Lunar New Year Lunch & Dinner Buffet Highlights
24 – 27 January 2020

**Signature Chicken Rice Stall**
Poached Corn-fed Chicken, Chinese Spiced Roasted Chicken
Served with Traditional Chicken Rice and Condiments

**Laksa Station**
Choice of Noodles with Condiments

**Hot Pot**
Creamy Pumpkin Soup with Black Garlic, Smoked Alaskan Crab and Crispy Scallops
Szechuan Vegetable with Roasted Duck Soup

**Lunch Menu**
Eight-Treasure Rice wrapped in Bamboo Leaves
Stir-fried Cereal Prawns with Chilli Padi and Curry Leaves
Steamed Red Snapper with Herbal Sauce
Slow-baked Chicken with Golden Pumpkin Puree
Poached Seafood Dumplings with Red Chilli Oil and Vinegar
Stir-fried Broccoli with Braised Abalone Slices, Dried Oysters and Mushrooms

**Asian Hot Plates**
Pan-fried Chicken Dumplings with Black Vinegar and Shredded Ginger
Grilled Yam Cake with Minced Chicken and Mushroom Topping

**Dinner Menu**
*For dinner on the eve of Lunar New Year, a plate of Traditional Salmon Yu Sheng will be served to each table*

Wok-fried Veal Spare Ribs with Coffee Sauce
Braised Mud Crabs with Chilli Sauce & Golden Mantou
Baked Halibut Fillets with Herbal Sauce
Eight-Treasure Rice wrapped in Bamboo Leaves
Stir-fried Cereal Prawns with Chilli Padi and Curry Leaves
Stuffed Inari with Abalone, Dried Oysters, Mushrooms and Broccoli
Asian Hot Plates
Golden Mushroom Tempura with Pomelo Dip
BBQ Mala Chicken with Szechuan Spices

Dessert
Golden Chocolate Bar and Caramelised Cheese Popcorn

**The Chef reserves the right to make some changes to the menu, depending on freshness and availability of ingredients.**