

Lunar New Year Eve, Day 1 & Day 2

Buffet Highlights

16 – 18 February 2026

《金骏奔腾,万象更新》

In the year of the Horse, legend speaks of a Golden Stallion born under the first sunrise of spring. Its mane shimmered like threads of fortune, and every step it took stirred the earth with new life, new hope, and new beginnings. As it galloped across the land, colors blossomed in its wake — amber for wealth, jade for growth, crimson for joy, gold for abundance.

Hot Pot

人參冰蒸雪梨枸杞鸡清汤

Ginseng Ice-Steamed Chicken Consommé with Snow Pears and Wolfberries

Traditional Singapore Prawn Noodle

星洲大虾面

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

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

古法四宝焗鸡

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

Galloping Mongolian-Spiced Lamb Rack with Black Garlic Kumquat Glaze

蒙古风黑蒜金桔羊架

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

Pot of Fortune “Poon Chai”

皇家金马年盆菜 • 升官发财聚宝炉

Traditional Cantonese “Poon Choi” with braised Baby Abalone, Fish Maw, Prawns,
Mushrooms and Vegetables in Golden Pumpkin Sauce

Dessert

**Mandarin and Yuzu Diplomat Cream with Black Sesame Feuilletine and Pineapple Prosperity
Crisps**

柚子橘香外交奶油，黑芝麻脆片，菠萝富贵片

Red Dates and Longan Soup with Tangyuan

红枣龙眼汤圆