



PROSPERITY BUFFET 9 - 13 FEB 2024

Lunch: 12pm to 2.30pm Adult \$68++ | Child \$35++

Dinner: 6pm to 9.30pm Adult **\$92++ | Child \$47++**



Scan for buffet menu



FESTIVE MENU HIGHLIGHTS

SEAFOOD ON ICE

Freshly Shucked Hyogo Oysters

Poached Lobster, Live Prawn, Half-Shell Scallop

Sauces and Condiments

Basil Chilli Dip, Shallot Mignonette, Chinchalok Lime Dip, Wasabi Mayo, Tabasco Sauce, Lemon Wedge

FESTIVE CARVING STATION

Roasted Duck with Angelica Root

Roast Duck Sauce, Hainanese Chilli Dip

Baked Chicken

Sichuan Garlic Sauce

Spanish Roasted Suckling Pig

Pickles, Romesco Sauce

Roasted Pork Knuckle

GREEN SELECTION

Selection of freshly mixed salad greens Cherry Tomatoes, Yellow Tomatoes, Cucumber, Carrot, Snow Peas, Kimchi, Bacon, Parmigiano-Reggiano, Crouton

ANTIPASTI

Artichoke Heart, Eggplant, Red Pepper

Salad Dressing

Balsamic Vinaigrette, Goma, Caesar, Thousand Island

HEALTHY YU SHENG

Red Cabbage, Pineapple, Blueberries, Coriander, Pickled Leek, Crispy Yam, Cucumber, Carrot, Green White Radish, Lime Leaf, Ginger Flower

Yu Sheng Dressing

Peanut, Sesame, Cinnamon Powder, Pepper Powder, Extra Virgin Olive Oil, Plum Sauce



COMPOUND SALAD

Chicken Coin Bak Kwa

Authentic Thai Green Mango Salad with Shrimp and Cashew Nuts

Spicy & Sour Top Shell

Grilled Garlic Prawn with Cocktail Dip

Smoked Salmon with Ice Plant Salad

Japanese Potato Salad with Shredded Crab Stick, Carrot, Cucumber and Smoked Buttered Corn Kernels

SASHIMI

Salmon, Tuna, Tai, Octopus, Hokkigai

Sauces and Condiment Soy Sauce, Wasabi, Pickled Ginger

CHEF'S STATION

Roxy Ngoh Hiang

Homemade Prawn & Pork Roll, Crispy Prawn Fritter, Pork Liver Sausage, Fish Cake, Seafood Spring Roll, Stuffed Tau Pok, Traditional Leek Fish Cake

Roxy Satay

(Chicken, Beef, Mutton, Pork)
Rice Cake, Red Onion, Cucumber, Peanut Sauce

NOODLE STATION

Abalone "Longevity" Noodle Soup

Divine Laksa

SOUP

French Chicken, Sea Conch and Dried Velvet Mushroom Soup

Mushroom Velouté





MAINS

Wok-Fried Crayfish with Chilli Sauce
Trio Flavours Barramundi
Slow-Braised Pork Belly with Sea Cucumber
Braised Oyster, Flower Mushroom, and Fatt Choy with Lettuce
Stewed Chicken with Pacific Clam and Mushroom
Stir-fried Asparagus with Scallop
Japanese Beef Stew
Grilled Lamb Cutlet
Chicken and Pork Dumpling
Sticky Glutinous Rice with Chinese Parma Ham



Signature Durian Pengat
Egg Custard "Nian Gao"
Maotai Pineapple Mousse
Sesame and Tangerine Zest Cake
Acai Chocolate Banana
Lemon Burnt Cheese Cake

Chilled Pu'Er Tea with Dried Longan, Gingko Nuts and Honey Peach Gum

Assorted Nyonya Kueh

Assorted Premium Gelato (rainbow bread, waffle, chocolate chips, sprinkles)



Prices may vary during festive periods.

Menu items are on rotation and subject to change without prior notice.