



DOUBLE THE BLESSINGS THIS LUNAR NEW YEAR

PLATE | LEVEL 3

Call: 6632 8922 WhatsApp only: 9232 8005 | E dine@carltoncity.sg

Reunion Weekday Buffet Lunch

9 - 13 February, 19 February - 3 March 2026 | 12:00 PM - 2:30 PM

Togetherness Reunion Buffet Lunch

16 February 2026 | 12:00 PM - 2:30 PM

Chinese New Year's Day 1 Buffet Lunch

17 February 2026 | 12:00 PM - 2:30 PM

\$88 **/adult

\$38 **/child


\$88 **/adult


\$38 **/child

\$88 **/adult

\$38 **/child

One-for-one offer is exclusively for Citibank, DBS/POSB, Maybank and OCBC Debit/Credit Cardholders only, applicable only to adult pricing. Children below 6 years old dine for free. Prices are subject to 10% service charge and prevailing government tax

 Chef's Signature - Available Daily

 On Rotation

GARDEN FRESH SALAD BAR

Balsamic Vinaigrette | Thousand Island | Goma Dare | Caesar Dressing

Japanese Cucumber | Cherry Tomato | Black Olive | Sweet Onion |
Corn Kernel | Preserved Beetroot | Parmesan Cheese | Crouton

COLD APPETIZER

Marinated Jellyfish Salad with Cucumber | Creamy Smoked Chicken with Chinese Tangerine Peels |
Mixed Mushroom with Oriental Sauce | Cold Tossed Spicy and Sour Lotus Root

SEAFOOD ON ICE

Chilled Tiger Prawns | Half-shell Scallops | Green Lip Mussels | Pacific Clams

Sriracha Mayonnaise | Thai Chili Tamarind Dipping Sauce | Red Wine Vinaigrette | Tabasco | Lemon Wedge

JAPANESE DELIGHTS

Assorted Sashimi: Salmon | Tuna Saku

Assorted Sushi | California Maki | Cold Soba Noodles | Chuka Wakame | Japanese Pickles

Wasabi | Japanese Gari | Shoyu

CHEESE CORNER

Fine Selection of Assorted Seasonal Cheese

Fresh Grapes | Crackers | Dry Fruits | Assorted Nuts

DIY 'YU SHENG' STATION

SOUP OF THE DAY

Pork, Lotus Root Soup with Black Moss

Double-boiled Ginseng Chicken Soup with Conpoy

NOODLE STATION

Singapore Laksa with Shredded Lobster

Fish cake, quail egg, bean sprout and tau pok, served in spiced coconut milk
with dried shrimp paste

ASIAN FLAVOURS

Prosperity Waxed Meat Rice

Fortune Lotus Leaf Rice

Auspicious Teochew-Style Steamed Red Snapper

Longevity Steamed Fish with Supreme Soy Sauce

Golden Wok-Fried Black Pepper Beef

Spring Blossom Beef with Ginger & Spring Onion

Imperial Roast Duck with Plum Sauce

Crispy Fortune Roasted Pork Belly with Mustard

Longevity Hong Kong Kai Lan with Mushrooms

Harmony Lo Han Vegetables with Nam Yu Paste

Typhoon Shelter Golden Garlic Prawns

Crispy Prosperity Prawns with Creamy Wasabi Sauce

Garlic Butter Baked Pork Ribs of Abundance

BBQ Pork Ribs with Golden Pineapple Glaze

Fortune Seafood Money Bag

Golden Seafood Beancurd Rolls

Longevity Braised Ee Fu Noodles with Shimeji Mushrooms

Golden Coin Chicken with Bak Kwa

SWEET FINALE

Chocolate Fountain

DIY Ice Kacang and Chendol

Shaved ice desserts with assorted toppings

Muah Chee

Chevy glutinous rice cakes coated with sugared peanuts

HOT LOCAL DESSERTS

(Chef's Choice of the Day)

Red Bean Soup | Green Bean Soup | Palut Hitam | Tang Yuan (Glutinous Rice Ball in Ginger

Syrup) |

Orh Nee (Yam Paste with Coconut Milk)

FESTIVE TREATS

Assorted CNY Cookies

Love Letter

Pineapple Tart

Nian Gao

LOCAL & SWEET BITES

Assorted Nyonya Kueh

Assorted Pastries

Tropical Fruit Platter

Assorted Ice Cream Cups



DOUBLE THE BLESSINGS IN THE YEAR OF THE HORSE

PLATE | LEVEL 3

Call: 6632 8922 WhatsApp only: 9232 8005 | Edine@carltoncity.sg

Togetherness Reunion Buffet Dinner

16 February 2026 | 6:00 PM - 10:00 PM

\$188 **/adult

\$68 **/child

With our compliments a serving of abalone for every diner

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GARDEN FRESH SALAD BAR

Balsamic Vinaigrette | Thousand Island | Goma Dare | Caesar Dressing

Japanese Cucumber | Cherry Tomato | Black Olive | Sweet Onion |
Corn Kernel | Preserved Beetroot | Parmesan Cheese | Crouton

COLD APPETIZER

Prosperity Marinated Jellyfish

Fortune Drunken Chicken with Shaoxing Wine

Auspicious Octopus & Pineapple Salad

SEAFOOD ON ICE

Seasonal Oysters | Boston Lobsters | Snow Crab Legs | Chilled Tiger Prawns |

Half-shell Scallops | Green Lip Mussels | Pacific Clams

JAPANESE DELIGHTS

Assorted Sashimi: Salmon | Tuna Saku | Tako

Assorted Sushi | California Maki | Cold Soba Noodles | Chuka Wakame | Japanese Pickles

Wasabi | Japanese Gari | Shoyu

CHEESE CORNER

Fine Selection of Assorted Seasonal Cheese

Fresh Grapes | Crackers | Dry Fruits | Assorted Nuts

DIY 'YU SHENG' STATION

Sriracha Mayonnaise | Thai Chili Tamarind Dipping Sauce | Red Wine Vinaigrette | Tabasco | Lemon Wedge

SOUP OF THE DAY

Imperial Nourishing Herbal Chicken Soup

LIVE STATION

Roasted Suckling Pig

served with crispy pork skin, cucumber, and hoisin sauce on soft mantou buns

ASIAN FLAVOURS

Prosperity Flame-Seared Salmon with Yuzu Miso

Fragrant Prosperity Rice with Assorted Preserved Meats

Prosperity & Bountiful Treasures Poon Choi

Kam Heong Golden Prawns

Imperial Roasted Iberico Pork Collar Char Siu with Osmanthus Honey

Crispy Auspicious Soon Hock (Marble Goby) with Thai Chili Sauce

Golden Wok-Fried Black Pepper Beef with Capsicum

Fiery Fortune Spicy Hot Pepper Chicken

Longevity Hong Kong Kai Lan with Mushrooms

Longevity Braised Ee Fu Noodles with Shimeji Mushrooms

Golden Coin Chicken with Bak Kwa

SWEET FINALE

Chocolate Fountain

with assorted accompaniments

DIY Ice Kacang and Chendol

Shaved ice desserts with assorted toppings

Signature Muah Chee

Chevy glutinous rice cakes coated with sugared peanuts

HOT LOCAL DESSERTS

Auspicious Tang Yuan

Glutinous rice balls in fragrant ginger syrup

FESTIVE TREATS

Assorted Chinese New Year Cookies

Love Letters

Pineapple Tarts

Nian Gao (Chinese New Year Cake)

LOCAL & SWEET BITES

Assorted Pastries

Fresh Tropical Fruit Platter

Assorted Ice Cream Cups