

# **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**

**人参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**

**古法四宝锔鸡**

##### **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**  
古法四宝锔鸡

**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