



**HARVEST**  
BUFFET

**LUNAR NEW YEAR 2024**

**SAMPLE MENU\***

**Available from 9<sup>th</sup> to 24<sup>th</sup> February 2024 inclusive.**

*\*This menu is a sample only and subject to change based on daily rotation and seasonal availability.*

*Fortune Yu Sheng*

*Sashimi, Shredded Red Carrots, Shredded White Radish, Yellow Radish, White Cabbage, Purple Cabbage,  
Tangerine Orange, Black Sesame, Crushed Peanuts, Sour Plum Sauce*

*Cloudy Bay Clams, Xo Sauce*

*Hainanese Chicken Rice, Ginger & Shallot Sauce*

*Chow Mein in Supreme Soy Sauce*

*Sweet Corn & Egg Drop Soup, Qld Spanner Crab*

*Bay Scallops, Orange & Tangerine Dressing*

*Steamed Slipper Lobster E-Fu Noodles, Ginger, Spring Onion & Garlic*

*Pork Spareribs, Peking Sauce*

*Braised Beef Noodle Soup*

*Crab Meat Fried Rice, Asparagus & Egg*

*Assorted Dim Sum*

*San Choy Bao*

*Mapo Tofu, Sichuan Dust*

*Slow Roasted Bone-in Ribeye, Garlic, Truffle Sauce*

*Crispy Pork Belly, Caramelized Pineapple*

*Southern Highlands Lamb Shoulder, Garlic, Rosemary & Roasted Cauliflower*

*Seafood Basket, Thousand Island Sauce*

*Braised Mushroom, Broccolini & Fried Garlic*

*Seasonal Vegetables, Macadamia Nuts*

*Baked Calamari & Prawn, Lemon Sauce*

*Steamed Royal Razor Clam, Garlic & Vermicelli*

*Tasmanian Salmon, Herbs & Lemon*

*Alaskan Crab Leg*

*Duck Ravioli, Ginger, Lemon Butter & Greens*

*Beef Carpaccio, Shaved Reggiano & Arugula*

*Steam Barramundi, Norma & Porcini*

**Dessert**

*Mango & Sago Pudding, Lychee Salad*

*Coconut & Pandan Cake*

*"Nian Gao"*

*Matcha & Mandarin Gateaux*

*White Peach & Red Bean Tart*



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