



CHINESE NEW YEAR 1-FOR-1 HIGH TEA BUFFET

AVAILABLE ON 17 & 18 FEBRUARY 2026
12:30PM – 3:00PM

2 CHILDREN
(6-11 YEARS OLD)
\$64++

2 ADULTS
\$128++

APPETISER & SALADS

Couscous with Sundried Tomatoes & Kalamata Olives

Angel Hair Pasta with Truffle Oil Dressing & King Mushroom

Rojak Buah

Mesclun Greens | Romaine Lettuce
Cherry Tomatoes | Corn Kernel |
Onion Ring | Kyuri |
Honey Citrus Vinaigrette | Thousand
Island | Balsamic | Olive Oil

Assorted Cheese:
Feta, Emmental & Cheddar

Dried Nuts, Dried Fruits,
Cheese Biscuit

SOUP OF THE DAY

Cream of Mushroom infused with
Truffle Oil

Double-boiled Herbal Chicken with
Abalone

SEAFOOD COUNTER

Prawn & Mussel, Boston Lobster,
Snow Crab

JAPANESE COUNTER

Assorted Nigiri Sushi & Maki Rolls

SANDWICH

Croque Monsieur with Turkey Ham

CHEF'S TABLE

Whole Salmon with Lemongrass,
Lime & Chillies

Salmon & Leek Quiche

Chicken Sausage Roll

Fried Mantou

DIY Kueh Pie Tee with Chicken
Bakwa

CNY SPECIAL

DIY Yu Sheng with Smoked
Salmon and Condiments

DIM SUM

Siew Mai, Loh Mai Kai, Har Kow

SHOW STATION

Singapore Laksa

Prata | Roti Jala

Chicken Curry

Sambal Sardine

Hokkien Mee

Hokkien Spring Roll

Chicken Satay with Condiments

MAIN DISHES

Nasi Lemak with Condiments

Ayam Goreng Berempah

Sotong Sambal Petai

Kenya Bean with Dried Shrimp &
Garlic

Seafood Au Gratin

Oxtail Stew with Cremolata

Aglio Olio with Smoked Salmon

Nachos with Cheese & Tomato
Salsa

DESSERT

Chocolate Fountain with
Marshmallow & Fresh Fruits

Assorted Swiss Rolls

Osmanthus & Cheng Teng Jellies

Scones with Cream

Chocolate Brownie

New York Cheesecake

Ice Kachang with Condiments

Pan-Fried Nian Gao

Mango Sago Pomelo

Ice Cream Burger – Stall

Candy Floss – Stall

