

Crossroads Buffet Lunar New Year Dinner Menu 12 to 24 February 2024

Thursday to Saturday - Adult: \$102++ | Child: \$52++

MAKE-YOUR-OWN YU SHENG

Traditional Yu Sheng with Shredded Carrot, Radish, Baby Abalone, Smoked Salmon, Tuna Tataki, Crispy Fish Skin

SEAFOOD ON ICE

Half Shell Scallop
Snow Crab Leg
Poached Crab
Poached Crayfish
Poached Live Prawn
Crayfish
Black Mussel

Condiment: Lemon Wedge, Wasabi Mayonnaise, Marie Rose, Shallot Mignonette

FISHERMAN'S POT

Fresh seafood selection from the Seafood on Ice, paired with your preferred sides and Asian fusion sauces

Sides: Luncheon Meat, Smoked Sausage, Broccoli, Fried Mantou,
Red Skinned Potato, Corn on Cob

Sauce: Tom Yum Coconut Cream Sauce, Garlic Butter, Cajun Cheese Sauce

SALAD BAR

Selection of Freshly Chopped Condiments with Assorted Mixed Salad Green, Crudités and Salad Dressing.

READY-MADE SALAD

Korean Chicken Salad

Shredded Chicken, Seaweed, Lettuce, Cucumber, Spring Onion, Soy Vinaigrette

Menu is on rotational basis and is subject to change without prior notice.

Full prepayment is required to secure the reservation.

Prices are subject to 10% service charge and prevailing Goods and Services Tax (GST).

Child aged from 5 to 12 years old.

SINGAPORE MARRIOTT TANG PLAZA HOTEL

320 Orchard Road, Singapore 238865

T: (65) 6735 5800 | F: (65) 6735 9800

MARRIOTTANGPLAZA.COM

Orange Plum Salad

Grilled Plum, Arugula, Mandarin Orange

Purple Power Salad

Purple Cabbage, Cucumber, Carrot, Quinoa, Brussel Sprout, Yuzu Soy Dressing

CHARCUTERIE

Prosciutto De Parma

Pepperoni Salami

Honey Glazed Ham

Turkey Ham

Condiment: Selection of Mustard, Cornichon, Pickled Pearl Onion, Pickled Caper Berry

ARTISANAL BREAD & CHEESE SELECTION

Selection of freshly baked artisanal bread.

Cheese: Brie de Meaux, Manchego, Emmental, Tomme De Savoie

Cracker: Table Water Cracker, Sesame Lavosh, Grissini

Condiment: Assorted Dried Fruit and Nut, Quince Paste

SOUP STATION

Soup Base: Mala, Black Chicken Collagen, Laksa

Condiment: Assorted Meat, Seafood, Vegetable, Noodle

CHINESE BARBEQUE

Roast Irish Duck

Hong Kong-Style Braised Chicken

Crispy Pork Belly

Braised Pork Bun with Cucumber and Coriander

Condiment: Hainanese Chilli Sauce, Hoisin Sauce, Plum Sauce, Thai Sweet Chilli, Japanese Sesame

Menu is on rotational basis and is subject to change without prior notice.

Full prepayment is required to secure the reservation.

Prices are subject to 10% service charge and prevailing Goods and Services Tax (GST).

Child aged from 5 to 12 years old.

SINGAPORE MARRIOTT TANG PLAZA HOTEL

320 Orchard Road, Singapore 238865

T: (65) 6735 5800 | F: (65) 6735 9800

Pork Carnita Soft Shell Taco

Condiment: Shredded Lettuce, Mashed Bean, Caramelised Onion, Coriander, Lime Wedge, Pico de Gallo, Garlic & Onion Sour Cream

ASIAN HOT LINE

Fish Maw Soup with Shredded Chicken and Chinese Mushroom

Gong Bao Baby Lobster

Hong Kong Crispy Garlic Crab

Steamed Barramundi with Preserved Radish

Chicken Rib with Korean Seasoning Sauce

Broccoli with Shredded Sea Cucumber

Braised Fish Paste Noodle with Mushroom

Salted Egg Yolk Crab Meat Fried Rice

WESTERN HOT LINE

Seared Salmon Fillet with Crab Crushed Jersey Potato and Sauce Grenobloise

Slow Cooked White Bean Cassoulet with Veal Sausage, Mutton and Pork Belly

Seared Halibut with Puttanesca Sauce

Baby Octopus Squid Ink Paella

Fish Veloute with Brown Butter Leek and Pine Nut

FROM THE GRILL

Baked Green Bamboo Lobster with Miso Cheese

Honey Glazed Baby Lobster

Lamb Rack Scottaditto

Cajun King Oyster Mushroom

Sambal Stingray

CARVING STATION

Slow Oven Baked John Stone Striploin

Salmon Coulibiac

Halibut En Croute

Macaroni & Cheese

Garlic Roast Baby Potato

Condiment: Mustard Cream Sauce, Jus Au Vin, Béarnaise, Bacon Jam

Menu is on rotational basis and is subject to change without prior notice.

Full prepayment is required to secure the reservation.

Prices are subject to 10% service charge and prevailing Goods and Services Tax (GST).

Child aged from 5 to 12 years old.

SINGAPORE MARRIOTT TANG PLAZA HOTEL

320 Orchard Road, Singapore 238865

T: (65) 6735 5800 | F: (65) 6735 9800

MARRIOTTANGPLAZA.COM

DESSERT

Assortment of cakes, petite pastries, verrines, puddings and local desserts.

Live Station: Eight Treasure Cake with Rum and Toffee Sauce

Ice Cream: Assortment of Mövenpick Ice Cream

BEVERAGE ADD-ONS**

Enjoy a hearty buffet dinner with free-flow non-alcoholic beverage, draught beer, prosecco and house pour wine.

Package A Non-Alcoholic Beverage
(\$22++ per person)

Package B Draught Beer, Prosecco, House Pour Red and White Wine, Non-
(\$42++ per person) Alcoholic Beverage

Choice of Beverage

House Pour Wine: Bellevie Pavillon Merlot, Whistling Duck Semillon Sauvignon Blanc

Draught Beer: Tiger, Heineken, Kirin

Prosecco: La Gioisa

***Terms & Conditions apply. Please approach our team to find out more about the non-alcoholic beverages. Promotion cannot be used in conjunction with other discounts and privileges.*

Menu is on rotational basis and is subject to change without prior notice.

Full prepayment is required to secure the reservation.

Prices are subject to 10% service charge and prevailing Goods and Services Tax (GST).

Child aged from 5 to 12 years old.

SINGAPORE MARRIOTT TANG PLAZA HOTEL

320 Orchard Road, Singapore 238865

T: (65) 6735 5800 | F: (65) 6735 9800

MARRIOTTANGPLAZA.COM