

## Crossroads Buffet Lunar New Year Lunch Menu 12 to 24 February 2024

Monday to Friday  
Adult: \$68++ | Child: \$42++

Saturday  
Adult: \$82++ | Child: \$52++

Sunday  
Adult: \$98++ | 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

Poached Crab  
Baby Lobster  
Poached Crayfish  
Half Shell Scallop  
Poached Live Prawn  
Black Mussel

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

### JAPANESE LIVE STATION

Japanese Hand Roll (Temaki)

Condiment: Salmon Mayonnaise, Spicy Tuna Mayonnaise, Guacamole, Kanikama, Tamagoyaki, Grilled Teriyaki Chicken, Soft Shell Crab, Tobiko, Fried Ebi, Unagi, Ikura

### SALAD BAR

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

### READY-MADE SALAD

#### Top Shell Conch Salad

Conch, Cucumber, Shallot, Chilli Padi

**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

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Grilled Steak Salad

Beef Steak, Peach, Edamame, Watercress, Bean Sprout, Sesame, Tangy Sauce

Mandarin Orange Salad

Baby Spinach, Arugula, Mandarin Orange, Walnut, Cranberry, Shaved Parmesan, French 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 Duck

Hong Kong-Style Braised Chicken

Crispy Pork Belly

Braised Pork Bun with Cucumber and Coriander

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Condiment: Hainanese Chilli Sauce, Hoisin Sauce, Plum Sauce, Thai Sweet Chilli,  
Japanese Sesame  
Pork Carnita Soft Shell Taco

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

#### FROM THE GRILL

Lamb Rack Scottaditto  
Squid with Hondashi Miso Butter  
Cajun King Oyster Mushroom  
Chermoula Chicken Fillet  
Chicken Satay

#### CARVING STATION

Slow Oven Baked John Stone Striploin  
Salmon Coulbiac  
Baked Moroccan-Style Harissa Lamb Leg  
Roasted Bone-In Pork Rack  
Macaroni & Cheese  
Garlic Roast Baby Potato

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

#### ASIAN HOT LINE

Double Boiled Cordyceps Flower and Hairy Gourd Chicken Soup  
Stir-Fried Mala Baby Lobster  
Salted Egg Prawn  
Steamed Barramundi with Preserved Radish  
Chicken Rib with Butter Milk Sauce  
Broccoli with Shredded Sea Cucumber  
Kampong Fried Rice with Prawn  
Braised Fish Paste Noodle with Mushroom

#### WESTERN HOT LINE

Seared Barramundi Fillet in Spicy Tomato Sauce  
Slow Cooked Hungarian Beef Stew with Sweet Pepper and Root Vegetable

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Seared Halibut with Puttanesca Sauce  
Baby Octopus Squid Ink Paella  
Coconut Pumpkin Veloute with Jumbo Crab, Shredded Coconut and Mixed Nut  
Fish Veloute with Brown Butter Leek and Pine Nut

## 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.*

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