Marriott Cafe
Lunar New Year Eve Dinner Buffet
4 February 2019

Monday
Adult: $128++*
Child: $68++ (Age: 5 to 12 years old)

*Multiple of free flow of sparkling wine, red & white wine, beer & soft drinks

MARRIOTT CAFE LUNAR NEW YEAR YU SHENG
Eight Happiness Prosperity Yu Sheng
Salmon, Olive Oil, Plum Dressing

SEAFOOD ON ICE
Freshly Shucked Oysters
Prawns
Boston Lobsters
Crayfish
Snow Crab Legs
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
Coriander Seed & Fennel Marinated Salmon
Pastrami Cured 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, Serrano Ham, Melon, Arugula
Selection of Imported European Farmhouse Cheeses
Selection of Mustards, Pickles, Chutney
Dried Fruits, Nut Confit, Truffle Honey, Crackers, Crissini, Lavosh
SOUPS
Lobster Bisque
Fish Maw & Crab Soup
Prosperity Fatt Choy Soup with Duck, Shiitake Mushrooms, Dried Oysters, Gingko Nuts
Bean Curd with Water Chestnuts & Red Dates

ARTISAN BREADS
Freshly Baked From Our In House Bakery

CHINESE APPETISERS
Jellyfish
Octopus

WAN HAO CHINESE BBQ
Roast Duck
Crispy Roast Pork Belly
Wan Hao Signature Roast Chicken

ASIAN HOT SELECTION
Singapore Chilli Crab
Sweet & Sour Pork Ribs
Braised Pig Trotters, Black Mushrooms
Chinese New Year Steamed Lotus Rice
Steamed Garoupa, Fermented Soy Beans, Light Soy Sauce
Abalone, Braised Shiitake Mushrooms, Broccoli, 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 DRUNKEN PRAWN STATION
Rice Wine-Marinared Prawns in Herbal Broth

LIVE STATION
Pan-fried Duck Foie Gras, Chutney, Relish, Brioche
Selection of Pasta and Condiments

SEAFOOD GRILL
Lobster Thermidor
Oyster Florentine
Crayfish, Chilli Herb Butter
Grilled XO Scallops
WESTERN HOT SELECTION
Tea-smoked Duck Breast, Beetroot Confit, Roasted Pears, Balsamic Vinegar
Slow-roasted Pork Jowl, Radish, Burnt Onions, Sweet Miso Dressing
Coffee-spiced Beef Brisket, Garlic Confit, Shallots, Tomatoes, 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
Leg of Honey Baked Ham (Bone-in)
Whole Salt-crusted Baked Salmon
Vegetable Gratin (V)

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**