



**Chinese New Year Festive Feasting**  
**4<sup>th</sup> January 2019 to 11<sup>th</sup> February 2019**

**Abundance of Ocean Gems on Ice**

Sweet Sea Prawns, Mussels, Half-Shelled Scallops, Flower Crabs,  
Crayfish & Freshly Shucked Oysters (For Dinner only)  
Served with Lemon Wedges, Shallot Vinegar, Spicy Hot, Wasabi Mayo and Tabasco Sauce

**Assorted Seasonal Sashimi & Maki**

Tuna, Salmon and Octopus Sashimi  
Selection of Japanese Gunkan Maki, Nigiri and Maki Rolls  
Served with Kikkoman Sauce, Wasabi, Pickles and Pickled Ginger

**Cold Appetizer**

Sichuan Style Cucumber and Black Fungus  
Marinated Thai Style Pig Ear Salad  
Cold Noodle Salad  
Teochew Style Compressed Bean Curd and Braised Peanut Salad

**DIY Yu Sheng Station**

One Farrer Special Prosperity Yu Sheng with Condiments

**Healthy Organic Garden**

Vine Ripe Tomatoes, Alfalfa Sprouts, Chicken Pea, Mesclun Salad, Wild Rocket Leaves, Gem Lettuce, Baby Radish, Roasted Beets, Red Chicory, Bell Peppers, Roasted Peanuts Tempeh  
Served with Thousand Island, Oil & Vinegar, Lemon, Tamarind, Sesame

**European Cheese Platter**

French Brie, English Cheddar, Swiss Emmental, Edam Cheese  
and American Cheddar  
Served with Table Water Cracker, Walnut, Sunflower Seed, Dried Mango  
Dried Cranberry, California Golden Raisins

**CNY Goodies Stations**

Love Letters, Honey Beehive, Melon Seeds, Hae Bee Spring Roll, Kueh Bangkit,  
Groundnuts, Fortune Cookies, Assorted Crackers, Shichimi Togarashi Cashew Nut.  
Caramelized Sesame Walnut, Gold Chocolate Coins and Chocolate Ingot

**Prosperity Snacks**

Deep Fried Nian Gao with Sweet Potato  
Chicken Money Bag

**Lucky Pizza**

Chinese Sausage and Mandarin Orange Pizza  
Roasted Duck, Cucumber and Hoi Sin Sauce Pizza



**Soup**

Braised Fish Maw Soup with Five Treasures

**Teochew Porridge Station**

Sweet Potato Porridge with Condiments

**Carving Station**

Baked Whole Salmon Fillet with Honey Miso Glazed and Orange

OR

Steamed Fresh Barramundi with Minced Garlic & Coriander Spring, Superior Soy Sauce  
Roasted Chinese Whole Suckling Pig with Special Thai Dressing (Additional for Dinner only)

**Kitchen to Table**

**Baked King Prawn with Golden Egg Yolk Lava Sauce (For Dinner only)  
(1 Serving per Person)**

**Table-Side Chef's Special**

**Oyster Mee Sua (For Dinner only)**

**Steamed Dim Sum Station**

Steamed Golden Lava Pau

Steamed Huat Kueh with Red Sugar

Assorted Fried Coloured Crackers

**CNY Local Special**

Sautéed Roast Pork with Chinese Leeks

Slow Cooked Duck, Yam, Chestnut and Flower Mushrooms

Chef's Tors Special Work Fried Cray Fish

Thailand Baby Scallops and Asparagus Fried Rice

Braised Baling Mushroom with Black Moss and Spinach

Stir Fried Broccoli Topped with Crab Roe Sauce

Braised Pork Knuckle

Seafood Yee Mee with King Oyster Mushrooms

Wealthy Phoon Choi (For Dinner only)

**Hong Kong Roasts**

**(On Rotation)**

Roasted Chicken, Roasted Duck, Poached Chicken and Char Siew Pork Belly

Served with Fragrant Rice and Condiments

**DIY Noodle Station**

Braised Pork Knuckle Noodle Soup



**CNY Western Special**

Roasted Smoked Chicken with Kumquat Sauce  
Butter Glazed Vegetables with Mandarin Orange Sauce  
Seafood Pilaf Rice with Farm Grown Herbs  
Mussels and Seafood with "Cocodaise" Sauce

**Indian Specialties**

Fried Peppery Fish  
Chicken Tikka  
Fish Goan Sauce  
Chana Masala  
Aloo Gobi  
Papadum  
Butter Naan  
Garlic Naan

**Dessert**

Koi Fish Coconut Jelly  
Assorted Heritage Swiss Roll  
Yuzu Meringue Tart, Mango Pearl  
Green Tea Panacotta, Red Bean  
Gula Melaka Red Velvet Layer  
One Farrer Signature Durian Pengat  
Chinese New Year Chocolate Praline  
Assorted Nyonya Kueh  
Orange Chocolate Chiffon Mousse Cake  
Homemade Pineapple Tart  
Red Bean Soup with Glutinous Rice Dumpling

**Orange Chocolate Fountain**

Served with Marshmallow and Madelaine

**Tropicana Fresh Cut and Whole Fruits**

(Water Melon, Rock Melon, Dragon Fruits, Mandarin Oranges, Pineapple and Honeydew)