







# **CNY SPECIAL**



DIY Yu Sheng with Smoked Salmon and Condiments

# APPETISER & SALADS

Couscous with Sundried Tomatoes & Kalamata Olives

Assorted Greens with Condiments

Angel Hair Pasta with Truffle Oil Dressing & King Mushroom

Jellyfish Salad

Thai Prawn Salad

Assorted Cheese: Feta, Emmental & Cheddar

Dried Nuts, Dried Fruits, Cheese Biscuit

### SOUP OF THE DAY

Seafood Chowder | Double-boiled Ginseng Chicken Soup | Conpoy Porridge

# CHEF'S TABLE / CARVINGS



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

Whole Norwegian Salmon with Tomato Basil Coulis



Seafood in Mushroom Essence Abalone, Lobsters, Clams, Prawns, Dried Scallops

Baked Barramundi with Szechuan Sauce

### **SHOW STATION**

Singapore Laksa Grilled Salmon Grilled Marinated Prawn



Grilled Baby Lobster with Tarragon Butter Grilled Marinated Squid

## **DIM SUM**



Lotus Leaf Rice | Har Kow | Siew Mai

#### JAPANESE COUNTER

Assorted Nigiri Sushi & Maki Rolls Salmon Sashimi

## SEAFOOD COUNTER

Boston Lobster | Oyster | King Crab | Prawn | Mussel

### MAIN DISHES

Garlic Egg Fried Rice with Conpoy



Braised whole Duck with 8 Treasure and Black



Norway Lobsters in Chilli Crab Sauce with Fried Mantou

Seafood Thermidor



Prawn with Salted Egg and Pumpkin Sauce Fried Chicken with Spicy Smoky Sauce

### **BEVERAGES**

Coffee

Tea

Assorted Chilled Beverages

# DESSERTS



**Durian Penaat** 

Chocolate Fountain with Marshmallow

New York Cheesecake

Chocolate Brownie

**Assorted Swiss Rolls** 

**Assorted Jellies** 

Fresh Fruits



Pan-Fried Nian Gao

Cheng Tng

Assorted Ice Cream











