

CHINESE NEW YEAR SUNDAY BRUNCH

YEAR OF THE RAT

Sunday, January 26, 2020

Oceans 999, 11:30am - 2:30pm

\$71 Per Person | \$67 Seniors | \$36 Children age 6 to 12 | Children age 5 & under – complimentary
(tax additional)

Live Entertainment

Inspiring Salads

Glass noodles, marinated beef & romaine hearts, chili-lime dressing, crispy garlic
Dungeness crab slaw, sweet mayo, togarashi spice, toasted sesame & almond
Soy-lime marinated seafood salad
Vegetable kung pao salad with cashews
Baby shrimp & soba noodle salad, pickled daikon & carrot, jalapeno vinaigrette
Baby bok choy & apple salad, watercress, cashew-balsamic dressing
Gourmet salad greens, selection of dressings

Charcuterie

Selection of Chinese cold cuts including pork hocks, beef shank and jelly fish
Smoked meats
Gherkins, olives and pickled peppers

Seasonal Fresh Fruits & Cheese

Sliced fresh fruit platters
International cheese selection
Assorted crackers, baguettes & grissini sticks

From the Bakery

Freshly baked croissants, muffins and Danish pastries
Sweet butter, honey and preserves

Juice Station

Chilled orange and apple juice

Cold Display

Jumbo prawns and snow crab legs, traditional cocktail sauce
Smoked salmon with capers, red onion and lemon
Smoked trout and peppered mackerel

Sushi

California roll, dynamite roll, spicy tuna rolls, assorted vegetarian rolls
Traditional condiments

Omelette Station

Fillings include baby shrimp, ham, asparagus, bell peppers, tomatoes, onion and cheddar cheese
Traditional & vegetarian eggs benedict
Crispy bacon and country sausages

Imperial Station

Ling Cod, quinoa & rice, spicy green beans, ginger & green onion sauce
Congee station
Pork tenderloin, black bean, crispy pork belly, toasted sesame
Dim sum with shu mai, har gau
Shrimp spring rolls, plum sauce

Wok Station

XO fried rice, baby shrimp, BBQ pork
Longevity noodles with sui choy, mushrooms and ginger
Vegetarian Buddha's feast with stir-fried mixed vegetables, bean curd, bamboo shoots and crispy garlic

Carvery

Peking duck, traditional condiments

Chef's Selection of Desserts

Mango Sago pudding, red bean mochi soup, HK egg tarts, sesame balls
Chocolate fortune cookies, Ginger orange brûlée, mini matcha donut,
assortment of decadent cakes and pies, fresh fruit salad