



Jaspé

CHINESE NEW YEAR

INTERNATIONAL BUFFET

LUNCH MENU

5 JAN - 28 FEB 2026

SEAFOOD BAR ON ICE

SWEET HOSO PRAWN, GREEN MUSSELS, VENUS CLAM, RED CRAWFISH, GRATINÉED MORNEY OYSTER

DIPS & CONDIMENTS

LEMON WEDGES, MIGNONETTE VINEGAR, SPICY HOT SAUCE, WASABI MAYO, TOBASCO SAUCE

PLATED EVERLASTING PROSPERITY FRESH SLICED SALMON "YU SHENG"

SHREDDED RED, WHITE AND GREEN RADISH, CRUSHED PEANUTS, PLUM SAUCE, PEANUT OIL, CRISPY FRIED CRACKERS, NUTMEG CANDIES, FRIED TARO SHREDS, PICKLED GINGER SHREDS, WINTER MELON SHREDS, WHITE SESAME SEEDS, FIVE-SPICE POWDER & WHITE PEPPER, KUMQUAT CANDICE

MIX & MATCH SALAD BAR

MESCLUN SALAD BUTTERHEAD LETTUCE, BABY ROMAINE LETTUCE, LOLLO ROSSO LETTUCE (V)

CHERRY TOMATO, TELEGRAPH CUCUMBER, RED ONION, CHICKPEAS, OLIVES KALAMATA, SWEET CORN KERNEL, PARMESAN CHEESE, BEETROOT, SHREDDED CARROT, WAKAME, KIMCHI, EDAMAME

DRESSING & VINAIGRETTES

EXTRA VIRGIN OLIVE OIL, THOUSAND ISLAND DRESSING, RANCH DRESSING, CAESAR DRESSING, BALSAMIC VINAIGRETTE, LEMON VINAIGRETTE, FLEUR DE SEL AND PEPPER CRUST

COMPOUND SALADS

DRUNKEN CHICKEN ROULADE WITH WOLFBERRIES
MARINATED SESAME JELLYFISH SALAD
SMASH CUCUMBER, BLACK FUNGUS WITH SPICY SESAME VINEGAR SAUCE (V)
WALNUT & POMEGRANATE ROASTED KABOCHA SALAD (V)
WINTER QUINOA SALAD WITH CUCUMBER, CELERY & ONION IN CITRUS DRESSING (V)


CHARCUTERIE & CHEESE BOARD

PARMIGIANO CHEESE
ROQUEFORT CHEESE
BRIE DE MEAUX CHEESE
HONEY BAKED HAM
MILANO SALAMI
BLACK FOREST HAM

CONDIMENTS

ASSORTED NUTS, WATER BISCUIT, LAVOOSH, GRISSINI STICK, DRIED CRANBERRY, DRIED PRUNES, DRIED APRICOT, MANUKA HONEY, CORNICHONS, GHERKINS, COCKTAIL ONIONS, OLIVE, CAPERS BERRIES

Menu items are subject to change based on seasonal availability.
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HEAT LAMP

ASSORTED SATAY (CHICKEN & LAMB)

CONDIMENTS

PEANUT SAUCE, CUCUMBER, ONION

SOUP

(1 TYPE DAILY ROTATION)

DOUBLE BOILED CHICKEN HERBAL BROTH
BRAISED FISH MAW SOUP
SICHUAN HOT & SPICY CHICKEN SOUP
WILD FORESTINE MUSHROOM SOUP (V)

CANTON ROASTING STATION

HAINANESE CHICKEN | ROASTED FIVE SPICE DUCK
| ROASTED CRACKLING PORK BELLY | PORK CHAR SIEW

SERVED WITH: STEAMED AROMATIC FRAGRANT CHICKEN RICE (DAILY)

CONDIMENTS

CHILLI SAUCE, GINGER DIP, DARK SOYA SAUCE,
ENGLISH MUSTARD, SWEET PLUM SAUCE

PASTA STATION

SEAFOOD MARINARA PASTA
AGLIO OLIO PASTA
BEEF BOLOGNAISE PASTA
CREAMY MUSHROOM PASTA

CHOICE OF PASTA

SPAGHETTI, PENNE, FUSILLI

CONDIMENTS & SAUCE

GRATED PARMESAN CHEESE, CHILI FLAKES,
PRAWN & MUSSEL MEAT BEEF BOLOGNAISE,
POMODORO SAUCE, TRUFFLES MUSHROOM CREAM

1 TYPE DAILY ROTATION

SEAFOOD "PO FAN"
BRAISED TEOCHEW PORK BELLY WITH LOTUS BUN



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ENTRÉE

ROTATION A

SINGAPORE CHILLI CRAYFISH WITH DEEP FRIED MANTOU
KERISIK CHICKEN RENDANG
STEAMED WHOLE SEABASS IN SUPERIOR SOY BROTH
STIR FRIED PORK RIBS WITH GREEN CHILLI & BLACK BEAN SAUCE
CEREAL PRAWN
ROASTED CAULIFLOWER WITH YOGURT (V)
EE FU NOODLES WITH YELLOW CHIVE AND SHIMEJI MUSHROOM (V)
BAKED CHEESE TOMATO RICE WITH MUSHROOM & PORK SAUSAGE

ROTATION B

WOK FRIED "KAM HEONG" CRAYFISH
EIGHT TREASURE DUCK
BAKED SEABASS FILLET WITH NYONYA SAUCE
WOK FRIED PORK BELLY WITH SALTED FISH & SPRING ONION
SAMBAL PETAI VENUS CLAM
BRAISED LONG CABBAGE WITH DRIED OYSTER
CRISPY EGG NOODLE WITH BEEF GRAVY AND PORK LARD
STEAMED CHINESE CURD MEAT LOTUS RICE

ROTATION C

STIR FRIED CRAYFISH WITH GINGER, SPRING ONION & YELLOW WINE
STEAMED HERBAL CHICKEN WITH MUSHROOM & RED DATE
DEEP FRIED RED SNAPPER PINEAPPLE SWEET PLUM SAUCE
BRAISED CHEEK RENDANG WITH GINGER LEAF'S
STIR FRIED SPICY PINEAPPLE PRAWN
SAMBAL TEMPEH WITH LONG BEAN & TOFU (V)
WOK FRIED SUPREME SOY & SESAME HONG KONG NOODLE (V)
STEAMED BLUE PEAS BUTTER RICE (V)

SWEETS

CHOCOLATE FOUNTAIN

CONDIMENTS

STRAWBERRY, PINEAPPLE, MARSHMALLOW,
GRAPES, COOKIES, CHOUX PUFF

MANDARIN ORANGE
ASSORTED FRENCH PASTRY
CRISPY TRIO-LAYER "NIAN GAO"
CHILLED MANGO SAGO WITH POMELO
HOT RED BEAN SOUP WITH GINKO NUT
CHINESE NEW YEAR ASSORTED COOKIES
TROPICANA FRESH CUT FRUITS PLATTER



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DINNER MENU

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SEAFOOD BAR ON ICE

SWEET HOSO PRAWN, GREEN MUSSELS, VENUS CLAM,
RED CRAWFISH, FRESHLY SHUCKED LIVE OYSTER

DIPS & CONDIMENTS

LEMON WEDGES, MIGNONETTE VINEGAR, SPICY HOT
SAUCE, WASABI MAYO, TOBASCO SAUCE

PLATED EVERLASTING PROSPERITY FRESH SLICED SALMON "YU SHENG"

SHREDDED RED, WHITE AND GREEN RADISH, CRUSHED PEANUTS,
PLUM SAUCE, PEANUT OIL, CRISPY FRIED CRACKERS, NUTMEG CANDIES,
FRIED TARO SHREDS, PICKLED GINGER SHREDS,
WINTER MELON SHREDS, WHITE SESAME SEEDS,
FIVE-SPICE POWDER & WHITE PEPPER, KUMQUAT CANDICE

MIX & MATCH SALAD BAR

MESCLUN SALAD BUTTERHEAD LETTUCE, BABY ROMAINE
LETTUCE, LOLLO ROSSO LETTUCE (V)

CHERRY TOMATO, TELEGRAPH CUCUMBER, RED ONION,
CHICKPEAS, OLIVES KALAMATA, SWEET CORN KERNEL,
PARMESAN CHEESE, BEETROOT, SHREDDED CARROT,
WAKAME, KIMCHI, EDAMAME

DRESSING & VINAIGRETTES

EXTRA VIRGIN OLIVE OIL, THOUSAND ISLAND DRESSING,
RANCH DRESSING, CAESAR DRESSING, BALSAMIC VINAIGRETTE,
LEMON VINAIGRETTE, FLEUR DE SEL AND PEPPER CRUST

COMPOUND SALADS

DRUNKEN CHICKEN ROULADE WITH WOLFBERRIES
MARINATED SESAME JELLYFISH SALAD
SMASH CUCUMBER, BLACK FUNGUS WITH SPICY SESAME VINEGAR SAUCE (V)
WALNUT & POMEGRANATE ROASTED KABOCHA SALAD (V)
WINTER QUINOA SALAD WITH CUCUMBER, CELERY & ONION IN CITRUS DRESSING (V)


CHARCUTERIE & CHEESE BOARD

PARMIGIANO CHEESE
ROQUEFORT CHEESE
BRIE DE MEAUX CHEESE
HONEY BAKED HAM
MILANO SALAMI
BLACK FOREST HAM

CONDIMENTS

ASSORTED NUTS, WATER BISCUIT, LAVOOSH,
GRISSINI STICK, DRIED CRANBERRY, DRIED PRUNES,
DRIED APRICOT, MANUKA HONEY, CORNICHONS,
GHERKINS, COCKTAIL ONIONS, OLIVE, CAPERS BERRIES

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SERVED WITH: STEAMED AROMATIC FRAGRANT CHICKEN RICE (DAILY)

CONDIMENTS

CHILLI SAUCE, GINGER DIP, DARK SOYA SAUCE,

ENGLISH MUSTARD, SWEET PLUM SAUCE

LAKSA NOODLE STATION

HERITAGE SINGAPORE LAKSA NOODLES

CONDIMENTS

THICK VERMICELLI, QUAIL EGG, PRAWN, BEAN SPROUT, BEAN CURD

PUFF, FISH CAKE, SAMBAL, CHOPPED LAKSA LEAF

PASTA STATION

SEAFOOD MARINARA PASTA

AGLIO OLIO PASTA

BEEF BOLOGNAISE PASTA

CREAMY MUSHROOM PASTA

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SPAGHETTI, PENNE, FUSILLI

CONDIMENTS & SAUCE

GRATED PARMESAN CHEESE, CHILI FLAKES,

PRAWN & MUSSEL MEAT BEEF BOLOGNAISE,

POMODORO SAUCE, TRUFFLES MUSHROOM CREAM

1 TYPE DAILY ROTATION

SEAFOOD "PO FAN"

BRAISED TEOCHEW PORK BELLY WITH LOTUS BUN

1 TYPE DAILY ROTATION

BAKED ATLANTIC WHOLE SALMON BELLAVISTA

ROASTED BEEF STRIPLOIN



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BAKED CHEESE TOMATO RICE WITH MUSHROOM & PORK SAUSAGE)

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STIR FRIED CRAYFISH WITH GINGER, SPRING ONION & YELLOW WINE
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DEEP FRIED RED SNAPPER PINEAPPLE SWEET PLUM SAUCE
BRAISED CHEEK RENDANG WITH GINGER LEAF'S
STIR FRIED SPICY PINEAPPLE PRAWN
SAMBAL TEMPEH WITH LONG BEAN & TOFU (V)
WOK FRIED SUPREME SOY & SESAME HONG KONG NOODLE (V)
STEAMED BLUE PEAS BUTTER RICE (V)

SWEETS

CHOCOLATE FOUNTAIN

CONDIMENTS

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GRAPES, COOKIES, CHOUX PUFF

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