

28 Jan - 2 Feb 2025

Lunch

12:00pm to 2:30pm

Adult: \$68++ | Child: \$35++

Dinner

6:00pm to 9:30pm

Adult: \$92++ | Child: \$47++

Prices are subject to prevailing government taxes. All information is accurate as of December 2024.



SEAFOOD ON ICE

Freshly Shucked Hyogo Oysters
Poached Prawn, Scallop
Lobster (Dinner only)

Sauces and Condiments

Basil Chilli Dip, Shallot Mignonette, Chinchalok Lime Dip, Wasabi Mayo, Tabasco Sauce, Lemon Wedge

CARVING STATION

Roasted Duck with Angelica Root
Roast Chicken with Sichuan Garlic Sauce
Spanish Roasted Pig (Dinner only)
Lechon Pork Belly
Assorted Cracker

GREEN SELECTION

Selection of freshly mixed salad greens

Cherry Red and Yellow Tomatoes, Cucumber, Carrot, Snow Peas, Kimchi, Crouton, Bacon, Parmigiano-Reggiano

ANTIPASTI

Artichoke Heart, Red Pepper, Eggplant

Salad Dressing

Balsamic Vinaigrette, Thousand Island, Goma, Mustard, Caesar

Prices may vary during festive periods.

Menu items are on rotation and subject to change without prior notice.

HEALTHY YU SHENG

Red Cabbage, Pineapple, Blueberries, Coriander, Pickled Leek, Crispy Yam, Cucumber, Carrot, Green White Radish, Lime Leaf, Ginger Flower

Yu Sheng Dressing

Peanut, Sesame, Cinnamon Powder, Pepper Powder, Extra Virgin Olive Oil, Plum Sauce

COMPOUND SALAD

Pork and Chicken Bak Kwa

Authentic Thai Green Mango Salad with Shrimps, Cashew Nuts, Chilli Padi and Gula Melaka

Spicy and Sour Top Shell

Wealthy Harvest Lobster

Fennel with Mandarin Orange

Abundant Silver Fish

SASHIMI

Tuna, Salmon, Hokkigai

Sauces and Condiments

Soy Sauce, Wasabi, Pickled Ginger

CHEF'S STATION

Roxy Ngoh Hiang

Homemade Pork and Prawn Roll, Crispy Prawn Fritter, Pork Liver Sausage, Fish Cake, Seafood Spring Roll, Stuffed Tau Pok, Traditional Leek Fish Cake

Roxy Satay

(Chicken, Beef, Mutton, Pork)
Rice Cake, Red Onion, Cucumber, Peanut Sauce

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NOODLE STATION

Abalone "Longevity" Noodle Soup

Divine Laksa

SOUP

Cordyceps Chicken Soup with Morels and Jujube

Mushroom Velouté

MAINS

Wok Fried Crayfish with Chilli Sauce (Dinner only)

Maotai Prawn

Trio Flavours Barramundi

Slow Braised Pork Belly with Sea Cucumber

Braised Oyster, Flower Mushroom, and Fatt Choy with Lettuce

Buddha's Delight (Luo Han Zhai)

Kare Kare (Braised Oxtail with Honeycomb and Peanut Sauce)

Pasta with Mushroom and Foie Gras Sauce

Pork and Chive Dumpling

Sticky Glutinous Rice with Chinese Parma Ham

DESSERTS

Signature Durian Pengat

Lychee Rose Shortcake

Pan Fried Nian Gao

Lemon Burnt Cheesecake

Sesame Tangerine Cake

Acai Chocolate Banana

Maotai Pineapple

Chilled Pu'Er Tea with Dried Longan, Gingko Nuts and Honey Peach Gum

Assorted Nyonya Kueh

Assorted Premium Gelato (rainbow bread, waffle, chocolate chips, sprinkles)

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