



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.

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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 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

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

Menu items are subject to change.



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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