



LUNAR NEW YEAR BUFFET LUNCH MENU

VENUE: Ah Meng Pavilion

PRICE: Adult: \$28.00++, Child \$22++ (Between 6 to 12 years old)

DATE: 13th to 16th February 2010

TIME: 11am to 4pm

COLD APPETIZER

AUSSIE MIXED GREEN SALAD WITH CRACKERS

ASSORTED COLD CUT WITH PICKLES

MEDITERRANEAN SMOKED SALMON PLATTER

CHINESE COLD DISH COMBINATION

DRESSING

THOUSAND ISLAND, JAPANESE SESAME DRESSING

SOUP

CREAM OF MUSHROOM

ASSORTED COUNTRY BREAD ROLL

PORTIONED BUTTER

HOT DISH

BOILED HAINANESE CHICKEN

FRAGRANT CHICKEN RICE

SEASONAL VEGETABLE WITH FATT CHOY AND OYSTER SAUCE

ROASTED CHICKEN WING

SWEET AND SOUR FISH

THAI FISH CAKE WITH CHILLI SAUCE

ROASTED BEEF WITH BLACK PEPPER SAUCE

INDIAN MUTTON CURRY WITH POTATO

STEAMED LOTUS AND KAYA BAU

STEAMED HAR KAU AND SIEW MAI

DESSERTS

TROPICAL FRESH FRUITS PLATTER

MINIATURE PASTRIES

CREAM PUFF

KUEH LAPIS

CHOCOLATE ÉCLAIR

CHILLED MANGO PUDDING / CHILLED LONGAN BEANCURD

MANDARIN ORANGE

ASSORTMENT OF CHINESE NEW YEAR DELICACIES

KID'S CORNER

SPAGHETTI WITH NAPOLI SAUCE

CHICKEN PORRIDGE WITH CONDIMENTS

FRENCH FRIES

CHICKEN NUGGET

FRESHLY BREWED COFFEE OR TEA