

IGNITE THE YEAR
OF
The Fire Horse 2026

MENU HIGHLIGHTS

YUSHENG

- Salmon Yu Sheng with Traditional Condiments

COLD APPETIZER

- Mandarin Soy Cured Salmon, Cilantro Crème Fraîche

SOUP

- Fish Maw Soup

PASS AROUND | SINGLE SERVING

- Braised Whole Abalone in Double-Boiled Superior Sauce
- Prawn with Chongqing Glaze
- Steamed Sun Hock in Hong Kong Style Imperial Sauce

CARVING STATION

- Roasted Australian Rib Eye with Shaokao Marinade
- Oven Roasted Lamb Leg with Chinese Five-Spice
- Roasted Smoked Golden Peking Duck

LIVE STATION

- Hainan Chicken Rice
- Chinese Influenced Maki Sushi

DESSERT

- Tang Yuan
- Nian Gao
- Jian Dui
- 70% Dark Chocolate Mousse with Mandarin Orange Compote

*MORE MENU VARIETY WILL BE SERVED ON THE BUFFET

