



**Chinese New Year Buffet 2024
Weekend Brunch Menu
Saturday & Sunday
3 January to 24 February 2024
S\$98++ Buy 2 Get 1 Free / S\$45++ per Child
(Complimentary Special Treasure Pot for 4 Adults & above)**

Seafood Bar

Cooked Prawn
Black Mussel
Golden Clam
Gong Gong
Baby Lobster
Scallop on Shall
Oysters

Condiments

Lemon wedges, Hot Sauce, Tabasco

Japanese Station

Fresh Sashimi

Salmon & Tuna & Tako

Assorted Sushi

An Assortment of Sushi & Maki

Condiments

Red Ginger & Wasabi & Soy Sauce

The Art of Gardemanger

Compound Salads (Rotation)

Azuma Chuka Hotate with Japanese Cucumber, Garlic Vinegar
Szechuan Style Chicken with Matche Soba Noodles
Marinated Baby Octopus Salad
Smashed Cucumber Salad (V)
Seasoned Jelly Fish Salad
DIY Prosperity Yu Shang with Condiments

Highland Greens and Lettuce

Salad Bar with an Array of Dressing and Condiments
Red Radicchio, Baby Romaine and Mesclun Salad

Condiments

Carrot, Cucumber, Cherry Tomato, Sweet Corn, Black Olive, Crouton and
Parmesan Cheese

Dressings

Thousand Island, Caesar Dressing, Lemon Dressing, Extra Virgin Olive Oil

Cold Cut Selection

Beef Pastrami, Turkey Ham or Smoked Salmon, Served with Pickles & Olives

Selection of European Cheeses

Brie de Meaux

Camembert

Emmental

Cheddar

(Water Cracker, Dried Fruits, Grapes, Nuts, Olives)

Egg Station

Egg Benedict

(Smoked Salmon, Ham, Arugula, Hollandaise Sauce)

Dim Sum Station

Assorted Dim Sum

(Steamed Abalone Siew Mai, Premium Har Gau, Chicken Pau, Xiao Long Pao, Seasoned Chicken Feed, Century Egg & Chicken Porridge)

Soup Station (Rotation)

Braised Seafood Soup

(Fish Maw, Crab Meat, Sea Cucumber, Mushroom)

Double Boiled Soup with Chicken, Mushroom and Abalone

Double Boiled Fatt Choy, Dried Oyster and Lotus Root Soup

Asian

Steamed Glutinous Rice with Dried Shrimp, Chicken Sausage & Mushroom

Braised Ee Fu Noodles with Seafood

Steamed Barramundi with "Hu Nan" Chop Chili

Glazed Honey Rock Sugar Chicken with Roasted Sesame Seeds

Stir-Fried Broccoli with Pacific Clam and Assorted Mushroom & Fatt Choy

Stir-fried Hong Kong Kailan and Garlic (V)

Wok Fried Konnyaku with Carrot, Sweet Bean and Lotus Root in Crispy Chilli Sauce

Wok Hey Station

Seafood Selection Bar

(Prawn, Vongole, Gong Gong, Black Mussels, Mug Crab, Mini Lobster)

Wok Fried "Har Lok" Prawn

Kam Hiang

Black Pepper

Mala Sauce

Chilli Crab Sauce

Noodles Section

Spicy & Sour Noodles with Sliced Chicken / Beef

Heating Lamp

Seafood Otah Roll

Veg, Spring Roll

Pan Seared Dumpling

Grilled Station

Hokkaido Scallop
Skewer Sotong
Abalone

Western Main Course

Pan Seared Marinated Lamb Chop Infused with Szechuan Pepper
Roasted Marinated Chicken with Pineapple Shoyu Sauce

Pastry Station

Mandarin Orange Panna Cotta
Yuzu Meringue Tart
Raspberry Osmanthus Jelly
Rainbow Sponge with Cream Cheese Frosting
Deep Fried Golden Nian Gao
Deep Fried Sesame Ball
Red Bean Pan Cake

Cold Dessert

Chilled with Glass Jelly, Bubble in Osmanthus Milk Tea

Hot Dessert (Rotation)

Yam Paste with Ginkgo Nut
Double Boiled Red Date, White Fungus, Lotus and Dry Longan Soup
Black Sesame Puree with Tang Yuan

Gelato Selection with Condiments

Mango
Vanilla
Strawberry
Chocolate

Window on the Park

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