

Chinese New Year-themed SeafoodFest Weekend Buffet

Fridays and Saturdays, 24 January to 8 February 2025 | 6pm to 10pm
\$140++ for two adults, \$88++ per adult, 50% discount for kids aged 7 to 12 years
Complimentary dining for children aged 6 years and below

Accor Plus members enjoy these privileges: 25% off for solo diners, 50% off for one member with one guest, 33% off for one member with two guests, and 25% off for one member with three guests. Terms and conditions apply.

Add \$68++ for free-flowing wine and beer

SALAD

- **MIXED GREENS, BABY SPINACH, ROMAINE, RADICCHIO, CORN KERNELS, KIDNEY BEANS, CHERRY TOMATO, CUCUMBER, PICKLED BEETROOT, CARROT STICK, RADISH, CELERY (V)**
Thousand Island, Ranch, Honey Mustard, Italian, Asian Sesame and Balsamic Sauces, and Olive Oil

APPETISERS

- **BABY OCTOPUS WITH TANGY ORANGE DRESSING**
- **CHINESE MARINATED JELLYFISH AND SESAME SALAD**
- **SMOKED DUCK WITH TANGY ORANGE DRESSING**
- **HEIRLOOM TOMATO CAPRESE WITH BASIL AND BALSAMIC GLAZE (V)**
- **FOREST MUSHROOM SALAD (V)**

COASTAL EXTRAVAGANZA

- **FRESHLY SHUCKED SEASONAL OYSTERS, CHILLED TIGER PRAWNS, HALF-SHELL SEA SCALLOPS, CLAMS, SNOW CRABS, CANADIAN BLACK SHELL MUSSELS**
Cocktail Sauce, Wasabi Aioli, Red Wine Mignonette, Lemon Wedges, Lime and Tabasco

(V) - Vegetarian

Prices are subject to 10% service charge and prevailing government tax.

 @sofitelsingaporentosa

 Sofitel Singapore Sentosa Resort & Spa



Chinese New Year-themed SeafoodFest Weekend Buffet

SUSHI & SASHIMI

- ◇ SELECTION OF SUSHI AND MAKI ROLL
- ◇ TUNA, SALMON
Served with Pickled Pink Ginger, Wasabi and Soy Sauce

COLD CUTS SELECTION

- ◇ COPPA HAM, BEEF BRESAOLA, PARMA HAM, PEPPERONI SALAMI, DUCK RILETTES, PORK RILETTES, COUNTRY TERRINE
Accompanied by Capers, Cornichons, Pearl Onion, Marinated Olives, Sundried Tomato, Grain Mustard, Almonds and Walnuts

CHEESE CORNER

- ◇ SELECTION OF 12 KINDS OF SOFT, SEMI, HARD AND BLUE CHEESES
Dried Fruits, Olives, Nuts, Marmalade, Grapes, Crackers, Lavosh and Grissini Sticks

ARTISAN'S CORNER

- ◇ BOULANGERIE (HOMEMADE BAKERY CORNER)
French Baguette, Ciabatta, Focaccia, Multi-grain Roll, Soft Roll, Farmer's Bread, Lavosh, Grissini Sticks, Croissant, Danish, Extra Virgin Olive Oil, Aged Balsamic, Butter

LIVE STATION

- ◇ DRUNKEN PRAWNS
With Sichuan Chilli Oil, Black Vinegar and Ginger

Chinese New Year-themed SeafoodFest Weekend Buffet

ASIAN SELECTION

- DEEP-FRIED PRAWNS IN SALTED EGG SAUCE
- STIR-FRIED SCALLOPS WITH ASPARAGUS IN X.O. SAUCE
- HONG KONG FRIED NOODLES WITH TIGER PRAWN
- STIR-FRIED BROCCOLI WITH BAILING MUSHROOM (V)
- WOK-FRIED FRAGRANT RICE WITH SILVER FISH AND SPRING ONION
- CRISPY CHICKEN MONEY BAGS
- FRIED PRAWN TEMPURA WITH WASABI MAYO

WESTERN SELECTION

- BRAISED BEEF CHEEK WITH ROOT VEGETABLES AND SHALLOTS
- SEAFOOD BASQUAISE WITH SHALLOTS AND TOMATOES
- PENNE PASTA WITH SEAFOOD TOMATO CREAM SAUCE
- ROASTED PRIME RIB
Served with assorted French Mustard, Horseradish and Cabernet Jus

ROAST MEAT SELECTION

- CRISPY ROAST CHICKEN
- BBQ HONEY PORK RIBS
- CHAR SIEW

SOUP OF THE DAY

- BRAISED SEA TREASURE BOUILLON WITH ENOKI MUSHROOM AND CRAB MEAT

(V) - Vegetarian

 @sofitelsingaporeentosa

 Sofitel Singapore Sentosa Resort & Spa



Chinese New Year-themed SeafoodFest Weekend Buffet

INDIAN SELECTION

- VEGETABLE AND PRAWN BIRYANI RICE
- SIGNATURE BUTTER CHICKEN
- FISH CURRY
- ALOO GOBI (V)
- BHINDI MASALA (OKRA IN ONION TOMATO CURRY) (V)
Garlic Naan, Mint Yoghurt Chutney and Papadum

DESSERTS & FRUIT

- MANDARIN ORANGE GÂTEAU
- FRIED NIAN GAO
- PINEAPPLE COCONUT CAKE
- YUZU MOUSSE CAKE
- OSMANTHUS JELLY
- STRAWBERRY MOUSSE CAKE
- ASSORTED CHOUX PUFF
- PRUNE KUEH LAPIS
- PEANUT PUFF
- TRUFFLE SAMOSA
- AZUKI RED BEAN SOUP WITH LOTUS SEEDS, TANGERINE ORANGE
PEEL AND LILY BULBS
- FRESH CUT FRUIT

GELATO SELECTION

- CHOCOLATE, VANILLA, STRAWBERRY, TARO YAM

(V) - Vegetarian

Menu is subject to change without prior notice.

 @sofitelsingaporesentosa

 Sofitel Singapore Sentosa Resort & Spa

