



MĀKĀN
@JEN

Chinese New Year BUFFET MENU

2 JANUARY – 12 FEBRUARY 2025

Sunday – Thursday Dinner
6.30PM – 9.30PM
Saturday – Sunday Lunch
12.30PM – 3PM

**SPECIAL SERVES ON
29 & 30 JANUARY**

Lunch & Dinner

**\$78++ PER ADULT
\$29++ PER CHILD**

Aged 6 – 11 years old
\$48++ for Pioneer & Merdeka Generation*



1-FOR-1
**MONDAY –
WEDNESDAY
DINNER**
(excluding
28-30 January)

25% OFF
**SUNDAY &
THURSDAY DINNER**
**SATURDAY –
SUNDAY LUNCH**
**29 & 30 JANUARY
LUNCH & DINNER**



*T&C applies – must present Pioneer/Merdeka generation card upon arrival

Highlights

- Trio Waxed Meat Claypot Rice with Chef Special Soy Sauce 
- Braised Ee Fu Noodle with Dried Oyster & Fried Shallot
- Bak Kwa Penne Pasta with Crushed Chestnuts 
- Jen's Braised Saucy Pork Belly and Yam 
- Prawn & Lala Claypot Deglazed with Chinese Rice Wine
- Steamed XL Seabass Fillet with Fragrant Garlic & Mild Chilli
- Salted Egg Yolk Chicken Wing with Curry Leaf
- Mala Coconut Cream Prawn with Desiccated Coconut
- Hong Kong Style Steamed Scallop with Superior Sauce
- Braised Pork Trotter with Dried Mushroom and Black Moss 
- Steamed Chicken with Ginger and dazed D.O.M Benedictine
- Local Market Green with Crabmeat Egg White Sauce
- Stir-fried Leek with Roasted Pork & Garlic 
- Chinese Roasted Duck



Vegetarian



Contains Pork

Menu is subjected to change without prior notification.

All prices stated are in Singapore Dollars and subjected to 10% service charge and prevailing government taxes.

SEAFOOD ONICE

Tiger Prawn | Baby Crayfish | Conch | Flower Clam | Black Mussel | Snow Crab Leg

Condiments: Cocktail Sauce, Mango Mayo, Sweet Thai Chilli Sauce, Lemon Dip

DIY YU SHENG BAR

Carrot | Daikon | Green Turnip | Cherry Tomato | Rose Apple | Passion Fruit |
Assorted Pickles | Assorted Dried Candy | Crushed Peanut |
Sesame Seed | Yuzu Plum Sauce | Corn Oil | Cracker | Five Spiced Powder

Condiments: Smoked Salmon, Norwegian Shrimp, Marinated Cuttlefish with Abalone Sauce,
Sea Salt Fish Skin, Crispy Rice Puff, Lychee Pop, Passion Fruit Pop, Strawberry Pop

HEART WARMING SOUP

Dried Scallop Collagen Broth with Fish Maw & Swimmer Crabmeat

SNACKS OF THE DAY (2 TYPES DAILY)

Beancurd Skin Prawn | Shrimp Wrap with Popiah Skin | Golden Twister Fries |
Jalapeno & Cheese Gem Ball | Crispy Vegetable Spring Roll | Chicken Ngo Hiang

SASHIMI & SUSHI

Norwegian Salmon | Tuna
Assorted Sushi and Maki

Condiments: Japanese Shoyu, Japanese Pickled Ginger, Wasabi

DIM SUM OF THE DAY (2 TYPES)

Har Gao | Siew Mai | Char Siew Pau | Lor Mai Kai | Mushroom Mai

Sauce: Ketchup, Chilli



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SHAWARMA STATION

Char Siew Marinated Chicken Thigh

with Braised Sweet Turnip , Crispy Golden Cup

LIVE STATION

Crispy Seafood Noodle

with Prawn, Sliced Fish, Squid, Local Green & Egg Gravy

DESSERTS

Fresh Baked Bread & Butter Nian Gao with Red Bean

Deep-fried Sesame Glutinous Rice Ball

CNY Festive Cookies & Candies

Chilled Mango Sago with Pomelo

Hot Cheng Teng

Mandarin Orange Cheesecake

Matcha Cake

Lychee Swiss Roll

Passion Fruit Panna Cotta

Assorted Fruits

ICE CREAM (4 TYPES DAILY)

Assorted Ice Cream in a Cup & Popsicle

JUICE OF THE DAY (3 TYPES DAILY)

Apple Juice | Fruit Punch | Orange Juice | Calamansi | Black Currant

HOT BEVERAGES

Coffee | Tea



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