

CNY DINNER BUFFET – 1st Day

Appetizers

Six types of assorted fresh vegetables

Crudités with vegetable dip (carrot, cucumber, celery, spring onion and pea sprout)

Smoked Tengiri Platter

Marinated Chicken Salad

Condiments – Grilled button mushrooms, capers, green olives, black olives, gherkins, pickles onions and sun-dried tomatoes

Dressing – Thousand Island, French, Honey Mustard, Herb Vinaigrette, Citrus and Italian

Yee Sang Stall

Live Action Stall (Carving)

Roasted Pi Pa Chicken

Roasted Duck

Honey BBQ Chicken

served with plum sauce, sweet sauce, chilli sauce and condiments

Soups

Double-boiled Black Chicken Soup with Ginseng Root & Red Dates

Chinese Hot Dishes

Stir-fried Prawns with Chef Special Sauce

Braised Dry Oysters Mushrooms with Garden Green and Sea Moss Sauce

Stir-fried Scallops with Bell Peppers
Stir-fried Beef with Ginger & Onions

Malay Hot Dishes

Steamed White Rice
Chicken Kapitan
Kari Kepala Ikan with Okra

Western Hot Dishes

Irish Beef Stew with Carrots & Potatoes

Dessert

Chocolate Fountain with Condiments
Three types of Nyonya Kuih
Fruit Pudding
Ginger Crème Brûlée
Three types of French pastries
Two types of whole cake
Fruit cakes