



Lunar New Year's Eve Dinner

16 February 2026

6pm - 9:30pm

SGD 228 per adult inclusive of free flow of chilled juices, coffee and tea

Additional SGD 100 per adult with free flow of champagne, house wine and beer

Additional SGD 80 per adult with free flow of house wine and beer

Additional SGD 55 for one bottle of Woolshed Cabernet Sauvignon or Sauvignon Blanc

50% off adult price for children aged 6 to 12 years old

Complimentary for all children aged 5 years old and below

The chef will be delighted to assist with any dietary requests as some items may contain pork, nuts and shellfish.
Prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.

enbou



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LUNAR NEW YEAR SPECIAL

Yu Sheng by Executive Chef Eric Tan

Enjoy a complimentary lobster and beetroot cured salmon yu sheng, topped with homemade yuzu ponzu sauce when dining in a group of four or more.

SEAFOOD COLOSSEUM *served with condiments, lemon and tabasco*

Seasonal oyster
Boston lobster
Snow crab
King crab
Queen scallop
Mud crab
Tiger prawn
Green-lipped mussel
White clam

SALAD

Thai pork neck salad
Pomelo and pomegranate salad with prawn
Tomato burrata salad
Celtuce ribbon salad

SELECTIONS OF COLD CUT PLATTER

Parma ham
Peppercorn ham
Wagyu pastrami
Bresaola
Smoked salmon
Cured snow fish
Mackerel

FINEST SELECTIONS OF GOURMET FARMHOUSE CHEESE

Served with wafer cracker, lavosh, bread stick and jam.

JAPANESE COUNTER

Sashimi
Tuna, salmon, tako, amaebi, hotate sashimi

Sushi and Maki

Salmon, squid, shrimp, crab, inari, California, futo, sweet corn, prawn, Chuka Kurage gunkan, tamago

Cha Soba

Shoyu broth, Japanese pickles, bonito flakes, seaweed strips

LIVE CARVING BOARD

Salt-baked fish with herbs
Slow-roasted ribs with truffle jus
Suckling pig



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NOODLE STATION

Abalone laksa with fish cakes, quail egg, beansprout and beancurd puff
Mee sua noodle with prawns and black fungus

MADE TO ORDER STATION

Peking duck with egg crepe, cucumber and leek
Pan-seared Hokkaido scallop in XO sauce
Boston lobster with curry hollandaise sauce
Sichuan spicy wontons
Sichuan spicy prawn and pork dumpling

ROASTED DELIGHTS *served with chilli, mustard and plum sauce*

Pork belly
Roasted chicken
Iberico char siew pork ribs

THAI DELIGHTS

Tom yum soup
Braised pork knuckle with mushrooms
Thai green curry with crab
Stir fried clams with chilli
Stir fried kailan with roasted pork

ASIAN DELIGHTS

Fish maw soup
Chilli crab with mantou
Chinese preserved meat rice wrapped in lotus leaf
Longevity noodles with chives and mushrooms
Yam basket with sweet and sour pork
Prawn with egg floss
Braised sea cucumber, mushrooms and seasonal vegetables
Steamed cod fish fillet with olive vegetables
Sichuan boiled beef
Trio egg baby spinach in superior broth

EUROPEAN DELIGHTS

Boston lobster bisque
Chicken roulade with truffle sauce
Jamaican oxtails stew
Slow-cooked beef ribs
Mediterranean fish with Tapenade
Creamy shrimp alfredo pasta
Sautéed broccolini with lemon and Chilli
Baked potato with sour cream and bacon
Clam in garlic and chilli broth
Sautéed green with garlic confit and almond
Garlic bread

PIZZA

Bak kwa and chicken floss pizza
Margherita pizza



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INDIAN DELIGHTS

Tandoori Speciality
Tandoori Salmon Tikka
Marinated grilled chicken
Slow-cooked lamb
Mixed vegetable patty

Curry Set

Mysore mutton
Murgh Masala chicken
Prawn moilee
Palak Paneer
Dal Makhani
Aloo Gobi

Basmati Rice and Naan

Ghee rice
Masala and plain papadum
Plain or garlic naan

LITTLE FAN CORNER

Fish finger and fries
Peperoni pizza
Ham and cheese sandwich
Nutella banana sandwich
Fruit bowl
Popcorn, candy, chocolate, muffin

DESSERTS

Signature chocolate mousse
Golden Hooves chestnut pear cake
Pineapple coconut roll
Sesame cheesecake
Yuzu Mille-Feuille
Peanut dulcey cake
Citrus yogurt bliss
Osmanthus crystal jelly with peach gum
Raspberry Choux

Nonya Delights

Ang ku kueh, penang lapis, ondeh ondeh, apong balek

Under The Lamp

Nian Gao with sweet potato and yam

Freshly Made Waffle

Selection of ice cream, nuts and chocolate condiment

Chocolate Fountain

Selection of seasonal fruits and marshmallow

Ice Cream and Sorbet on Waffle Cone

Selection of strawberry, orange sorbet, yogurt, black sesame, vanilla, and chocolate

Garden of Fruits

Selection of tropical and seasonal fruits

*Menu items are subject to change.