08 DAYS OF FRUITY PROSPERITY BUFFET DINNER MENU

04 – 11 FEB 2019 (18:00-22:00): S$88++ PER ADULT, S$44++ PER CHILD (07 – 11 YEARS OLD)

LE MERIDIEN
SINGAPORE, SENTOSA

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### APPETISERS
- MARINATED SEASONAL OCTOPUS
- CHILLED SILKEN BEANCURD WITH CHICKEN FLOSS
- SICHUAN-STYLE CUCUMBER SALAD
- BLACK FUNGUS WITH MUSTARD VINEGAR DRESSING
- ASSORTED SUSHI AND MAKI ROLLS
  With pickled ginger, shoyu and wasabi

### SEAFOOD ON ICE
- EMMERALD PRAWNS, CLAMS, HALF SHELL SCALLOPS, NEW ZEALAND MUSSELS AND SLIPPER LOBSTERS
  Lemon wedges, shallot vinaigrette, Tabasco, cocktail and hot sauces

### SALAD BAR
- MIXED MESCLUN SALAD, SPINACH AND CORAL LETTUCE
  With condiments and dressing sauce

### ASIAN AND LOCAL FLAVOURS
- SINGAPORE-STYLE CHILLI SLIPPER LOBSTER
- SINGAPORE-STYLE LAKSA PRAWN CRACKERS
- FISH CRACKERS
- ROAST PORK
- ROAST DUCK
- CHAR SIEW
- FRAGRANT RICE
- GOLDEN PRAWN NET
- CHEESE TOFU
- CRISPY CHICKEN WING STICK
- OTAH SPRING ROLL

### LUNAR NEW YEAR SPECIALS
- BRAISED MUSHROOMS WITH BROCCOLI
- STEAMED GAROUPA WITH SUPERIOR SAUCE
- STEAMED CHICKEN WITH BLACK FUNGUS
- BRAISED CABBAGE WITH DRIED OYSTERS AND BLACK MOSS
- STEAMED GLUTINOUS RICE WRAPPED IN LOTUS LEAF
- BRAISED PORK KNUCKLE
- FISH MAW SOUP WITH CRABMEAT

### INDIAN CUISINE
- CHICKEN CHETTINAD MASALA
- KERALA-STYLE PRAWN MASALA
- GREEN PEA AND SAFFRON PULAO
- GARLIC NAAN
- PLAIN NAAN
- PAPADUM
- MANGO CHUTNEY
- RAITA
- ACHAR

### SELECTIONS FOR THE LUNAR NEW YEAR
- BOK CHOY WITH ROCK SALT
- DRIED OYSTER PRAWN ROASTED WITH GARLIC
- SLIPPED LOBSTER STUFFED WITH COCONUT AND PRAWN
- NUTRITION Noodle
- COCONUT KAYA PANDAN CAKE
- CHINESE RED BEAN PANCAKE
- YAM PASTE WITH GINKGO NUTS AND COCONUT CREAM
- STEAMED CHINESE STICKY CAKE (NIAN GAO) WITH SHREDDED COCONUT
- FRESH FRUIT PLATTER
- ASSORTED POPSICLES
- MANGO PUREE WITH POMELO
- TRADITIONAL TREASURE COOKIES
- ASSORTED LOCAL-FLAVOURED POPCORN
- KUEH LAPIS
- KOI FISH-SHAPED STEAMED CHINESE STICKY CAKE (NIAN GAO)
- WALNUT CAKE
- ASSORTED KUEHS

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Terms and conditions apply. Menu items are subject to change and images shown are for illustrative purposes. All prices are stated in Singapore dollars, subject to 10% service charge and prevailing government taxes.
Toss for good fortune this Lunar New Year with eight days of celebration and good cheer. Enjoy a bountiful buffet of Asian delicacies, imbued with the goodness of Oriental flavour. Usher in family harmony and happiness with an abundant feast of classic dishes like fish maw soup with crab meat, braised pork knuckle, steamed chicken with black fungus, braised cabbage with black moss and dried oysters, glutinous rice steamed and enveloped in the fragrance of the lotus leaf, and steamed garoupa with superior sauce.

Drawing inspiration from the rich local culture, savour favourites like the Singapore laksa and Kerala-style prawn masala. To symbolise a sweet start, taste quintessential Lunar New Year desserts like steamed Chinese sticky cake with shredded coconut, lychee and yuzu mousse cake, mango purée with pomelo and traditional treasure cookies. If you are dining in a group of four or more, receive a free serving of steamed seabass and Fruity Prosperity Lo Hei Yusheng per table – representing a rainbow rhapsody of blessings and prosperity.

**08 DAYS OF FRUITY PROSPERITY LUNAR NEW YEAR BUFFET DINNER (18:00-22:00)**

04 – 11 FEB 2019: $88 per adult, $42 per child (07 – 11 years old)

For dining reservations or enquiries, e-mail latestrecipe.singaporentosa@lemeridien.com or call +65 6818 3305.

To discover more about our festive promotions, visit lemeridiensingaporentosa.com.