



# Lunar New Year Day 1 and 2 Dinner

17 and 18 February 2026

6:30pm - 10pm

SGD 138 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.

# embu



## 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.

## MADE-TO-ORDER

### Shanghai-style pan-fried pork bun

Served with black vinegar, chilli and spring onion

### Queen Scallop

With glass noodle and fragrant garlic

### Sichuan Spicy Wonton in Chilli Oil

Prawn and pork dumpling with fragrant Sichuan spicy chilli, sesame peanut sauce and black vinegar

## SEAFOOD COLOSSEUM served with condiments, lemon and tabasco

Seasonal oyster

Boston lobster

Mud crab

Snow crab

Yabby

Tiger prawn

Green-lipped mussel

White clam

## SALAD

Beef Salad

Yuzu ocean crab salad with tobiko

Thai mango salad

Sichuan chicken roulade

## SELECTIONS OF COLD CUT PLATTER

Wagyu pastrami

Champagne ham

Salami

Smoked salmon

Snow fish

## FINEST SELECTIONS OF GOURMET FARMHOUSE CHEESE

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

# Lunar New Year Day 1 and 2 Dinner



# Lunar New Year Day 1 and 2 Dinner

## JAPANESE COUNTER

### Sashimi

Tuna, salmon, tako, amaebi

### Sushi and Maki

Salmon, tuna, soft shell crab, inari, California, futomaki, sweet corn, Chuka kurage gunkan

### Cha Soba

Shoyu broth, Japanese pickles, bonito flakes, seaweed strips

## NOODLE STATION

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

Japanese ramen with shabu beef in miso garlic broth, served with marinated quail egg, shredded black fungus, bamboo shoot, sweet corn and nori

## ROASTED DELIGHTS served with chili, mustard and plum sauce

Roasted pork

Cherrywood roasted duck

Crystal pork belly char siew

## LIVE CARVING BOARD

Kurobuta pork roulade with sausage stuffing and sauerkraut

Slow-roasted Australian grass-fed angus striploin with rendang spice

Tandoori baked whole fish

## THAI DELIGHTS

Clear tom yum soup

Crab meat fried rice

Thai-style steamed barramundi with chilli and lime

Deep-fried garlic pork neck

## ASIAN DELIGHTS

Morel mushroom chicken ginseng soup

Chinese preserved meat rice wrapped in lotus leaf

Ee-fu noodle with mushroom and yellow chives

Prosperity seafood treasures pot

King prawn in superior herbal broth with black fungus

Singapore chilli crab with mantou

Hakka-style stewed pork belly with preserved vegetables

Braised pork knuckle with fat choy and dried oyster

Sichuan mala chicken with dried chilli and peppercorn

Stir-fried cumin beef with leek

Stir-fried sugar snap peas with ginkgo nut and lotus root



# Lunar New Year Day 1 and 2 Dinner

## EUROPEAN DELIGHTS

Seafood corn chowder  
Portugese-style piri piri chicken  
Slow-cooked beef cheek in red wine jus  
Marinated gochujang lamb chop  
Seared red snapper fillet with pesto  
Yabby in garlic and chilli sake broth  
Sautéed greens with garlic confit and almond  
Lyonnaise potatoes  
Garlic bread  
Salted egg fish skin

## PIZZA

BBQ gold coin bak kwa and chicken floss  
Chilli crab

## BBQ DELIGHTS served with assorted premium mustard, onion marmalade, BBQ sauce and ,mint jelly

Grilled lobster with cheddar cheese sauce  
King prawn  
Wagyu ribeye steak  
Chicken wing  
Cumberland Snail Sausage  
Seasonal vegetables

## INDIAN DELIGHTS

Tandoori Speciality  
Tandoori Machli Tikka *Fish marinated in yoghurt*  
Chicken 65 *South Indian flavoured chicken cubes*  
Chatpati Prawn *Shrimp with Indian spices*  
Mushroom Kurkure *Crispy deep fried mushroom*

## Curry Set

Mutton Masala *Mutton in red sauce*  
Hariyali Chicken *Roasted chicken with yoghurt and pudina sauce*  
Prawn Goan Curry *Shrimp with coconut*  
Palak Paneer *Spinach purée with cottage cheese*  
Dal Tadka *Yellow lentils with garlic*  
Aloo Shimla Mirch *Potato and capiscums (three types)*

## Basmati Rice and Naan

Mutter Pulao  
Masala and plain papadum  
Plain or pudina naan

## LITTLE FAN CORNER

Chicken katsu with fries  
Turkey ham and cheese pizza  
Sweet corn mayonnoise sandwich  
Nutella and peanut butter sandwich  
Fun cut fruit  
Popcorn  
Candy  
Chocolate  
Muffin

Menu items are subject to change.



# Lunar New Year Day 1 and 2 Dinner

## **DESSERTS**

Signature chocolate mousse  
Golden Hooves chestnut pear cake  
Pineapple coconut roll  
Sesame cheesecake  
Golden peanut dulcety cake  
Citrus yogurt bliss  
Osmanthus crystal jelly with peach gum and goji berry  
Raspberry Choux

## **Nonya Delights**

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

## **Under The Lamp**

Crispy golden nian gao with sweet potato and yam  
Sesame Ball

## **Hot Dessert**

Red bean glutinous rice ball

## **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 vanilla, yoghurt and chocolate, strawberry sorbet, mandarin orange sorbet, black sesame gelato

## **Garden of Fruits**

Selection of tropical and seasonal fruits