



2026

CHINESE NEW YEAR MENU

5 JANUARY - 3 MARCH 2026

Special serves on 17 & 18 February Lunch & Dinner

Sunday - Thursday Dinner

excluding 16 February

6.30PM - 9.30PM

Saturday - Sunday & PH Lunch

12.30PM - 3PM

\$88++ PER ADULT

\$48++ for Pioneer & Merdeka Generation

\$29++ PER CHILD



Highlights

Egg Fried Rice with Scallion & Baby Abalone

Wok Fried Hong Kong Noodle with Seafood

Mixed Seafood Pasta in Laksa Sauce

Preserved Mustard Green with Pork Belly 

Roasted Beef Rump with Coffee Glaze Sauce

Steamed Seabass with Spicy Sour Garlic Sauce

Stir Fried Ginger Spring Onion Chicken with D.O.M

Cereal Prawn with Curry Leave

Deep Fried Pork with Marmite Sauce 

Osmanthus Egg with Crabmeat & Glass Noodle

Braised Five Spices Pork Trotter with Beancurd 

Local Market Green with Garlic Egg White Sauce

Sauteed Snow Pea with Lotus Root & Baby Corn 

SEAFOOD ON ICE

Tiger Prawn | Baby Crayfish | Conch | Flower Clam | Black Mussel | Snow Crab Leg

Condiments: Cocktail Sauce, Lemon Juice Dip, Sweet Mango Mayo, Tartare Sauce, Cilantro Thai Chilli Sauce

DIY YU SHENG BAR

Carrot | Daikon | Green Turnip

Condiments: Assorted Pickles, Assorted Dried Candy, Crushed Peanut, Sesame Seed, Mandarin Orange Balsamic Sauce, Corn Oil, Cracker, Five Spiced Powder, White Pepper

Serves with: Norwegian Shrimp, Marinated Cuttlefish with Abalone Sauce, Sea Salt Fish Skin, Lychee Pop, Passionfruit Pop, Strawberry Pop

HEART WARMING SOUP (1 TYPE DAILY)

Herbal Chicken Soup | Mixed Seafood Dried Scallop Thick Soup

SASHIMI & SUSHI

Fresh Norwegian Salmon | Tuna

Chilled Soba with Condiments

Assorted Sushi and Maki

Condiments: Shoyu Sauce, Japanese Pickled Ginger, Wasabi

SHAWARMA STATION

Five Spices Marinated Chicken Thigh

Serves with: Braised Sweet Turnip, Crispy Golden Cup, Chilli Dip, Sweet Sauce, Crushed Peanut, Coriander



Vegetarian



Contains Pork

Menu is subjected to change without prior notification.

All prices stated are in Singapore Dollars and subjected to 10% service charge and prevailing government taxes.

SNACKS OF THE DAY (3 TYPES DAILY)

Beancurd Skin Prawn | Prawn Twister | Yam Puff | Crispy Vegetable Spring Roll |
Chicken Wing | Chicken Ngo Hiang | Sugar Cane Prawn | Crab Meat Money Bag

Sauce: Ketchup, Chilli

DIM SUM OF THE DAY (2 TYPES DAILY)

Har Gao | Siew Mai | Lor Mai Kai | Crystal Dumpling Chicken | Soon Kueh |
Yam Bao | Kaya Bao | Char Siew Bao | Red Bean Bao | Custard Bao

ON THE GRILL

Scallops with Ginger Paste and Scallion
Jumbo River Prawn
Charcoal Grilled Bak Kwa

LIVE STATION

Seafood Noodle Soup

Condiments: Oyster, Prawn, Teo Chew Fish Dumpling, Marinated Cuttlefish, Clam, Lettuce

FRIED DESSERTS

Deep Fried Nian Gao
Deep Fried Sesame Glutinous Rice Ball

HOT LOCAL DESSERT OF THE DAY (1 TYPE DAILY)

Peach Gum Logan Soup with Red Date
(Creamy Walnut, Peanut, White Sesame, Black Sesame Soup) with Glutinous Rice Ball

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CNY FESTIVE COOKIES & CANDIES

DESSERTS

- Mandarin Orange white Chocolate Mousse Cake
- Pineapple Panna Cotta
- Mango Sago Pomelo
- Apple Crumble Tart
- Chocolate Caramel Pear Cake
- Lychee Rose Cake
- Assorted Cut Fruit (4 Types)

DIY STATION

- Custard Beancurd

Condiments: Grass Jelly, Taro Ball, Sweet Potato Ball, Purple Potato Ball, Brown Sugar Ball, Sweet Corn, White Fungus, Longan, Sea Coconut, Nata De Coco, Red Bean

ICE CREAM (4 TYPES)

Thai Milk Tea | Tutti Fruity | Coconut | Double Chocolate | Yam | Orange | Mixed Berries

JUICE OF THE DAY

Apple Juice | Fruit Punch | Orange Juice | Calamansi Juice | Black Currant

HOT BEVERAGES

Coffee | Tea



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