

e l e m e n t

Lunar New Year Festive Dinner Buffet (Menu 2)

2 February to 3 March 2026

Dinner: \$88++ per person | \$44++ per child (6-11 years old)

Children under 6 years old dine free

FESTIVE SEAFOOD BAR

Freshly Shucked Oysters

Boston Lobster

Poached Tiger Prawns

Flower Clams

Purple Scallop

CONDIMENTS

Lemon Wedges, Thai Lime & Cilantro Dipping,

Cocktail Sauce, Red Wine Mignonette

JAPANESE SELECTION

Salmon Sashimi

Tuna Sashimi or Hamachi Sashimi

Nigiri Sushi, Gunkan Sushi, Aburi Sushi

California and Maki Roll

CONDIMENTS

Wasabi, Japanese Shoyu, Gari

GARDEN SALAD SELECTION

Mesclun Mix

Butter Head Lettuces

Watermelon Greek Salad

Green Apple and Sweet Corn Kernels

Marinated Chuka Hotate

Spiral Pasta and Chicken Sausage Salad

CONDIMENTS

Japanese Cucumber, Shredded Carrot, Cherry Tomatoes, Corn Kernel

Garlic Croutons, Black Olives, Golden Raisins, Parmesan Cheese, Thousand Island Dressing,

Caesar Dressing, Balsamic and Sesame Dressing

GOURMET CHEESE BOARD

Brie

Emmental

Cheddar

Blue Cheese

CONDIMENTS

Cheese Crackers, Cranberry Marmalade, Fresh Grapes,

Walnuts and Dried Fruits

Menu items is on rotation between Menu 1 & 2 and may change at any time without prior notification.

Please inform a member of staff if you have any food allergies or special dietary needs.

All prices are subject to service charge and prevailing government taxes.

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SOUP TUREEN

Double Boiled Fish Maw Soup
Crabmeat and Enoki Mushroom
&
Forest Mushroom Soup with White Truffle Oil
Garlic and Cheese Croutons

BREAD BASKET

Farmer Bread
Rye Bread
French Baguette
Mini Bread Rolls
Lavosh
Grissini Stick
Served with Butter and Olive Oil

THE PLATTERS

Italian Caprese
Smoked Salmon with Traditional Condiments
Selected Butchery Delicacy

FESTIVE ROTISSERIE

Whole Roasted Suckling Pig (Available on Eve of CNY, CNY Day 1 & CNY Day 2 only)
Honey Roasted Pork Belly
Cantonese Roasted Duck or Herb Crusted Australian Beef Rib Eye
Golden Pumpkin Mashed Potatoes & Spring Vegetables

CONDIMENTS

Served with Dijon Mustard, Whole Grain Mustard, Chilli Dipping, Ginger Dipping,
Roasting Gravy and Hoisin Dipping

HERITAGE CORNER

Lamb Curry with Potatoes and Tomatoes
Indian Vegetable Samosa
Nasi Biryani with Cashew Nuts

CONDIMENTS

Cucumber and Yoghurt, Pickle Vegetables and Mango Chutney

ASIAN NOODLE BAR

Dan Dan Noodles
Minced Pork, Hong Kong Kailan
Sichuan Peppercorns, Fragrant Chili Oil, Sesame Sauce and Sliced Scallions

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HOT SELECTION

Signature Chilli Crab with Fried Mantou (Available on Eve of CNY, CNY Day 1 & CNY Day 2)

Seabass Fillet with Almond Beurre Noisette

Cheese Crusted Seafood Casserole

Fettuccine with Fresh Herb and Pesto

Emperor Chicken in Lotus Leaf

Fortune Braised Pig Trotter with Black Moss

Asian Greens with Fresh Shiitake Mushroom

SWEET TREAT

Seasonal Berries and Fruit Tartlets

Osmanthus Infused Cream Brulee

Selections of French Pastries

Crunchy Chocolate Mousse Cake with Mandarin Orange

Soymilk Panna Cotta in Shooter Glass

Butter Croissant Pudding with Vanilla Sabayon

Fresh Cut Fruits Platter

PERANAKAN SWEETS

Kueh Bakar

Penang Lapis

Seri Muka Pulut Hitam

Ang Ku Kueh

Kueh Koswee

Kueh Sago Lapis

FESTIVE DESSERTS AND COOKIES

Rolled Love Letter Crepes

Pineapple Tarts

Traditional Festive Cookies

Fried Layered Nian Gao with Yam Paste

HOT CAKES

Freshly Made Hot Cakes

Served with Berries Compote, Chocolate Sauce and Nuts

ITALIAN GELATO

Selection of Italian Gelato

Served with Cookies Crumbles, Wild Berries Compote, Chocolate Chips

Tossed Almonds, Raisins and Chocolate Sauce

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