



**MARRIOTT
SINGAPORE
TANG PLAZA**

**Marriott Cafe
Lunar New Year Buffet
5 & 6 February 2019**

Lunch Buffet

Adult: \$68++

Child: \$38++ (Age: 5 to 12 years old)

Dinner Buffet

Adult: \$88++

Child: \$48++ (Age: 5 to 12 years old)

MARRIOTT CAFE CHINESE NEW YEAR YU SHENG

Eight Happiness Prosperity Yu Sheng

Salmon, Olive Oil, Plum Dressing

SEAFOOD ON ICE

Freshly Shucked Oysters

Prawns

Crayfish

Crawfish

Hot Sauce, Cocktail Sauce, Mignonette Sauce, Lemon

SUSHI AND SASHIMI

Yellow Fin Tuna, Salmon Sashimi

Assorted Futomaki, California Roll, Nigiri

Wasabi, Pickled Ginger

SALMON STATION

Norwegian Smoked Salmon

Gravlax Salmon

Sour Cream, Dill Mustard Dressing, Capers, Cornichons, Cocktail Onions, Horseradish, Lemon

SALAD AND OLIVE BAR

Selection of House Condiments with Assorted Mixed Lettuces and Dressings

Flavoured Oils and Vinegars, Grains, Seeds, Nuts

Imported Olives

CHARCUTERIE AND CHEESE

Parma Ham, Melon, Arugula

Selection of Imported European Farmhouse Cheeses

Selection of Mustards, Pickles, Chutney

Dried Fruits, Nut Confit, Truffle Honey, Crackers, Crissini, Lavosh

SINGAPORE MARRIOTT TANG PLAZA HOTEL

320 Orchard Road, Singapore 238865

Tel: (65) 6735 5800 Fax (65) 6735 9800

Marriott.com/sindt



**MARRIOTT
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ARTISAN BREADS

Freshly Baked From Our In House Bakery

SOUPS

Lobster Bisque
Fish Maw & Crab Soup

WAN HAO CHINESE BBQ

Crispy Roast Pork Belly
Wan Hao Signature Roast Chicken

ASIAN HOT SELECTION

Singapore Chilli Crab
Sweet & Sour Pork Ribs
Braised Pig Trotters with Black Mushrooms
Chinese New Year Steamed Lotus Rice
Steamed Garoupa with Fermented Soy Beans in Light Soy Sauce
Abalone with Braised Shiitake Mushrooms & Broccoli in Oyster Sauce
Cereal Live Prawns
Wok-Fried Green Vegetables with Garlic (V)

NOODLES STATION

Singapore Laksa, Yunnan Ham Broth, Prawn Broth
Fresh Daily Market Condiments

LIVE STATION

Selection of Pasta and Condiments

WESTERN HOT SELECTION

Tea-smoked Duck Breast, Beetroot Confit, Roasted Pears, Balsamic Vinegar
Slow-roasted Pork Jowl with Radish & Burnt Onions in Sweet Miso Dressing
Coffee-spiced Beef Brisket with Garlic Confit, Shallots & Tomatoes in Chimichurri
Beer-battered Soft Shell Crab
Seafood Paella

SIDES

Buttered Broccoli (V)
Roasted Pumpkin (V)
Potato and Sour Cabbage Gratin (V)
Nutmeg Creamed Spinach (V)

BEECH OVEN STATION

Roast Beef Prime Rib
Roast Pork Saddle Stuffed with Pancetta, Prunes, Mixed Herbs
Whole Salt-crusted Baked Salmon
Vegetable Gratin (V)

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SAUCES

Apple Sauce, Beef Jus, Garlic Jus, Black Pepper Jus, Thyme Jus, Rosemary Jus, Mushroom Cream, Barbeque Sauce, White Wine Cream Sauce, Teriyaki, Hot Sauce, Tomato Chutney, Garlic Confit, Shallot Confit

INDIAN STATION

Chicken Biryani
Roti Prata (V)
Mutton Masala
Dahl Panchmel (V)
Palak Paneer (V)
Poppadom, Sweet Mango Chutney, Achar

DESSERTS

Selection of House Made Cakes, Puddings, Crèmes, Curds and Mousse

(V) – Vegetarian

Prices are subject to 10% service charge & 7% Goods and Services Tax (GST)

***The Chef reserves the right to make some changes to the menu, depending on freshness and availability of ingredients*

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