

Lunar New Year Buffet Highlights

6 – 15 February 2026, 19 – 28 February 2026

Signature Chicken Rice Stall

Slow-Boiled Hainanese Chicken, Chinese Roasted Chicken
Served with Traditional Chicken Rice & Condiments

Traditional Singapore Prawn Noodle

星洲大虾面

Yellow Noodle Braised in Prawn Broth with River Prawns & Quail Eggs

Crackers Station

Assorted Selection of Crackers: Prawn, Fish, Squid, Crab, Papadum
Served with Kichap Manis, Sambal Belachan, Pasion Fruits Mayo, Thai Coriander

Hot Pot

人參冰蒸雪梨枸杞鸡清汤

Ginseng Ice-Steamed Chicken Consommé with Snow Pears & Wolfberries

Lunch Menu

Wok-Fried Mee Sua with Seafood and Vegetables

海鲜香炒长寿面

Crispy Soft-Shell Crab with Passion Fruit Dip

白香果炸软壳蟹

Golden Silk Salt-Baked Snapper with Chrysanthemum Scallion Emulsion

黄金丝焗鱼配菊花葱乳酱

Braised Fresh Prawns with Herbal Chicken Essence

药材鸡精酱焖海虾

4-Treasure Oven-Baked “Kampong” Chicken

古法四宝铜鸡

Braised Chinese Lettuce with Black Moss and Dried Scallops

生菜炒干贝

Dinner Menu

Stir-Fried Mud Crab in Golden Garlic Cheese Sauce

黄金芝士蒜蓉螃蟹

Chinese Slow-Braised Lamb Ribs with White Radish

中式焖小羊排

Golden Silk Salt-Baked Snapper with Chrysanthemum Scallion Emulsion

黄金丝焗鱼配菊花葱乳酱

Braised Fresh Prawns with Herbal Chicken Essence

药材鸡精酱焖海虾

4-Treasure Oven-Baked “Kampong” Chicken

古法四宝铜鸡

Braised Chinese Lettuce with Black Moss and Dried Scallops

生菜炒干贝

Dessert

Red Dates and Longan Soup with Tangyuan

红枣龙眼汤圆