



22 – 23 January | 12pm – 2.30pm

DAY 1 AND DAY 2 LUNCH BUFFET MENU 2023

S\$90++ Per Adult / S\$45++ Per Child (6 – 12 years old)

***Add-on: Free flow beer, red wine and white wine at S\$38++ per pax**

Free flow soft drinks / chilled juices at \$6++ per pax

Menu items are subject to changes according to availability.

All prices are subject to 10% service charge and prevailing government taxes

For reservations and enquiries, please call 6311 8195
or email cafe.mosaic@carltonhotel.sg

With special add-on SALMON YU-SHENG (LO HEI) with Citrus Sauce

APPETIZER

Shredded Smoked Duck Salad with Peach Coulis

Thai Shredded Papaya Salad

Healthy Dual Smith's Apple Salad

Jelly Strips tossed with Black Fungus Salad

Marinated Seafood with Tang Hoon Salad

Gado Gado

SALAD

Choice of Greens: Romaine Lettuce, Mixed Green, Red Chicory

Choice of Accompaniments: Cherry Tomato, Corn Kernel, Celery, Artichoke, Cucumber, Mandarin Orange Wedges

Choice of Sauces & Condiments: Thousand Island, Honey Mustard, Caesar Dressing and Balsamic

BREAD SELECTIONS

Cranberry Bread, Sour Dough, Baguette, Rye Bread & Multi Grain

Accompanied with Butter, Margarine & Jam

ON ICE

Maine Lobster, Salmon Sashimi, Tako, Tiger Prawn, Black Mussel, Cold Crab Legs,

Lala and Crawfish

Choice of Sauces & Condiments: Kikkoman, Wasabi, Red Ginger

Assorted Hand Made Sushi & Maki Roll





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DAY 1 AND DAY 2 LUNCH BUFFET MENU 2023

CARVING

Roasted Crispy Pork Belly & Roasted Chicken
Served with Fragrance Salt and Mustard

HEATING LAMP STATION

Chicken Katsudon
Shanghai Dumpling
Prawn Cracker
Belinjo Cracker

SOUP

Braised Fish Maw
Chicken & Leek Soup

NOODLE STATION

Singapore-style Prawn Noodle
*Prawn, Fish Cake, Beansprout, Morning Glory,
Chili Powder, Dried Shallot & Spring Onion*

STEAM BASKET

Huat Kueh
Longevity Bun
Pork Siew Mai

CONGEE STATION

Live Cooking Action with the Choice of:
Crab Meat, Prawn, Cuttlefish, Minced Pork,
Slice Fish & more
With selection of condiments

DESSERTS

Assorted French Pastries
Prosperity Pineapple Tart
Caramel Custard
Rich Chocolate Opera
CNY Goodies
Cheese Cake
Mango Pudding
Chocolate Mousse in Glass
Selection of House Pastries (3 types)
Daily Hot Dessert
4 kinds of Ice Cream
Seasonal Fresh Fruit Platter

BEVERAGES (FREE FLOW)

Gourmet Coffee
Selection of Tea





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DAY 1 AND DAY 2 LUNCH BUFFET MENU 2023

HOT DISHES

DAY 1

Braised Tender Beef Brisket with White Radish
Pork Ribs Coated with Ginger Marmite Sauce
Steamed Seabass with Superior Soya Sauce and Garlic Chips
Wok Fried Prawn, Japanese Scallop, Squid with Bean curd & Leek
Tender Braised Duck & Sea Cucumber with Bai Lin Mushroom
Double Boiled Herbal Chicken
Assorted Vegetables with Dried Scallops & Fatt Chye
Fragrance Oil Mushroom Yam Rice
Chef Craft Pasta of the Day

DAY 2

Tender Braised Beef Brisket with Trio Carrot
Steamed Pork Ribs with Yellow Bean Sauce
Seabass Fillet in Garlic, Ginger Soya Sauce
Prawn, Japanese Scallop and Egg Tofu in X.O Sauce
Fried Chicken Coated with Marmite Sauce
Long Cabbage with Dried Oyster, Fatt Chye & Chinese Mushroom
Braised Duck & Sea Cucumber with Ice-berg Lettuce
Steamed Lotus and Chestnut in Leaf Rice
Chef Craft Pasta of the Day





21 – 23 January | 6pm – 10pm

CNY EVE, DAY 1 AND DAY 2 DINNER BUFFET MENU 2023

S\$128++ Per Adult / S\$64++ Per Child (6 – 12 years old)

***Add-on: Free flow beer, red wine and white wine at S\$38++ per pax**

Free flow soft drinks / chilled juices at \$6++ per pax

Menu items are subject to changes according to availability.

All prices are subject to 10% service charge and prevailing government taxes

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With special add-on SALMON YU-SHENG (LO HEI) with Citrus Sauce

APPETIZER

Grilled Calamari Salad with Spicy Kaffir Lime Dressing
Marinated Oriental Style Jelly Strips with Black Fungus
Pacific Clam, Pressed Yellow Tofu with Braised Peanut Salad
Shredded Duck Salad with Hoisin Sauce
Deshelled Prawn & Tang Hoon with Mango & Cilantro Vinaigrette
Nonya Pickle Salad
Singapore Style Rojak

SALAD

Choice of Greens: Romaine Lettuce, Mixed Green, Red Chicory
Choice of Accompaniments: Cherry Tomato, Kidney Bean, Corn Kernel, Onion, Crouton, Celery, Chick Pea, Mandarin Orange Wedge, Cucumber
Choice of Sauces & Condiments: Thousand Island, French dressing, Caesar Dressing, Olive Oil, Balsamic & Honey Mustard

ON ICE

Maine Lobster, Salmon Sashimi, Tako, Tiger Prawn, Black Mussel, Crawfish, Flower Clams & Fresh Oyster
Choice of Sauces & Condiments: Kikkoman, Wasabi, Red Ginger
Assorted Handmade Sushi & Maki Roll
Choice of Sauces & Condiments: Red Shallot Vinaigrette, Hot Sauce & Cocktail Sauce





21 – 23 January | 6pm – 10pm

CNY EVE, DAY 1 AND DAY 2 DINNER BUFFET MENU 2023

CHOPPING BOARD BBQ

EVE

Roasted Whole Suckling Pig & Chicken
Peking duck

DAY 1 & 2

Roasted Crispy Pork Belly & Roasted Chicken

Choice of Sauces & Condiments:

Chicken Chili, Mustard & Fragrant Salt

HEATING LAMP STATION

Coin Bak Kwa
Spring Roll
Prawn Ngoh Hiang
Treasure Dumpling

SOUP

Braised Fish Maw
Ginseng Chicken Broth

NOODLE STATION

Singapore-style Prawn Noodle
*Prawn, Fish Cake, Beansprout, Morning Glory,
Chili Powder, Dried Shallot & Spring Onion*

STEAM BASKET

Huat Kueh
Longevity Bun
Pork Siew Mai

FRESH BAKERY ITEMS & SELECTION OF CHEESE

Selection of Bread Loaves
Assorted Bread Roll &
5 kinds of Semi Soft Cheese
(Brie, Port Sauté, Bresse Blue, Swiss &
Camembert)
Butter & Margarine





21 – 23 January | 6pm – 10pm

CNY EVE, DAY 1 AND DAY 2 DINNER BUFFET MENU 2023

HOT DISHES

EVE

Pork Ribs Kento Style

Braised Sea Cucumber, Chinese mushroom with Long Cabbage Vegetable

Steamed Barramundi Fillet in Superior Soya Sauce & Garlic Chips

Stir Fried Prawn with Salted Egg Sauce

Prosperity Chinese Herbal Whole Chicken

Spinach with Slice Giant Whelk, Golden Mushroom in Carrot Broth

Wok Fried Seafood with Chinese Leek, Dried Oyster & Fatt Choy

Tender Braised Beef Brisket with White Radish

Steamed 8 Treasure Yam & Chestnut Lotus Rice Ee Fu Noodle with Yellow Chives & Straw Mushroom

DAY 1

Pork Ribs Coated with Pumpkin Puree

Braised Duck with Sea Cucumber & Chinese Flower Mushroom

Steam Seabass Fillet with Minced Garlic and Shallot

Wok Fried Prawn Scallion & Ginger style

Assorted Seafood with Leek, Fatt Chye & Dried Oyster

Fried French Bean with Dried Shrimps & Chye Poh

Prosperity Chicken Coated with Marmite Sauce

Stir Fried Sliced Beef in Black Pepper Style

Golden Pineapple Fried Rice Topped with Chicken Floss

Braised Ee Fu Noodles with Silver Sprouts & Straw Mushroom

DAY 2

Prosperity Whole Herbal Chicken

Pork Ribs Coated with Rock Sugar Sauce

Steam Seabass Fillet with Garlic & Ginger Cilantro Soya Sauce

Prawn, Squid, Japanese Scallop with X.O Sauce

Stir Fried Prawns with Sweet & Sour Sauce

Braised Duck with Sea Cucumber & Mushroom

Seasonal Veggie with Fatt Chye, Dried Scallop in Carrot Puree

Wok Fried Beef with Sze Chuan Pepper, Scallion & Ginger

Steamed Lotus and Chinese Chestnut Rice

Braised Ee Fu Noodles with Silver Sprouts & Straw Mushroom





21 – 23 January | 6pm – 10pm

CNY EVE, DAY 1 AND DAY 2 DINNER BUFFET MENU 2023

DESSERTS

- Assorted Mini French Pastries
- Prosperity Pineapple Tart
- Chinese Cookies Goodies
- Caramel Custard
- Rich Chocolate Opera
- Cheese Cake
- Mango Pudding
- Chocolate Mousse in Glass
- 5 kinds of Ice Cream
- Selection of House Pastries (3 types)
- 2 x Daily Hot Dessert
- Seasonal Fresh Fruit Platter

BEVERAGES (FREE FLOW)

- Gourmet Coffee
- Selection of Tea

