

HUAT'S UP AUSPICIOUS YU SHENG PLATTER (\$65++)



Norwegian Salmon Yu Sheng & JEN's Homemade Floral-Scented Dressing

DIY STALLS

Kueh Pie Tee and Popiah

DIM SUM

Golden Lava Salted Egg Yolk Bun Prawn Dumpling Deep Fried Spring Roll Deep Fried Mid Wing

CHINESE ROASTS

Duck Chicken

LIVE NOODLE STATION

Premium Seafood Broth

Fish Noodle / Hon-Shimeji Mushroom / Baby Bamboo Lobster / Oyster Meat / Baby Local Green

CHILLED SEAFOOD ON ICE

Prawn Flower Clam Green Half Mussel Baby Crayfish Conch

Cocktaíl Sance, Wasabí Mayo, Tartare Sance, Thaí Sweet Chilí Sance, Green Chilí Sance, Tabasco & Lemon Wedges

JAPANESE SUSHI & SASHIMI

Fresh Norwegian Salmon Sashimi Marinated Sliced Cuttlefish Assorted Sushi & Maki

> Soya Sauce, Japanese Pickled Ginger, Wasabi





Menu is subjected to change without prior notification.
All prices stated are in Singapore Dollars and subject to 10% service charge and prevailing government taxes.









Double Boiled Peppery Soup with Fish Maw, Pork Treasure Bag & Fungi

SALAD CORNER

Imported Green Leaf Lettuce / Young Romaine Lettuce / Lollo Rosso Lettuce

Cherry Tomato/Olives/Parmesan Cheese/Sweetcorn/ Kidney Bean/Dried Fruits/Sunflower Seed/Pumpkin Seed

Dressings Extra Virgin Olive Oil / Balsamic / Thousand Island / Goma / Honey Mustard

CHEESE CORNER @

Parmigiana Reggiano, Cheddar Cheese & Brie Cheese

with Crackers

Raisin | Cranberry | Sultana | Apricot | Prunes | Sunflower Seed | Pumpkin Seed | Walnut | Almond

WESTERN HOT DISHES

Creamy Paprika Pasta with Prawn & Onion Potato Wedges with Sea Salt & Paprika & Black Mussels with Garlic Cream Sauce Roasted Market Vegetable with Fresh Herbs &

DAILY BAKED ROLLS

Assorted Breads and Loaves

COLD APPETISER

Spicy Marinated Jellyfish Chilled Baby Octopus with Cucumber & Onion Marinated Prawn with Pineapple & Spicy Thai Sauce Seasoned Edamame @



JEN TAU-HUAY BOWL



Custard Beancurd

Grass Jelly / Taro Ball / Sweet Potato Ball / Purple Potato Ball / Brown Sugar Ball Sweet Corn / White Fungus / Longan/Sea Coconut / Rambutan / Peach / Nata De Coco / Red Bean

SWEETS & DESSERTS

Mango Sago with Coconut Milk & Grapefruit in Shooter Glass Osmanthus Jelly with Goji Berry Valrhona Manjari Orange Cake Mini Orh Nee Tart Lychee Rose Layer Cake Honey Sweet Potato Latte Black Sesame Cake Assorted Mochi Fresh Fruits of The Day (3 Types) Nyonya Kueh of the Day (3 Types)

ICE CREAM -5 FLAVOURS PER DAY

Thai Milk Tea / Tutti Fruity / Mango / Coconut / Durian / Chocolate / Strawberry / Vanilla / Lemon Sherbet

BEVERAGES

Coffee, Tea Cold drink (non-alcoholic) of the day