

**OSCAR'S Chinese New Year A La Carte Buffet – 2021**  
**DINNER - 11<sup>TH</sup>, 12<sup>TH</sup> AND 13<sup>TH</sup> FEBRUARY 2021**

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Enjoy unlimited servings from our kitchens. Simply tell us the item number you would like and our team members will personally serve the dish to your table

**One Per table**

**1. Yu Sheng Platter**

Pickled and Raw Vegetables, Seasoning, Salmon, Homemade Plum Sauce and Calamansi

**TROLLEY TO TABLE**

**2. Impossible Meat Lettuce Wraps (V)**

Asian Crispy Vegetables, Gochujang and Coriander

**3. Asian Roast (P)**

Crispy Pork Belly, Pork Char Siew – Chili Dipping Sauce

**THE ICE BAR**

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**4. Frutti Di Mare Platter**

Oyster, Snow Crab, Poached Prawn and Mussels

**5. Sashimi Platter**

Tuna, Salmon

**6. Sushi Platter**

California Roll, Salmon Nigiri, Kappa Maki

**7. Tea Glazed Smoked Duck**

Green Mango Slaw, Mushroom, Sweet Sour Plum Sauce

**8. Slow Roasted Balsamic Tomatoes Toast (V) (CD)**

Basil Cream Cheese

**9. Kueh Pie Tee (S)**

Crab Rilette, Tobiko, Coriander Cress

**10. Vitello Tonnato**

Sliced Beef Topped with Creamy Tuna Dressing

**11. Classic Oscar's Caesar Salad**

**12. Homemade Pork Pâté (P)**

Orange Onion Marmalade and Toasted Brioche

**PLANT BASED AND WELLNESS**

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**13. Dill Cream Cheese and Smashed Avocado Toast (CD)**

Sriracha and Toasted Sesame

**14. Mock Salmon**

Edamame, Cucumber and Wakame in Sesame Dressing

**15. Grilled Peach and Ricotta (CD)**

Orange Balsamic Reduction

**CHARCOAL BARBEQUE**

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**16. Grilled Lobster with Béarnaise**

**17. Cajun Spiced Chicken Thigh**

Mashed Potatoes, Smoky Barbeque Sauce

**OSCAR'S SIGNATURE NOODLES BAR**

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**18. Oscar's Signature Laksa**

**19. Braised Pork Mi Sua (P)**

Hard Boiled Egg, Leeks, Chinese Mushroom, Sesame Oil, Fried Shallot

**CHINESE NEW YEAR FESTIVE SPECIALS**

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**20. Lap Cheong Lotus Leaf Rice (P)**

Scallions

**21. Dry Bak Kut Teh with Cuttlefish and Scallions (P) (S)**

Steamed Rice – One Bowl

**22. Apple Cider and Port Wine Braised Pork Belly (P) ALC)**

Cauliflower Purée , Purple Potato Powder, Natural Jus

**23. Double Boiled Baby Abalone and Sakura Chicken Soup**

Bamboo Pith and Goji Berries

## **YEAR OF OX - 2021 – OSCAR'S SPECIALS**

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- 24 Signature Tangerine Beef with Egg Fried Rice**
- 25 Wok Tossed Beef and Rice Cake in Garlic Ginger Scallion**
- 26 Braised Beef Ball – Malaysian Spicy Tomato Sauce**  
Coriander
- 27 Classic Italian Meatballs (CD)**  
Fregola Pasta
- 28 Roasted Striploin (CD) (ALC)**  
Saffron Mashed Potatoes, Pink Peppercorn Jus

## **OSCAR'S SIGNATURE COMPOSITIONS – MUST TRY**

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- 29 XO Dry La Mian (S)**  
Sous Vide Egg, Wok Tossed Beef, Pickled Vegetables, Caviar and Scallions
- 30 Rojak Chicken Katsu Pau (N)**  
Shredded Green Mango and Coriander
- 31 Loaded Potato Skin Tacos (V)**  
Black Beans, Tomato Onion Salsa, Guacamole and Sour Cream
- 32 Wine and Cherry Tomato Braised Clams (S) (CD) (ALC)**  
Grilled Multigrain

## **WESTERN COMFORTS**

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- 33 Soup Of The Day**
- 34 Barbeque Pulled Pork Slider**  
Yuzu, Garlic, Cheese and Tomato Chutney
- 35 Impossible Meat - Texas Chilli Dog (V)**  
Cheese Sauce, Pickled Jalapeños
- 36 Jerk Marinated - Roasted Cauliflower**  
Parmesan Polenta, Toasted Macadamia Nuts, Romesco
- 37 Creamy Herbs and Mushroom Spaghetti**  
Grated parmesan, Truffle Salsa

**38 Duck Confit, Boursin Cheese, Fig Chutney, Chunky Pears (CD)**  
Tartlet

**39 Grilled Corn on the Cob (V) (CD) (S)**  
Aged Miso and Tomato Butter, Bonito Flakes and Furikake

#### **LOCAL FLAVOURS**

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**40 Spicy Chili Crabmeat (S)**  
Served with Deep Fried Mantou

**41 Steamed Halibut – Superior Soy Sauce (S)**  
Beancurd Crumbs

**42 Crispy Fish Skin with Cereal**  
Curry Leaf, Chili

**43 Smoked Barbeque Unagi**  
One Bowl – Garlic Rice, Pickled Ginger and Radish, Sous Vide egg

**44 Pan Fried Pork Dumpling (Jiao Zi) (P)**  
Soy, Garlic, Vinegar and Scallions

**45 “Kai Yang”**  
Thai Herbs Marinated Chicken with Chili Lime Dipping Sauce

#### **INDIAN FLAVOURS**

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**46 Amritsari Aloo Tikki (V) CD)**  
Sweet Tangy and Spicy Blend of Tamarind Chutney

**47 Butter Chicken with Naan (CD)**  
Chicken Thigh cooked in Creamy Rich Buttery Tomato Gravy

**48 Mutter Paneer with Garlic Butter Naan (V) (CD)**  
Cottage Cheese Cooked with Green Peas in Mild Spicy Gravy

## DESSERT

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- 49 Signature – Classic Crème Brûlée
- 50 Signature – Royal Chocolate Hazelnut Crunch (N)
- 51 Mango Passion Fruit Pavlova (N)
- 52 Raspberry Cheesecake (N)
- 53 Tangerine Blossom (N)
- 54 Paris-Brest
- 55 Panna Cotta with Kumquat Compôte
- 56 Almond Strawberry Tart (N)
- 57 Signature - Pandan Kopi 'O' Tiramisu with Milo Powder (N)  
Biscotti
- 58 Seasonal Fruit Platter
- 59 Classic Tang Yuan
- 60 Steamed Nian Gao with Shredded Coconut
- 61 Ice Cream and Sorbet  
Vanilla, Chocolate, Strawberry, Raspberry
- 62 Potong Ice Cream Chendol and Red Bean

V: vegetarian CD: contains dairy ALC: contains alcohol S: seafood N: contains nut P: contains pork