

# 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  
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

### 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  
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

Herb Baked California Vegetables  
Smoked Salmon with Traditional Condiments  
Selected Butchery Delicacy

### FESTIVE ROTISSERIE

Honey Roasted Pork Belly  
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  
Deep Fried Vegetables Fritters with Spices  
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

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  
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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