



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 & 2 Buffet Lunch

17 & 18 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 Dressing | 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



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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 | Taki  
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