

Chinese New Year Buffet Lunch 2022

Chinese Cold 中式凉菜

Jelly Fish with Scallion Oil

葱油海蜇丝

Salted Duck

咸鸭

Si Xi Baked Bran Salad (V)

四喜烤麸

Black Fungus Salad (V)

黑木耳色拉

Five-spiced Sliced Tripe

五香肚片

Small Shiitake with Green Bean Salad (V)

青豆小香菇

Tofu Skin Roll (V)

素鸭

Spicy Chicken

口水鸡

Pork Jelly

水晶肴肉

Salad Bar

Romaine, Red Lolo Rosso, Iceberg, Radicchio

罗马生菜, 罗莎菜, 球生菜, 落地球

Vegetable 蔬菜

Sliced Cucumber, Bell Pepper Cherry Tomatoes, Onion

切片黄瓜, 甜椒, 樱桃番茄, 洋葱

Condiments 小料

Olives, Red Kidney, Capers, Chicken Pea, Cocktail Onion, Gherkin

橄榄, 红腰豆, 水瓜榴, 鹰嘴豆, 鸡尾酒小洋葱, 酸黄瓜

Dressings 酱汁

Caesar, Thousand Island, Sesame Dressing, Italian Vinaigrette, Japanese Vinaigrette

凯撒汁, 千岛酱, 日式芝麻酱, 意大利油醋汁, 日式油醋汁

Butter and Margarine

无盐黄油、植物黄油

Seafood on Ice 海鲜吧

Cooked Prawn, Green Mussel, White Clam, Jade Whelk

Condiments: 小料

Lemon Wedges, Soy Sauce, Sweet Chili Sauce, Chinese Vinegar

虾, 青口, 蛤蜊, 翡翠螺

柠檬, 海鲜酱油, 甜辣酱, 香醋

Assorted Sushi and Condiment 各式寿司及小料

Unagi, Tako, Tamago, California, Ikura, Kani

Salmon and Tuna Sashimi

Pickled Ginger, Wasabi, Soy Sauce

鳗鱼卷, 章鱼寿司, 玉子卷, 加州卷, 鲑鱼籽寿司, 蟹肉寿司

三文鱼及金枪鱼刺身

姜, 芥末, 酱油

Dim Sum 点心

Xiao Long Bao 小笼包
Seafood Siew Mai 海鲜烧麦
Prawn Har Kow 虾饺
Vegetable Egg Dumpling 韭菜鸡蛋蒸饺

Hot

Signature Beef Cheek with Turnip
招牌萝卜焖牛脸
Sautéed Prawn with Salted Egg Yolk
咸蛋黄焗南美虾
Braised Pig Knuckle in Brown Sauce with Rock Candy
红烧冰糖圆蹄髈
Kung Pao Frog Leg
宫保牛蛙腿
Braised Wawa Cabbage with Crab Sauce
蚝油蟹汁扒高山娃娃菜
Shanghai Style Fried Rice with Cured Meat and Soy Sauce
上海酱油腊味炒饭
Teochew Style Steamed Pomfret
潮州风味蒸鲳鱼
Fried Noodles in Supreme Soy Sauce
豉油皇炒面
Nonya Braised Vegetable
娘惹杂菜

Chinese New Year Yu Sheng 捞鱼生

served to the table
Smoked Salmon 烟熏三文鱼
Carrot, White Turnip, sweet pink-fleshed radish
Kumquat Sauce, olive oil, sweet & sour sauce, Cinnamon powder, pepper, green kumquat
Red Ginger, crushed peanuts, cooked sesame, deep-fried shredded taro, daikon, bugles, micro
green
胡萝卜, 白萝卜, 心里美 (丝)
金橘汁, 橄榄油, 糖醋汁, 肉桂粉, 胡椒粉, 酸柑
红姜丝, 花生碎, 熟芝麻, 炸香芋丝, 大根丝, 妙脆角, 香菜苗

Volcano Hotpot 火山火锅

Sliced Beef, Chinese Cabbage, Beansprout, Fortune Bag
Sukiyaki Soup Base
肥牛, 白菜, 银芽, 福袋, 寿喜烧锅底

Hot pot Side Dishes 火锅配菜

Enoki Mushroom 金针菇
Oyster Mushroom 平菇
Chinese Spinach 菠菜
Black Fungus 黑木耳
Wawa Vegetables 娃娃菜
Crabstick 蟹肉棒
Small Sausage 亲亲肠
Pork Luncheon Meat 午餐肉

Condiment Sauce 调料

Spring Onion 小葱
Coriander 香菜
Minced Garlic 蒜泥
Fresh Chili 辣椒
Sesame Oil 麻油
Black Vinegar 醋
Soya Sauce 生抽
Sha Cha Sauce 沙茶酱
Peanut Sauce 花生酱
Sesame Paste 芝麻酱

Live Station 现切档

Roasted Peking Duck Station, Roasted Pork Belly
北京烤鸭, 脆皮五花
Singapore Seafood Laksa
新加坡海鲜辣味米粉
Roasted Cajun Whole Lamb Leg
卡真风味烤整只羊腿
BBQ Beef Brisket, Truffle Jus
烤牛腩肉, 松露汁
Chicken Char Siew Shawarma
鸡肉叉烧土耳其风味烤肉
Glazed Teriyaki Ocean Trout, Crispy Shallot, Green Onion
蜜釉大西洋鲑鱼, 脆红葱头, 细香葱

Dessert 甜品

Chocolate Fountain with Condiment
巧克力喷泉搭配丰富小料

Ice Cream Station

Strawberry, Vanilla,
冰淇淋台
草莓, 香草

Mango Pomelo Sago 杨枝甘露
Chocolate Sacher Cake 巧克力沙赫蛋糕
Red Velvet Cake 红丝绒蛋糕
Chocolate Chantilly 巧克力香特莉蛋糕
Fresh Fruit Tart 新鲜水果塔
Yuzu White Chocolate Cake 柚子白巧克力蛋糕
Opera 歌剧蛋糕
Caramel Coffee Cake 焦糖咖啡蛋糕
Pistachio Pound Cake 开心果磅蛋糕
Marble Cheese Cake 大理石芝士蛋糕
Jasmine Tea Panna Cotta 茉莉奶冻
Warm Butter Bread Pudding 温热黄油面包布丁
Pan-Fried Sweet Rice Cake 煎年糕

Fruits 水果

4 Kinds Sliced Fruits 4 种切片水果