

SANCTUARY TEAROOM

骏马贺岁盛宴

Lunar New Year Celebration Dinner Buffet

16 February 2026,

5.30pm to 10pm

\$138++ per Adult, \$48++ per Child

(Children aged 6 and below dine for free, with a paying adult)

In-house guests, Amara Members, Sentosa Islanders enjoy 20% savings

Includes a glass of welcome drink per person -
choice of Tea Sanctuary or Citrus Blossom

Tea Sanctuary

Jim Beam, Lychee Black Tea, Fresh Lemon Juice and Syrup

Citrus Blossom

Fresh Orange, Raw Sugar Cube, Italian Basil Leaf and Carbonated Water

Prosperity Yu Sheng*

with Smoked Salmon, Spring Berries and Mandarin Orange

*Prosperity Yu Sheng available in a single size, perfect for a group of 4, at \$8++

Pre-order required when making your reservation.

Flambé Abalone Treasure Pot

(One sharing portion per reservation)

Chilled Birds' Nest

with Dried Logan, White Fungus, Red Date and Lotus Seed

(Individual dessert portion, one serving per person)

Terms and conditions: Prices are subject to service charge and prevailing goods and services tax.

An advance booking of 3 days is required due to the limited availability of our Treasure Pot.

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Lunar New Year Celebration Dinner Buffet

Crustaceans on Ice

Poached Tiger Prawns, New Zealand Mussels,
Snow Crab, Sea Scallops, Maine Lobster

Spicy Mayo and Prawn Cocktail

Salad Bar

Australian Mesclun Green Leaf, Romaine Lettuce, and Shredded Cabbage

Toppings: Cucumber, Bell Peppers, Sliced Onions, Pitted Olives, Cherry Tomatoes,
Quail Eggs, Sweet Corn, Bacon Bits, Bread Croutons, and Grated Cheese

Dressings: Caesar, Thousand Island, Japanese Roast Sesame, Balsamic Vinegar and Olive Oil

Appetisers & Salads

Smoked Duck with Thai Mango Salsa

Thai-style Jellyfish Salad

Smoked Salmon on Toast, with Capers and Dill Sour Cream

Simple Greek Salad with Mandarin Orange

Double Boiled Soup

Hokkaido Dried Scallop and Chicken Ginseng Soup

Bread Counter

Selection of Artisan Breads

Served with Salted Butter, Balsamic Vinegar and Olive Oil

Hot Dishes

Fatt Choy Pork Trotter with Korea Dried Oyster and Chinese Mushrooms

Lobster Claw in Chilli Crab Sauce with Deep-fried Mantou

Lap Mei Fun (Chinese Waxed Meat, Chicken Sausage and Liver Sausage Lotus Rice)

Penne Pasta with Tomato Sauce and Fresh Basil

Mediterranean Baked White Fish

Red Wine Beef and Mushroom Stew

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Lunar New Year Celebration Dinner Buffet

Savoury

Bak Kwa Pineapple Pizza

Chicken Satay

Served with Rice Dumpling, Slice Cucumber, Onion and Satay Sauce

Noodles Station

Larkhill Laksa with Slipper Lobster and Oyster

Carving Station

Roasted Australian Ribeye with Rosemary, Mustard and Black Pepper Sauce

Mediterranean Gourmet Sausages with Roasted Garden Vegetable

Sweet Delights

Prune Kueh Lapis

Assorted Mini French Pastries

Deep-fried Yam and Sweet Potato Nian Gao

Chinese New Year Festive Goodies

Tropical Fruit Platter

Chocolate Fondue

Marshmallow, Strawberry, Melon, Puff Pastry, Apricot, Chocolate Brownie

DIY Bingsu Station

Red Bean, Cream Corn, Attap Seed, Glass Jelly, Longan, Mango Pearl,

Chendol, Agar Agar, Rose Syrup, Pandan Syrup, Gula Melaka