



**Chinese New Year Buffet 2024**  
**Dinner Menu**  
**Monday to 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**

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

### **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)  
Steamed Abalone Siew Mai

### **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 Gingko 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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