



# Lunar New Year Day 1 and 2 Lunch

17 and 18 February 2026

12pm - 2:30pm

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.

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.

## MADE-TO-ORDER

### Nian Gao

Yam and sweet potato wrapped in spring roll skin, served with pandan gula melaka syrup

### Kong Bak Bao

Braised pork belly in Chinese steamed bun, served with Asian slaw

### Sichuan Spicy Wanton 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

Fruity smoked suck salad

Thai seafood salad

Pumpkin salad with kale and feta cheese

Sichuan chicken roulade

## SELECTIONS OF COLD CUT PLATTER

Black forest ham

Beef salami

Smoked duck breast

Smoked salmon

Peppercorn mackerel

## FINEST SELECTIONS OF GOURMET FARMHOUSE CHEESE

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

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## 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 king crab laksa with fish cakes, quail egg, beansprout and beancurd puff

Chinese you mian in herbal bak kut teh with pork ribs, dough fritter and enoki mushroom

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

Roasted pork

Cherrywood roasted duck

Crystal pork belly char siew

## LIVE CARVING BOARD

Crispy pork knuckle with pineapple juice reduction

Slow-roasted Australian grass-fed Angus striploin with teriyaki sauce

Miso-glazed baked salmon

## THAI DELIGHTS

Tom Kha Gai *Thai coconut chicken soup*

Stir-fried glass noodle with seafood

Thai-style grilled chicken

Stir-fried prawn with curry sauce

## ASIAN DELIGHTS

Golden pumpkin crab meat soup

Chinese preserved meat rice wrapped in lotus leaf

Rice vermicelli with stewed pork

Chicken with mushroom and chestnut

Teochew-style soya braised duck with black fungus

Wok-fried marinated beef in Sha Cha sauce

Steamed fish with preserved radish

Creamy butter crab with mantou

Clam with Shaoxing wine in superior broth and wolfberries

Broccoli with fat choy, bailing mushroom and dried oyster

Wawa cabbage with glass noodle and hot bean paste



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## EUROPEAN DELIGHTS

Roasted butternut squash soup  
Chicken with chorizo and baked potato  
Beef and Guinness stew  
Grilled lamb chop with pepper sauce  
Pan-seared barramundi and chimichurri sauce  
Seafood gratin with leek and Gruyere cheese  
Sautéed vegetable medley  
Truffle mashed potato  
Garlic bread  
Prawn cracker

## PIZZA

BBQ gold coin bak kwa and chicken floss  
Tartufo cheese

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

Grilled baby marron with Sichuan mala  
Sambal grilled Catch of the Day  
Lamb chop  
Veal bratwurst sausage  
Grilled five-spice pork ribs  
Seasonal vegetables

## INDIAN DELIGHTS

### Tandoori Speciality

Achari Boti *Lamb cubes with pickled spices*  
Reshmi Murgh Tikka *Chicken cubes with saffron*  
Prawn Til Tila *Shrimp with white sesame seeds*  
Malai Mushroom *Stuffed mushroom with cheese*

### Curry Set

Dalcha Gosht *Mutton with lentils*  
Hariyali Chicken *Roasted chicken with yoghurt and pudina sauce*  
Malabar Prawn *Shrimp with coconut*  
Peshawari Chana *Chickpea with onion and garlic*  
Nimona Curry *Green peas with potato and cashew nut sauce*  
Beans Poriyal *Long beans with coconut*

### Basmati Rice and Naan

Saffron basmati rice  
Masala and plain papadum  
Plain or garlic naan

## LITTLE FAN CORNER

Popcorn chicken  
Pizza Margherita  
Cucumber tomato sandwich  
Tutti Frutti jam sandwich  
Fun cut fruit  
Popcorn  
Candy  
Chocolate  
Muffin

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## DESSERTS

- Signature chocolate mousse
- Golden Hooves chestnut pear cake
- Pineapple coconut roll
- Sesame cheesecake
- Golden peanut dulcey 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