21 & 22 JAN 2023 | SATURDAY & SUNDAY

6PM - 9.30PM

COYDINNER BUFFET





APPETISER & SALADS

Couscous with Sundried Tomatoes & Kalamata Olives



Angel Hair Pasta with Truffle Oil Dressina & Kina Mushroom

Mesclun Greens | Romaine Lettuce Cherry Tomatoes | Corn Kernel | Onion Ring | Kyuri Honey Citrus Vinaigrette | Balsamic Vinaigrette Thousand Island | Olive Oil

Assorted Cheese:

Feta, Emmental & Cheddar

Dried Nuts, Dried Fruits, Cheese Biscuit

CNY SPECIAL





🔛 DIY Yu Sheng with Condiments

Har Kow, Siew Mai Lotus Leaf Rice

SOUP OF THE DAY



Lobster Bisque Double-boiled Herbal Chicken Soup

JAPANESE COUNTER

Assorted Nigiri Sushi & Maki Rolls Salmon Sashimi

SEAFOOD COUNTER

Snow Crab, Boston Lobster, Prawn & Mussel

MAIN DISHES

Hong Kong Style Seabass

Stir-fried Prawns with Lotus Root & Asparagus



Braised Duck with Mushroom & Chestnut

Seafood Porridae

CHEF'S TABLE

Black Angus Prime Beef Rib with Buttered Vegetables & Truffle Mashed Potatoes

Whole Norwegian Salmon with Tomato Basil Coulis



Seafood in Mushroom Essence Abalone, Clams, Prawns, Lobsters, **Dried Scallop**

Garlic Egg Fried Rice with Conpoy

SHOW STATION



Singapore Laksa



Lobsters in Chilli Crab Sauce with Fried Mantou



Seafood Thermidor



Grilled Udang Galah with Lychee & Chilli Paste



Grilled Marinated Squid

BEVERAGES

Coffee

Tea

Assorted Chilled Beverages

DESSERT



Durian Pengat, Chocolate Fountain with Marshmallow, New York Cheesecake, Chocolate Brownie, Fresh Fruits, Assorted Swiss Rolls, Assorted Jellies, Pan-Fried Nian Gao, **Pulut Hitam**

Menu items are subject to change depending on availability of ingredients to ensure freshness. Child price is applicable for children between 6 to 11 years old. Children below 5 years old can dine free with every paying adult. All prices are subject to a 10% service charge and prevailing government taxes.







