++ PER CHILD (AGED 7-11)



CNY Highlights

BBQ Crispy Suckling Pig wrapped with Egg Wrap & Seafood Sauce

Sea Cucumber & Fish Maw Stewed with Golden Yam, Black Moss, and Shitake Mushroom

Stir Fried Snow Pea, Baby Corn, Lotus Root with Hokkaido Scallop and Cashew Nut

Cantonese Style Wok Fried Prawn with Mandarin Orange Sauce

Braised Wawa Cabbage with Baby Abalone In 18 Hours Pork Bone Soup

Grilled Whole River Prawn

Steamed Grouper with Homemade Nyonya Asam Sauce

Charcoal Grilled Half Shell Scallop with Spicy Garlic Sauce

Eight Treasures Lotus Glutinous Rice with Crab Meat

XO Hae Bee Hiam Ramen with Duo Chives and Crab Roe

Charcoal BBQ Grilled Chicken Satay with Condiments

Salted Egg Yolk Fish Skin





Contains Pork







Dry Stalls

Create Your Own Yu Sheng with Condiments and Kiwi Mandarin Orange Sauce

--- Steamed Dim Sum - Chinese Roasted Meats

Golden Lava Salted Egg Yolk Bun

Crystal Jade Dumpling

Duck

Chicken

Siew Mai

Chilled Seafood On Ice

Seasonal Fresh Oyster

Boston Lobster

Snow Crab Leg

Prawn

Conch

Flower Clam

Black Mussel

Green Half Mussel

Baby Crayfish

served with

Cocktail Sauce, Wasabi Mayo, Tartar Sauce, Thai Sweet Chili Sauce, Green Chili Sauce, Tabasco & Fresh Lemon Wedge

Fapanese Sashimi & Sushi

Fresh Norwegian Salmon Sashimi, Marinated Sliced Cuttlefish, Assorted Sushi and Maki

served with

Soya Sauce, Japanese Pickled Ginger, Wasabi











Salad Corner

IMPORTED GREEN LEAF LETTUCE / YOUNG ROMAINE LETTUCE / LOLLO ROSSO LETTUCE

CONDIMENTS

Cherry Tomato / Olives / Parmesan Cheese Sweet Corn Kernel / Kidney Bean / Dried Fruits / Sunflower Seed / Pumpkin Seed

DRESSINGS

Extra Virgin Olive Oil / Balsamic Vinaigrette
Thousand Island / Goma Dressing / Honey Mustard Dressing



Cold Appetisers

Spicy Marinated Jellyfish & Shredded Vegetables Salad

Chilled Baby Octopus with Pineapple

Fresh Prawn & Pineapple Salad

Seasoned Edamame



PARMEGIANO REGGIANO, CHEDDAR CHEESE & BRIE CHEESE

CRACKERS

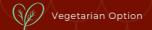
CONDIMENTS

Table Cracker / Ritz Cracker / Sesame Bread Stick

Raisin / Cranberry / Sultana / Apricot / Prune Sunflower Seed / Pumpkin Seed / Walnut / Almond

Heart-Warning Soup

Double Boiled Golden Pumpkin Conpoy soup with Bamboo Pith and Straw Mushroom









Daily Baked Rolls

Served with Butter and Jam



Selections of Western Hot Dishes

Creamy Paprika Pasta with Prawn & Onion

Potato Wedges with Sea Salt & Paprika



Prawn Twister with Thai Sweet Chili Sauce

Roasted Market Vegetables with Fresh Herbs



Live Noodle Station

Singapore Laksa

with Prawn / Fish Cake / Puff Bean Curd / Bean Sprout / Egg

Selections of Sweet & Desserts

Osmanthus Jelly with Goji berry



Five Treasures Fruit Cake

Mandarin Orange Cheesecake

Mango Pomelo Sago

Yam "Orh Nee" Cake

Ondeh-ondeh Cake

Longan Tart

Fried Nian Gao with Sweet Potato & Yam

Glutinous Rice Ball Soup (Tang Yuan)



Assorted Chinese New Year Cookies

Fresh Fruits of the Day (3 Types)



Nyonya Kueh of the Day (3 Types)











Selections of Ice Cream P

5 FLAVOURS

Thai Milk Tea

Tutti Fruity

Mango

Coconut

Durian

Chocolate

Strawberry

Vanilla

Lime Sherbet

Vegetarian Option

