

**OSCAR'S Chinese New Year A La Carte Buffet – 2021**  
**LUNCH - 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

**THE ICE BAR**

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**2. Frutti Di Mare Platter**

Oyster, Snow Crab, Poached Prawn and Mussels

**3. Sashimi Platter**

Tuna, Salmon

**4. Sushi Platter**

California Roll, Salmon Nigiri, Kappa Maki

**5. Tea Glazed Smoked Duck**

Green Mango Slaw, Mushroom, Sweet Sour Plum Sauce

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

Basil Cream Cheese

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

Crab Rillettes, Tobiko, Coriander Cress

**8. Vitello Tonnato**

Sliced Beef Topped with Creamy Tuna Dressing

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

**10. Homemade Pork Pâté (P)**

Orange Onion Marmalade and Toasted Brioche

**PLANT BASED AND WELLNESS**

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

Sriracha and Toasted Sesame

**12. Mock Salmon**

Edamame, Cucumber and Wakame in Sesame Dressing

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

Orange Balsamic Reduction

**OSCAR'S SIGNATURE NOODLES BAR**

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**14. Oscar's Signature Laksa**

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

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

**CHINESE NEW YEAR FESTIVE SPECIALS**

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

Scallions

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

Steamed Rice – One Bowl

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

Cauliflower Purée, Purple Potato Powder, Natural Jus

**19. Double Boiled Sakura Chicken Soup**

Bamboo Pith and Goji Berries

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

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**20 Signature Tangerine Beef with Egg Fried Rice**

**21 Wok Tossed Beef and Rice Cake in Garlic Ginger Scallion**

**22 Braised Beef Ball – Malaysian Spicy Tomato Sauce**

Coriander

**23 Classic Italian Meatballs (CD)**

Fregola Pasta

**24 Roasted Striploin (CD) (ALC)**

Saffron Mashed Potatoes, Pink Peppercorn Jus

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

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

## **WESTERN COMFORTS**

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- 29 Soup Of The Day**
- 30 Barbeque Pulled Pork Slider (P)**  
Yuzu, Garlic, Cheese and Tomato Chutney
- 31 Impossible Meat - Texas Chilli Dog (V) (CD)**  
Cheese Sauce, Pickled Jalapeños
- 32 Jerk Marinated - Roasted Cauliflower (V) (N) (CD)**  
Parmesan Polenta, Toasted Macadamia Nuts, Romesco
- 33 Creamy Herbs and Mushroom Spaghetti (V) (CD)**  
Grated Parmesan, Truffle Salsa
- 34 Duck Confit, Boursin Cheese, Fig Chutney, Chunky Pears (CD)**  
Tartlet
- 35 Grilled Corn On the Cob (V) (S) (CD)**  
Aged Miso and Tomato Butter, Bonito Flakes and Furikake

## **LOCAL FLAVOURS**

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- 36 Spicy Chili Crabmeat (S)**  
Served with Deep Fried Mantou
- 37 Steamed Halibut – Superior Soy Sauce (S)**  
Beancurd Crumbs

**38 Crispy Fish Skin with Cereal**

Curry Leaf and Chili

**39 Smoked Barbeque Unagi**

One Bowl – Garlic Rice, Pickled Ginger and Radish, Sous Vide egg

**40 Pan Fried Pork Dumpling (Jiao Zi) (P)**

Soy, Garlic, Vinegar and Scallions

**41 “Kai Yang”**

Thai Herbs Marinated Chicken with Signature Chili Lime Dipping Sauce

**INDIAN FLAVOURS**

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**42 Amritsari Aloo Tikki (V) (CD)**

Sweet Tangy and Spicy Blend of Tamarind Chutney

**43 Butter Chicken with Naan (CD)**

Chicken Thigh Cooked in Creamy Rich Buttery Tomato Gravy

**44 Mutter Paneer with Garlic Butter Naan (V) (CD)**

Cottage Cheese Cooked with Green Peas in Mild Spicy Gravy

**DESSERT**

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**45 Signature – Classic Crème Brûlée**

**46 Signature – Royal Chocolate Hazelnut Crunch (N)**

**47 Mango Passion Fruit Pavlova (N)**

**48 Raspberry Cheesecake (N)**

**49 Tangerine Blossom (N)**

**50 Paris-Brest (N)**

**51 Panna Cotta with Kumquat Compôte**

**52 Almond Strawberry Tart (N)**

**53 Signature - Pandan Kopi ‘O’ Tiramisu With Milo Powder (N)**

Biscotti

**54 Seasonal Fruit Platter**

**55 Classic Tang Yuan**

**56 Steamed Nian Gao with Shredded Coconut**

**57 Ice Cream and Sorbet**

Vanilla, Chocolate, Strawberry, Raspberry

**58 Potong Ice Cream Chendol and Red Bean**

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