

# CNY EVE DINNER BUFFET

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## Appetizers

Six types of assorted fresh vegetables

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

Cheese platter with grapes and crackers (blue, brie and cheddar)

Potato Salad with chives

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 Duck

Char Siew Chicken

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

## Soups

Braised Superior Seafood Soup

## Chinese Hot Dishes

Poached Tiger Prawns with Wolf Berries and Black Fungus

Steamed Cod Fish Fillet with Superior Soya Sauce

Braised Longevity Cabbage with “Hou Si & Fatt Choy”  
Stir-fried Sea Asparagus with Celery

## Malay Hot Dishes

Steamed White Rice  
Ayam Panggang Sri Mutiara  
Kari Ikan Mamak Penang

## Western Hot Dishes

Four Points patties with braised onions  
Lamb cutlet on garlic mashed potatoes

## Dessert

Chocolate Fountain with Condiments  
Three types of Malay kuih  
Fruit Jelly  
Brûlée  
Three types of French pastries  
Two types of whole cake  
Fruit cakes