

花开富贵自助餐

CNY BLOOMING ABUNDANCE DINNER BUFFET

FRESH GARDEN GREENS

Baby Romaine and Mesclun Mix Green Lettuce
Broccoli, Grated Carrot, Boiled French Beans, Kidney Beans,
Baby Corn, Bell Pepper, Cherry Tomatoes, Beetroot

DRESSINGS AND CONDIMENTS

Thousand Island, French Dressing, Honey Mustard Dressing
and Virgin Olive Oil
Garlic Croutons, Chopped Eggs and Cashew Nuts

CLASSIC CAESAR SALAD

Romaine Lettuce, Crouton, Slow-cooked Egg, Parmesan Cheese,
Anchovy, Caesar Dressing

SUPERFOOD SALAD

Mixed Green, Pumpkin, Wolfberries, Quinoa and Homemade Dressing

ROJAK BUAH

Fruits Salad – Guava, Pineapple, Turnip, Cucumber,
Shrimp Paste, Peanut

MARINATED JELLYFISH

Cucumber, Sesame and Homemade Dressing

MARINATED OCTOPUS

Red Onion, Sesame Seed and Homemade Dressing



Chef's Choice

Spicy



Cereals (Contain Gluten)



Gluten-Free



Shellfish



Nuts (Including Peanut)



Vegetarian



Vegan



Dairy-Free

COLD CUT MEAT

Smoked Duck, Chicken and Pastrami, Crostini Bread, Mustard

KERABU BETIK MUDA IKAN BILIS

Young Papaya Salad with Crispy Anchovies

KERABU SEAFOOD

Aromatic Seafood Salad

YEE SANG WITH CONDIMENTS

Assorted Pickle, Bok Choy, Pomelo, Plum Sauce, Five Spices, Corn Oil

SEAFOOD ON ICE

Fresh Live Irish Oyster, Cooked Lobster
Slipper Lobster, Snow Crab, Cooked Tiger Prawn, Halfshell Mussel,
Half-shell Scallop

All seafood will be served with Cocktail Sauce and Lemon

JAPANESE STALL

Sashimi & Sushi

Norwegian Salmon Sashimi, Maguro (Tuna) Sashimi, Octopus Sashimi
Nigiri Sushi, Maki Roll California roll
Ginger, Wasabi and Shoyu

SOUP

Sweet Corn and Crabmeat Broth 

Cream of Mushroom Soup 

Assorted Bread Roll and Butter

CARVING

Oven-baked Beijing Roasted Duck 

Cucumber, Spring Onion, Carrot, Egg Skin, Sweet Sauce, Chilli Sauce,
Roasted Boneless Lamb Leg with Black Pepper Sauce,
Roasted Potato, Grilled Vegetables, Cream sauce



Chef's Choice



Spicy



Cereals (Contain Gluten)



Gluten-Free



Shellfish



Nuts (Including Peanut)



Vegetarian



Vegan



Dairy-Free

NOODLE STATION / SHANGHAI DUMPLING RAMEN

Yellow Noodle / Bee Hoon / Kuay Teow / Instant Noodle,
Pumpkin Noodle, Spinach Noodle, Yee Mee
Clear Chicken Soup / Tomyam Soup

CHOOSE YOUR SEAFOOD STYLE

Live Tiger Prawn, Sabak Clam, Squid Flower, Green Mussel
Slipper Lobster, Local Mud Crab, Black Mussel, Bamboo clam,
Half-shell Scallop, Lala Clam, Sabak Clam

ASSORTED SAUCE

Kam Heong Sauce, Oyster Sauce, Mongolian Sauce,
Butter Sauce, Asam Paste, Sambal Paste,
Nyonya Sauce, Marmite Sauce

DRIED-FRIED CHINESE NIAN GAO (GLUTINOUS RICE CAKE)

Sweet Potato, Yam, Nian Gao 

SAUCE COUNTER

Dim Sum Hoisin Sauce, Dim Sum Chilli Sauce, Sesame Seed
Fried Onion, Sambal Belacan Chilli, Lime, Bird's Eye Chilli, Pickled Chilli,
Maggi Chilli Sauce, Maggi Tomato Sauce, Soy Sauce
Garlic Oil, Sesame Oil, Coriander Thai Chilli Sauce,
Chicken Rice Chilli Sauce, Spring Onion

GRILLED ITEMS

Shanghai Dumpling
Curried Red Snapper Fish Skewer
Yakitori Chicken Teriyaki
Honey Glazed Chicken Wing
Chicken & Beef Satay with Condiment
Bratwurst Sausages
Half-shell Scallops with Salmon Roe
Black Pepper Sauce, Satay Sauce, Mushroom Sauce,
Air Asam, Chilli Soy Sauce



Chef's Choice



Spicy



Cereals (Contain Gluten)



Gluten-Free



Shellfish



Nuts (Including Peanut)



Vegetarian



Vegan



Dairy-Free

FRESH VEGETABLES

Broccoli
Capsicum Trio
Baby Kailan
Sweet Bean
Tau Miu
Choy Sum
Cauliflower
Chinese Cabbage
Shitake Mushroom
Enoki Mushroom
Young Corn

LOCAL DELIGHTS

Traditional Beef Rendang Tuk
Spicy and Sour Braised Oxtail
Hot and Spicy Chicken
Deep-fried Fish Fillet with Thai Sauce
Braised Sang Far Bean Curd with Sea Cucumber, Dried Oyster, Fatt Choi
Stir-fried Beef Black Pepper with Trio Capsicum
Lamb Stew with Vegetables and Crostini Bread
Chicken Lasagna

FRAGRANT RICE / WHITE RICE

KIDS' CORNER

Wedges with Melt Cheese Mayo
Chicken Nugget
Calamari Ring

PIZZA

Margherita / Thin Crust Pizza, Basil Leave, Fresh Tomato, Mozzarella Cheese

Bollywood / Thin Crust Pizza, Shredded Chicken, Mozzarella Cheese, Chilli Flakes

ASSORTED STEAMED DIM SUM



Chef's Choice



Spicy



Cereals (Contain Gluten)



Gluten-Free



Shellfish



Nuts (Including Peanut)



Vegetarian



Vegan



Dairy-Free

DESSERTS CORNER

- Year of Horse Cupcake ☺
- Niko Neko Red Bean in Glass ☺
- Red Castle Chocolate Cake ☺
- Giant Spiced Pineapple Tartin
- Longevity 2026 Macaroon ☺
- Bamboo Roulade
- Vanilla Mandarin Panna Cotta ☺
- Chinese Calendar Glaze Cake ☺
- Fu Lu Shou Cake
- Chinese Egg Tart
- Chinese New Year 2D Cookies
- Snow Fungus Soup with Pear ☺

HOT DESSERTS

- Pandan Kaya Bread Butter Pudding with Vanilla Sauce ☺
- Red Bean Pancake
- Orange Chocolate Fountain with Condiment ☺

PULLMAN ASSORTED ICE-CREAM

- Yoghurt Ice Cream ☺

Accompaniments: Crushed Peanut, Marshmallow, Candy, Choco chips, Choco Pearl, Choco Crumble, White Choco Crumble, Rainbow Rice Chips ☺

Chocolate Fountain with Condiments ☺

Note: This menu serves as a guide on the buffet spread. Dishes may change based on the availability of ingredients during the season or time.



Chef's Choice

Spicy



Cereals (Contain Gluten)



Gluten-Free



Shellfish



Nuts (Including Peanut)



Vegetarian



Vegan



Dairy-Free