

seasonal  
tastes

# Sumptuous Dining

## Lunar New Year's Eve Dinner Buffet

Thursday, 15 February 2018

Available from 6.00PM to 10.00PM

Adult: \$108++ Child: \$59++

### Highlights

Mini Buddha Jumps Over The Wall (Individual Portion)

*Fish maw, crab meat, abalone, mushroom, chicken, Chinese cabbage*

Roast Suckling Pig stuffed with Glutinous Rice and Chinese Sausages

Deep Fried King Snapper with Trio Sauce Dip  
*Sweet & sour wolfberry sauce, spicy fermented rice sauce, passionfruit sauce*

Jasmine Tea Smoked Beef Ribs

Drunken Live Prawns with Aged Shaoxing Wine

Cantonese Roast Spring Chicken with Sesame Seeds and Truffle

Wind-dried Chinese Sausage Fried Rice in Claypot

Prosperity Fish Jelly

Pan-fried Nian Gao

Whisky Mandarin Sugee Cake

Assorted Festive Cookies



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# Sumptuous Dining

## Lunar New Year Lunch Buffet

Friday – Saturday, 16 - 17 February 2018

Available from 12.00PM to 3.00PM

Adult: \$55++ Child: \$27.50++

### Highlights

Cantonese Braised Three Treasure Soup with Crab Meat, Fish Maw, Sea Cucumber, Fat Choy

Braised Duck with Bamboo Shoots and Mushrooms in Claypot

Fat Choy Lor Han Chye in Claypot

Braised Pork Knuckle with Red Fermented Rice in Claypot

Braised Hong Kong Ee Fu Noodles with Truffle Oil In Claypot

Chinese Wind-dried Sausage Fried Rice in Claypot

Prosperity Fish Jelly

Pan-fried Nian Gao

Whisky Mandarin Sugee Cake

Assorted Festive Cookies



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# Sumptuous Dining

## Lunar New Year Dinner Buffet

Friday – Saturday, 16 - 17 February 2018

Available from 6.00PM to 10.00PM

Adult: \$75++ Child: \$37.50++

### Highlights

Cantonese Braised Three Treasure Soup  
*Crab Meat, Fish Maw, Sea Cucumber, Fat Choy*

Wok-sizzling Mud Crab with Black Pepper Sauce

Steamed Wild Tiger Grouper with Garlic and Aged  
Shaoxing Wine

Stewed Blue Crab with Singapore Chilli Crab Sauce

Wok-fried Tiger Prawns with Golden Coconut Floss

Wok-baked Slipper Lobster with Egg Yolk

Prosperity Fish Jelly

Pan-fried Nian Gao

Whisky Mandarin Sugee Cake

Assorted Festive Cookies



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# Yu Sheng

## **SuperFood Yu Sheng**

Norwegian Salmon, Salmon Roe, Honey Roasted Walnuts, Dried Fruits, Blue Berries & Sour Plum Dressing, Extra Virgin Olive Oil

(\$68 for 4 Persons/ \$118 for 8-10 Persons)

## **Fortune Yu Sheng**

Norwegian Salmon, Salmon Roe, Crispy Fish Skin

(\$58 / \$98)

## **Double Happiness Yu Sheng**

Norwegian Salmon, Hokkaido Scallops

(\$68 / \$108)

## **Abundance Yu Sheng**

Norwegian Salmon, Abalone, Jellyfish

(\$88 / \$158)

## **Bountiful Harvest Yu Sheng**

Fresh Lobster, Abalone, Norwegian Salmon, Salmon Roe

(\$128 / \$208)

## **Flourishing Prosperity Yu-Sheng (Vegetarian)**

Sea Coconut, Dried Berries, Honey Roasted Walnuts

(\$48 / \$88)

