

08 DAYS OF FRUITY PROSPERITY BUFFET DINNER MENU



04 – 11 FEB 2019 (18:00-22:00)

S\$88++ PER ADULT

S\$42++ PER CHILD (07 – 11 YEARS OLD)

CHILDREN AGED 06 AND BELOW DINE FOR FREE.

Le **MERIDIEN**

**LE MERIDIEN
SINGAPORE, SENTOSA**

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08 DAYS OF FRUITY PROSPERITY BUFFET MENU

APPETISERS

MARINATED SEASONAL OCTOPUS

CHILLED SILKEN BEANCURD WITH
CHICKEN FLOSS

SICHUAN-STYLE CUCUMBER SALAD

BLACK FUNGUS WITH MUSTARD
VINEGAR DRESSING

SEAFOOD ON ICE

EMERALD PRAWNS, CLAMS, HALF SHELL
SCALLOPS AND NEW ZEALAND MUSSELS
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

DESSERTS

DELECTABLE DESSERTS

ASSORTED MACARONS

COCONUT KAYA PANDAN CAKE

CHINESE RED BEAN PANCAKE

YAM PASTE WITH GINGKO NUTS
AND COCONUT CREAM

STEAMED CHINESE STICKY CAKE
(NIAN GAO) WITH SHREDDED COCONUT

KOI FISH-SHAPED STEAMED CHINESE
STICKY CAKE (NIAN GAO)

LYCHEE AND YUZU MOUSSE CAKE

MANGO PUREE WITH POMELO

TRADITIONAL TREASURE COOKIES

ASSORTED LOCAL-FLAVOURED POPCORN

KUEH LAPIS

WALNUT CAKE

ASSORTED KUEHS

ASSORTED POPSICLES

FRESH FRUIT PLATTER

Le MERIDIEN

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.



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