

# element

## Lunar New Year Festive Dinner Buffet (Menu 1)

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  
Poached Tiger Prawns  
Chilean Black Mussels  
Baby Lobster  
Purple Scallop

### CONDIMENTS

Lemon Wedges, Thai Lime & Cilantro Dipping, Cocktail Sauce, Red Wine Mignonette

### JAPANESE SELECTION

Salmon Sashimi  
Tuna Sashimi or Tako Sashimi  
Nigiri Sushi, Gunakan Sushi, Aburi Sushi  
California and Maki Roll

### CONDIMENTS

Wasabi, Japanese Shoyu, Gari

### GARDEN SALAD SELECTION

Mesclun Mix  
Coral Green Lettuces  
Citrus Fruit, Tomato with Feta Crumbles  
Marinated Jelly Fish and Achar Salad  
Smoked Duck and Melon 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

### GORMET CHEESE BOARD

Brie  
Emmental  
Cheddar  
Blue Cheese

### CONDIMENTS

Cheese Crackers, Cranberry Marmalade, Fresh Grapes,  
Walnuts and Dried Fruits

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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

Shredded Chicken and Enoki Mushroom

&

Puree of Golden Pumpkins

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

Herb Baked California Vegetables

Smoked Salmon with Traditional Condiments

Selected Butchery Delicacy

### FESTIVE ROTISSERIE

Roasted Whole Suckling Pig (Available on Eve of CNY, CNY Day 1 & CNY Day 2 only)

Five Spice Roasted Pork Belly or Cantonese Roasted Duck

Herb Crusted Australian Beef Rib Eye

Truffle Mashed Potatoes & Spring Vegetables

### CONDIMENTS

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

### HERITAGE CORNER

Chicken Rendang

Butterfly Pea Coconut Rice

### CONDIMENTS

Prawn Crackers, Melinjo Crackers, Sliced Cucumber, Sambal and Sweet Chilli Dip

### ASIAN NOODLE BAR

Signature Element Laksa

Shrimp, Baby Clams, Sliced Fish Cakes, Quail Eggs, Thick Rice Noodles

Fried Bean Curd, Bean Sprout and Condiments

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### HOT SELECTION

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

Baked Citrus Butter Fish Fillet with Baby Tomatoes

Braised Lamb with Tomatoes and Olives

Sesame Italian Noodles with Garlic and Chilli

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

Eight Treasure Cheng Tng

### 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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