#### CHINESE NEW YEAR DINNER BUFFET MENU =

### HONG KONG MEAT PLATTER (CHINESE COLD CUTS)

Slow Cooked Range Chicken, One Thousand Years Egg Shanghai Chorizo, Pork Char Sui

### CHINESE SAMPLER (PETIT APPETIZER)

Crab cake and oyster baked, Sweet ham, Steamed Tofu

### POT STICKERS, FRIED STREET BALLS AND DIMSUM STATION

Ngohiong (quekiam), Squid and Fish Ball, Vegetable Spring Roll, Lumpiang Shanghai 2 Kinds of Steamed Buns (Bola-Bola and Asado) Cuapao, Shrimp and Pork Siomai.

#### FRESHLY CAUGHT SEAFOOD OF THE DAY

Steamed Crabs and Shrimp in Ginger Leeks and Chilli Sauce

#### CHINESE NOODLE SOUP STATION

3 Kinds of Noodles, with Vegetables & Condiments

### **HEALTHY SALADS**

Tropical Salad Bar with Accompaniments and Dressing,
Quail Eggs, Corn and Mushroom Salad, Chinese Potato Salad,
Orange Coleslaw Salad,
Oriental Seafood Pasta Salad, Raw fish salad

### SOUP (2019 LUCKY SOUP)

Cream of Corn and Asparagus Soup

### CARVING

Roasted Peking Duck (Hong kong sauce)

# FOOD CHAFERS

Fragrant Steamed Rice, Chinese Fried Rice with Pineapple, Stir Fry Vegetables with seafoods & Quail Eggs, Beef Hofan, Steam Dory Fish with Sesame Seed, Chinese fried chicken, Pork Patatim with Filipino Petchay, Slow Braised Beef Brisket with Daikon

## DESSERT

Mini Strawberry Cake and Yam Cake, Sweet Steamed Rice,
Puto, Hopia and Butchi, Mango Sago and Black Gelatin,
Fortune Cookies,

Tikoy (Sticky Rice Cake), Tropical Fruits in Season



