



Peninsula Excelsior Singapore  
A WYNDHAM HOTEL

# Celebrate and Usher in the Dragon Year with us

9 February 2024

一帆风顺，万事如意

6 COURSE REUNION DINNER PROSPEROUS MENU

\$888.00<sup>++</sup> per table of 10 persons



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鸿运捞鱼生

*"Summit of Fortune" Yu Sheng with Smoked Salmon*

创业展鸿图

鱼鳔海鲜羹

*Braised Fish Maw with Seafood in Superior Broth*

年年皆有鱼

清蒸顺壳鱼

*Steamed Marble Goby with Superior Soya Sauce*

心想又事成

海参，鲍鱼冬菇西兰花

*Braised Sea Cucumber and Abalone  
with Mushroom Broccoli*

五谷庆丰收

虾球干烧伊面

*Stewed Ee-Fu Noodles with Prawns & Shimeji Mushrooms*

珠光耀宝气

雪耳北杏南杏木瓜

*Chilled Sweetened White Fungus with Papaya & Almonds*

*Free flow of Chinese Tea*







**Peninsula Excelsior Singapore**  
A WYNDHAM HOTEL

*Celebrate & Usher in the Dragon Year with us*

**9 - 11 February 2024**

**LUNAR NEW YEAR BUFFET DINNER MENU**

**\$98.00<sup>++</sup> per adult | \$68.00<sup>++</sup> per child**



**Prosperity Salmon Yu Sheng**

*Served and tossed at your table*

**Seafood on Ice**

*Alaskan Crab Claws,  
Ocean Prawns, Mussels*

**Appetizers**

*Drunken Chicken Roulade  
Fish Roe, Japanese Tofu with  
Sesame Soya Dressing*

**Salad**

*Seasonal Mixed Lettuce  
Blossom Tomatoes & Salted Egg Salad  
Potatoes & Chinese Sausage  
with Light Tom Yum Mayo  
Cold Crab Stick & Ham Egg Noodles  
with Soy Sesame Dressing  
Japanese Cucumber & Black Fungus  
Thai Style Calamari & Pomelo Salad*

**Soup**

*Shark's Fin Soup  
Double Boiled Chicken Ginger Broth*

**Live Station**

*Slipper Lobster Laksa*

**Side Corner**

*Roasted Truffle Duck  
Crispy Roasted Pork  
Char Siew*

**Hot Dishes**

*Braised Clay Pot Rice with Salted Fish,  
Chinese Mushrooms, Shrimps &  
Chinese Sausages  
Braised Sea Cucumber, Tofu &  
Shitake Mushrooms  
Braised Black Pepper Pig's Trotters  
Steamed Whole Seabass with  
Superior Soy Sauce  
Fried Crystal Prawns with  
Homemade X.O. Sauce  
Ee Fu Noodles with Yellow Chives  
& Shimeiji Mushrooms  
Fried New Zealand Mussels with  
Chilli Bean Sauce  
Braised Long Cabbage with  
Dried Oysters & Fa Cai*

**Dessert**

*Mandarin Light Cheese Cake  
Berries Chocolate Torte  
Chilled Mango Sago with Pomelo  
Durian Pengat  
Chinese New Year Assorted Cookies  
Chinese New Year Mini Pastries*

**Hot Dessert**

*Ginger Soup with Peanut Dumplings*

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**12 - 24 February 2024**

**LUNAR FESTIVE BUFFET LUNCH MENU**

**\$48.00<sup>++</sup> per adult | \$28.00<sup>++</sup> per child**

**Appetizers**

*Sashimi & Sushi Counter*  
*Assorted Sushi, Salmon &  
Taco Sashimi with Condiments*

**Salad**

*Seasonal Spring Lettuce*  
*Blossom Tomatoes*  
*with Mozzarella & Pesto Oil*  
*Ham & Potatoes Tossed*  
*with Mustard Seed Dressing*  
*Chunky Waldorf with Raisin*  
*Japanese Cucumber & Black Fungus*  
*Thai Style Calamari & Pomelo Salad*

**Dressing**

*Apple & Sesame, Thousand Island, Italian*

**Soup**

*Fish Maw Soup / Mushroom Soup /*  
*Double Boiled Chicken Ginger Broth /*  
*Roasted Trio Tomato Soup with*  
*Char Grilled Corn / Soup Buntut*

**Live Station**

*Laksa*  
*(Prawn, Beansprout,*  
*Tou Pok, Sambal,*  
*Laksa Leaves)*

**Hot Dishes**

*Fragrant Steam Rice*  
*Hungarian Beef Goulash /*  
*Braised Oxtail in Red Wine*  
*Braised Black Pepper Pig's Trotter /*  
*Roasted Crispy Pork Belly*  
*Steamed Seabass Fillet with*  
*Chilli Tamarid Coconut /*  
*Fried Seabass with Asia Apice*  
*Stir Fry Prawn with Plum Sugar Chilli /*  
*Steamed Drunken Prawns*  
*Ee Fu Noodles with Yellow Chive*  
*and Shimeiji Mushroom /*  
*Fettucine with Trio Mushroom Cream*  
*Fried New Zealand Mussel with Chilli Bean /*  
*Kam Hiang La la Clam /*  
*Baked Mussel with Onion & Garlic Mimosa*  
*Stir Fry Garlic Nai Bai Choy /*  
*Braised Spinach with Roasted Garlic*  
*and Trio Trusser Egg Italian Caccitore /*  
*Chicken Stewed with Red Wine*

**Dessert**

*Cheese Cake*  
*Berries Chocolate Torte*  
*Chilled Mango Sago with Pomelo*  
*Ice Kachang*  
*Fruit Platter*

**Hot Dessert**

*Bread & Butter Pudding /*  
*Bur Bur Cha Cha / Apple Crumble*

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**12 - 24 February 2024**

**LUNAR FESTIVE BUFFET DINNER MENU**  
**\$58.00<sup>++</sup> per adult | \$38.00<sup>++</sup> per child**



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**Seafood on Ice**

*Ocean Prawns, Mussels, Half Shell Scallop*

**Appetizers**

*Sashimi & Sushi Counter  
Assorted Sushi, Salmon &  
Taco Sashimi with Condiments*

**Salad**

*Seasonal Spring Lettuce  
Blossom Tomatoes  
with Mozzarella & Pesto Oil  
Ham & Potatoes Tossed  
with Mustard Seed Dressing  
Chunky Waldorf with Raisin  
Japanese Cucumber & Black Fungus  
Thai Style Calamari & Pomelo Salad*

**Dressing**

*Apple & Sesame, Thousand Island, Italian*

**Soup**

*Fish Maw Soup / Mushroom Soup /  
Double Boiled Chicken Ginger Broth /  
Roasted Trio Tomato Soup with  
Char Grilled Corn / Soup Buntut*

**Live Station**

*Laksa  
(Prawn, Beansprout,  
Tou Pok, Sambal, Laksa Leaves)*

**Carving Station**

*Roasted Ribeye or Beef /  
Roasted Boneless Leg or Lamb /  
Roasted Chicken with Olive paste  
and Truffle Oil*

**Hot Dishes**

*Fragrant Steam Rice  
Hungarian Beef Goulash /  
Braised Oxtail in Red Wine  
Braised Black Pepper Pig's Trotter /  
Roasted Crispy Pork Belly  
Steamed Seabass Fillet with  
Chilli Tamarid Coconut /  
Fried Seabass with Asia Apice  
Stir Fry Prawn with Plum Sugar Chilli /  
Steamed Drunken Prawns  
Ee Fu Noodles with Yellow Chive  
and Shimeiji Mushroom /  
Fettucine with Trio Mushroom Cream  
Fried New Zealand Mussel with Chilli Bean /  
Kam Hiang La la Clam /  
Baked Mussel with Onion & Garlic Mimosa  
Stir Fry Garlic Nai Bai Choy /  
Braised Spinach with Roasted Garlic  
and Trio Trusser Egg Italian Caccitore /  
Chicken Stewed with Red Wine*

**Dessert**

*Cheese Cake  
Berries Chocolate Torte  
Chilled Mango Sago with Pomelo  
Ice Kachang  
Fruit Platter*

**Hot Dessert**

*Bread & Butter Pudding /  
Bur Bur Cha Cha / Apple Crumble*

