

# element

## Lunar New Year Festive Lunch Buffet (Menu 2)

2 February to 3 March 2026

**Lunch: \$68++ per person | \$34++ per child (6-11 years old)**

Children under 6 years old dine free

### FESTIVE SEAFOOD BAR

Poached Tiger Prawns  
Flower Clams  
Baby Lobster  
Purple Scallops

### CONDIMENTS

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

### JAPANESE SELECTION

Nigiri Sushi  
Gunkan Sushi  
Aburi Sushi  
California Roll  
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

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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  
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  
Pastrami Beef with Pickle Vegetables

### FESTIVE ROTISSERIE

Honey Roasted Pork Belly or Cantonese Roasted Duck  
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  
Nasi Biryani with Cashew Nuts  
*Served with Assorted Papadum*

### 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

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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