



Lunar New Year Dinner

2 February to 3 March 2026 (excluding 16, 17 and 18 February 2026)
6:30pm - 10pm

SGD 98 per adult inclusive of free flow of chilled juices, coffee and tea
(Sunday to Thursday)

SGD 118 per adult inclusive of free flow of chilled juices, coffee and tea
(Friday and Saturday)

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 Dinner

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

Mud crab

Yabby

Tiger prawn

Green-lipped mussel

White clam

Snow crab*

SALAD

Chicken salad

Prawn with pomelo salad

Cucumber salad

Lotus root with pomegranate salad

SELECTIONS OF COLD CUT PLATTER

Wagyu pastrami

Champagne ham

Pork salami

Smoked salmon

Cured snow fish

FINEST SELECTIONS OF GOURMET FARMHOUSE CHEESE

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

JAPANESE COUNTER

Sashimi

Tuna, salmon, tako, amaebi

Sushi and Maki

Salmon, crab, inari, California, futo, sweet corn, Chuka Kurage gunkan

Cha Soba

Shoyu broth, Japanese pickles, bonito flakes, seaweed strips

NOODLE STATION

Signature seafood laksa with fish cakes, quail egg, beansprout and beancurd puff

Mee sua noodle in Angelica chicken broth with prawns



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ROASTED DELIGHTS served with chilli, mustard and plum sauce

- Roasted pork
- Cherrywood roasted duck
- Pork belly char siew*

LIVE CARVING BOARD

- Caramelised pork knuckle
- Slow-roasted Australian grass-fed angus striploin
- Baked salmon with Sichuan sauce*

THAI DELIGHTS

- Seafood tom yum soup
- Wok fried glass noodle with crab meat
- Fried clams in roasted chilli paste
- Thai-style sautéed mixed vegetables

ASIAN DELIGHTS

- Golden pumpkin crab meat soup
- Chinese preserved meat rice wrapped in lotus leaf
- Rice vermicelli with stewed pork
- Steamed seabass in Hunan chilli
- Chilli crab with mantou
- Wok fried marinated beef
- Golden Harmony chicken with mushroom
- XO har lok prawns
- Yam basket with sweet and sour pork
- Braised sea cucumber, mushrooms and seasonal vegetables
- Salted egg fish skin*

EUROPEAN DELIGHTS

- Roasted butternut squash soup
- Chicken Maryland with tomato sauce
- Slow-cooked beef cheek
- Lamb chop with dijon mustard creme
- Seafood in butter sauce
- Clam in garlic and chilli broth
- Sautéed green with garlic confit and almond
- Mashed potato
- Garlic bread

PIZZA

- Chicken floss pizza
- Marinara pizza

INDIAN DELIGHTS

Tandoori Speciality

- Achari Machhli fish cubes with pickled spices
- Murgh Malai Tikka chicken in creamy marinade with yoghurt
- Boti Kebab lamb cubes with spiced yoghurt
- Green Pea Tikka



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INDIAN DELIGHTS

Curry Set

Mutton Masala
Chicken Nilgiri Korma
Goen prawn curry
Palak Paneer
Dal Tadka
Aloo Shimla Mirch

Basmati Rice and Naan

Matar pulao
Masala and plain papadum
Plain or garlic naan

LITTLE FAN CORNER

Chicken katsu with fries
Butter corn on cob
Sushi
Egg mayonnaise sandwich
Vegetable sandwich
Fruit bowl
Popcorn, candy, chocolate, muffin

DESSERTS

Signature chocolate mousse
Golden Hooves chestnut pear cake
Sesame cheesecake
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 sorbet, mandarin orange sorbet, yogurt, black sesame, vanilla, and chocolate

Garden of Fruits

Selection of tropical and seasonal fruits