

e l e m e n t

Lunar New Year Festive Lunch Buffet (Menu 1)

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

Chilean Black Mussels

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

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

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
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

Five Spice Roasted Pork Belly
Cantonese Roasted Duck
Herb Crusted Australian Beef Rib Eye
Truffle Mashed Potatoes & Spring Vegetables

CONDIMENTS

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

HERITAGE CORNER

Chicken Rendang
Malaya Shrimp and Vegetable Fritter
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

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 Shitake 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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