

# Chinese New Year's Day Buffet Dinner

Wednesday and Thursday, 29 and 30 January 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 10% off the prices

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

## SALAD

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- ◇ **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

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- ◇ **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

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- ◇ **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.

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 Sofitel Singapore Sentosa Resort & Spa



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## SUSHI & SASHIMI

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

## COLD CUTS SELECTION

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- ◇ 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

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- ◇ 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

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- ◇ 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

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

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## ASIAN SELECTION

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- 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

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- 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

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

## SOUP OF THE DAY

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- BRAISED SEA TREASURE BOUILLON WITH ENOKI MUSHROOM AND CRAB MEAT

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## INDIAN SELECTION

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- 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

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- 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


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- CHOCOLATE, VANILLA, STRAWBERRY, TARO YAM

(V) - Vegetarian

Menu is subject to change without prior notice.

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