

Chinese New Year BUFFET MENU

3 JANUARY - 8 FEBRUARY 2025

Friday - Saturday Dinner

SPECIAL SERVES ON 28 JANUARY DINNER

6.30PM - 9.30PM

\$98++ PER ADULT \$35++ PER CHILD

Aged 6 - 11 years old \$68++ for Pioneer & Merdeka Generation* 25% OFF EARLY BIRD PROMOTION (\$19.90++ FOR CHILD)

BOOK EARLY FROM 2 – 18 JANUARY 2025







Highlights

Braised Ee Fu Noodle with Dried Oyster & Fried Shallot
Bak Kwa Penne Pasta with Crushed Chestnuts
Jen's Braised Saucy Pork Belly and Yam Tian
River Prawn in Lala Claypot Deglazed with Chinese Rice Wine
Steamed Hybrid Grouper 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 Oyster, Sea Cucumber & Black Moss
Steamed Chicken with Ginger and dazed D.O.M Benedictine
Local Market Green with Crabmeat Supreme XO Sauce



Roasted Suckling Pig with Garlic Butter Mantou, Hoisin Sauce, Cucumber JEN's Signature Treasure of Ocean "Poon Choi"

Roasted Black Truffle Duck with Assorted Mushroom



SEAFOOD ONICE

Tiger Prawn | Baby Crayfish | Conch | Flower Clam | Boston Lobster | Black Mussel | Green Mussel | Baby Abalone | Snow Crab Leg | Mud Crab

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

DIYYUSHENGBAR

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 Ø

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 | Yellowtail Hamachi Assorted Sushi and Maki

Condiments: Japanese Shoyu, Japanese Pickled Ginger, Wasabi

STEAMED DIM SUM OF THE DAY (2 TYPES)

Har Gao | Siew Mai | Char Siew Pau | Lor Mai Kai | Mushroom Mai Sauce: Ketchup, Chilli





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.

SHAWARMA STATION

Char Siew Marinated Chicken Thigh
with Braised Sweet Turnip, Crispy Golden Cup

LIVE STATION

Crispy Seafood Noodle

with Prawn, Hybrid Garoupa, Squid, Local Green & Egg Gravy

DESSERTS

Deep Fried Nian Gao
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

HOTBEVERAGES

Coffee | Tea





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