



# 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.

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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, bean sprout 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

\*Menu items are subject to change.



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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

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