

PRE & POST CNY WEEKDAY LUNCH BUFFET MENU

S\$35.00++ Per Adult/S\$17.50++ Per Child (5-12 years old)

21st January to 1st February 2019 & 7th to 22nd February 2019

12.00pm to 2.30pm

Salad Bar

Baby Romaine Lettuce, Arugula, Mixed Lettuce, Carrots, Beet Root,
Cherry Tomatoes, Cucumbers, Cocktail Onions, Capers,
Gherkins, Olives, Anchovies and Croutons

*Dressing: Thousand Island, French Dressing,
Italian Dressing, Caesar Dressing, Olive Oil, Cranberry and
Walnut Dressing*


Assorted Sushi with Condiments

Seafood on Ice and Homemade Dipping Sauces

Tiger Prawns
Black Mussels

*Condiments: Cocktail Chilli Sauce,
Lemon Wasabi Mayonnaise and Garlic Salsa Verde*

Compound Salads

Spicy Thai-Green Mango Salad with Cashew Nuts
Pacific Clams Salad with Cucumber and Sesame Seeds 

Potato and Smoked Chicken Salad in Pesto Mayonnaise
Chinese New Year Yu Sheng Salad

Singapore Rojak Station

Pineapple, Sweet Turnips, Malaysian Guava, "You Tiao",
Rojak Sauce, Grated Peanuts, Cucumbers,
Rose Apple and Rojak Flower

Soup

Corn and Crab Soup
Served with Assorted Bread

Main Dish

Sweet and Sour Fish Fillet with Onions and Capsicums 
Stir Fry Kailan in Oyster Sauce with Mushroom 

Steamed Fragrant Jasmine Rice
Beef Meatballs with Sepia in Sweet Paprika

Mixed Seafood in Sambal Sauce
Braised Ee-Fu Noodle with Crabmeat and Leeks 

Chicken Leg Tagine with Prunes, Apricot and Roasted Almonds
Potatoes and Chickpeas with Coriander and Mint Tagine

Carving Station

Roasted Beef Rib-Eye with 5 Spices and
Dried Orange Peel

Maggi Noodle Station

Aglio Olio with Prawn
Laksa

Mee Goreng with Seafood or Turkey
Puttanesca

Sweets

Seasonal Cut Fruits
Assorted Chinese Cookies
Orange Sponge Cake

Hazelnut Mousse Cake
Cake of the Month
Assorted Nyonya Kueh

21 On Rajah Homemade Strawberry Gelato

**Menu is on rotational basis and is subject to change based on seasonal availability*



21 On Rajah
Days Hotel Singapore At Zhongshan Park
1 Jalan Rajah, S329133
6808 6847 | 21@dayshotelsingapore.com
www.21onrajah.com



PRE & POST CNY WEEKDAY DINNER BUFFET MENU

S\$40.00++ Per Adult/S\$20.00 ++ Per Child (5-12 years old)

21st to 31st January 2019 & 7th to 22nd February 2019

6.00pm to 10.00pm

Salad Bar

Baby Romaine Lettuce, Arugula, Mixed Lettuce, Carrots, Beet Root, Cherry Tomatoes, Cucumbers, Cocktail Onions, Capers, Gherkins, Olives, Anchovies and Croutons

Dressing: Thousand Island, French Dressing, Italian Dressing, Caesar Dressing, Olive Oil, Cranberry and Walnut Dressing

Assorted Sushi and Salmon Sashimi with Condiments

Seafood on Ice and Homemade Dipping Sauces 🍳

Tiger Prawns
Blue Mussels
Snow Crab Legs

Condiments: Cocktail Chilli Sauce, Lemon Wasabi Mayonnaise and Garlic Salsa Verde

Compound Salads

Pasta Salad with Chicken Ham and Capsicums
Risoni Salad with Mandarin Orange Segments with Turkey Bacon and Prawn in Honey Vinegar Mustard Dressing 🍳
Chinese New Year Yu Sheng Salad

Singapore Rojak Station

Pineapple, Sweet Turnips, Malaysian Guava, "You Tiao", Rojak Sauce, Grated Peanuts, Cucumbers, Rose Apple and Rojak Flower

D.I.Y Tapas and Antipasti Station

Assorted Cheeses with Crackers
Honey Dill Mustard Sauce
Hummus
Tapenade
Grilled Mixed Vegetables
Mixed Marinated Olive Groves
Stuffed Capsicums
Pita Bread
Anchovies in Brine and Oil

Soup

Forest Cream of Mushroom Soup
Served with Assorted Bread

Main Dish

Steamed Fish Fillet in Superior Soya Sauce with Leeks and Ginger 🍳
Deep Fried Money Bag Shrimp Wantons with Sweet Chilli Sauce 🍳

Steamed Fragrant Jasmine Rice
Braised Lamb Shank with Root Vegetables
Hong Kong Stir Fry Egg Noodles with Seafood

Braised Chap Chye with Black Moss 🍳
Chicken Leg Tagine with Prunes, Apricot and Roasted Almonds
Potatoes and Chickpeas with Coriander and Mint Tagine

Paella Station

Carving Station 🍳

Roasted Beef Rib-Eye with 5 Spices and Dried Orange Peel

Maggi Noodle Station

Wanton Noodle Soup
With Condiments

Sweets

Seasonal Cut Fruits
Assorted Chinese Cookies
Red Velvet Cake
Hazelnut Mousse Cake

Cake of the Month
Green Tea Crumble Mousse in Cups
Durian and Gula Melaka Mousse in Cups
Assorted Nyonya Kueh
Peanut Ball in Peanut Soup

21 On Rajah Homemade Strawberry Gelato with Chinese inspired toppings 🍳

Chocolate Fountain with Condiments

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PRE & POST CNY WEEKEND BRUNCH BUFFET MENU

S\$40.00++ Per Adult/S\$20.00++ Per Child (5-12 years old)
26th January to 3rd February 2019 & 9th to 17th February 2019
12.00pm to 3.00pm

Salad Bar

Baby Romaine Lettuce, Arugula, Mixed Lettuce, Carrots,
Beet Root, Cherry Tomatoes, Cucumbers, Cocktail Onions,
Capers, Gherkins, Olives, Anchovies and Croutons

*Dressing: Thousand Island, French Dressing,
Italian Dressing, Caesar Dressing, Olive Oil,
Cranberry and Walnut Dressing*

Assorted Sushi with Condiments

Seafood on Ice and Homemade Dipping Sauces 🍳

Tiger Prawns
Black Mussels
Snow Crab Legs

*Condiments: Cocktail Chilli Sauce,
Lemon Wasabi Mayonnaise and Garlic Salsa Verde*

Compound Salads

Baby Octopus Salad with Cucumber and Red Onions 🍳
Ras El Hanout Potato Salad with Smoked Turkey Bacon Bits
and Chopped Parsley

Smoked Duck with Orange Segments and Sesame Seeds 🍳
Chinese New Year Yu Sheng Salad

Singapore Rojak Station

Pineapple, Sweet Turnips, Malaysian Guava, "You Tiao",
Rojak Sauce, Grated Peanuts, Cucumbers,
Rose Apple and Rojak Flower

D.I.Y Tapas and Antipasti Station

Assorted Cheeses with Crackers
Honey Dill Mustard Sauce
Hummus
Tapenade
Grilled Mixed Vegetables
Mixed Marinated Olive Groves
Stuffed Capsicums
Pita Bread
Anchovies in Brine and Oil
Salmon Gravlax with Lemons
Cold Cuts of Chicken Ham and Beef Salami

Soup 🍳

Double Boiled Chicken Herbal Soup
Served with Assorted Bread

Main Dish

Chinese Braised Beef with Carrots and White Radish 🍳
Pak Choy in Soy and Garlic Sauce 🍳

Crispy Fried Seafood Noodles 🍳
Slipper Lobster in Chilli Crab Style Sauce with Mantou 🍳

Sweet and Sour Fish with Onions and Capsicums 🍳
Steamed Fragrant Jasmine Rice

Fish Tagine with Zucchini Saffron and Almonds
Moroccan Yogurt Spiced Chicken with Dried Dates

Carving Station 🍳

Roasted Flavoured Poultry Carving and Themed Paella
Australian Roasted Beef Rib-Eye
with Condiments and 21 On Rajah Signature Sauces

Noodle Station

Singapore Nyonya Laksa
With Condiments

Sweets

Seasonal Cut Fruits
Assorted Chinese Cookies
Love Letters, Pineapple Tarts

Strawberry Shortcake
Hazelnut Mousse Cake
Cake of the Month

Raspberry Mousse in Cups
Durian and Gula Melaka Mousse in Cups
Assorted Nyonya Kueh

21 On Rajah Homemade Peach Gelato with Chinese inspired toppings 🍳

Waffle Station with Condiments

Chocolate Fountain with Condiments

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PRE & POST CNY WEEKEND DINNER BUFFET MENU

S\$48.00++ Per Adult/S\$24.50++ Per Child (5-12 years old)
25th January to 3rd February 2019 & 8th to 22nd February 2019
6.00pm to 10.00pm

Salad Bar

Baby Romaine Lettuce, Arugula, Mixed Lettuce, Carrots, Beet Root, Cherry Tomatoes, Cucumbers, Cocktail Onions, Capers, Gherkins, Olives, Anchovies and Croutons

Dressing: Thousand Island, French Dressing, Italian Dressing, Caesar Dressing, Olive Oil, Cranberry and Walnut Dressing

Assorted Sushi and Salmon Sashimi with Condiments

Seafood on Ice and Homemade Dipping Sauces 🍴

Tiger Prawns
Blue Mussels
Snow Crab Legs

Condiments: Cocktail Chilli Sauce, Lemon Wasabi Mayonnaise and Garlic Salsa Verde

Compound Salads

Pasta Salad with Chicken Ham and Capsicums
Nicoise Salad with Tuna Flakes and Hard Boiled Eggs

Risoni Salad with Mandarin Orange Segments with Turkey Bacon and Prawn in Honey Vinegar Mustard Dressing 🍴
Chinese New Year Yu Sheng Salad

Singapore Rojak Station

Pineapple, Sweet Turnips, Malaysian Guava, "You Tiao", Rojak Sauce, Grated Peanuts, Cucumbers, Rose Apple and Rojak Flower

D.I.Y Tapas and Antipasti Station

Assorted Cheeses with Crackers
Honey Dill Mustard Sauce
Hummus
Tapenade
Grilled Mixed Vegetables
Mixed Marinated Olive Groves
Stuffed Capsicums
Pita Bread
Anchovies in Brine and Oil
Cold Cuts of Chicken Ham and Beef Salami

Soup 🍴

Forest Cream of Mushroom Soup
Served with Assorted Bread

Main Dish

Kong Pao Fish with Pineapple and Dried Chilli 🍴
Steamed Fragrant Jasmine Rice
Braised Lamb Shank with Root Vegetables

Hong Kong Stir Fry Egg Noodles with Seafood 🍴
Braised Chap Chye with Black Moss 🍴

Slipper Lobster in Black Pepper Sauce 🍴
Chicken Leg Tagine with Prunes, Apricot and Roasted Almonds
Potatoes and Chickpeas with Coriander and Mint Tagine

Carving Station 🍴

Baked Salmon with 5 Spices Salt
Roasted Beef Rib-Eye with Spices and Dried Orange Peel

Maggi Noodle Station

Prawn Noodle
With Condiments

Sweets

Seasonal Cut Fruits
Assorted Chinese Cookies
Love Letters, Pineapple Tarts
Strawberry Shortcake
Hazelnut Mousse Cake

Cake of the Month
Raspberry Mousse in Cups
Durian and Gula Melaka Mousse in Cups
Assorted Nyonya Kueh
Black Sesame Glutinous Balls in Ginger Soup

21 On Rajah Homemade Peach Gelato with Chinese Inspired Toppings 🍴

Chocolate Fountain with Condiments

Vanilla and Pandan Flavoured Gula Melaka Sauce Churros

Waffle Station with Condiments

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CHINESE NEW YEAR EVE DINNER BUFFET MENU

S\$60.00++ Per Adult/S\$30.00++ Per Child (5-12 years old)

4th February 2019, 6.00pm to 10.00pm

Salad Bar

Baby Romaine Lettuce, Arugula, Mixed Lettuce, Carrots, Beet Root, Cherry Tomatoes, Cucumbers, Cocktail Onions, Capers, Gherkins, Olives, Anchovies and Croutons

Dressing: Thousand Island, French Dressing, Italian Dressing, Caesar Dressing, Olive Oil, Cranberry and Walnut Dressing

Assorted Sushi and Salmon Sashimi with Condiments

Seafood on Ice and Homemade Dipping Sauces 🍴

Tiger Prawns
Black Mussels
Snow Crab Legs
Gong Gong

Condiments: Cocktail Chilli Sauce, Lemon Wasabi Mayonnaise and Garlic Salsa Verde

Compound Salads 🍴

Pacific Clams Salad with Cucumber
Baby Octopus with Pineapple and Cucumber

Smoked Duck with Orange Segments and Sesame Seeds
Chinese New Year Yu Sheng Salad
Golden Coin Chicken Bak Wah

Singapore Rojak Station

Pineapple, Sweet Turnips, Malaysian Guava, "You Tiao",
Rojak Sauce, Grated Peanuts, Cucumbers,
Rose Apple and Rojak Flower

D.I.Y Tapas and Antipasti Station

Assorted Cheeses with Crackers
Honey Dill Mustard Sauce
Hummus
Tapenade
Grilled Mixed Vegetables
Mixed Marinated Olive Groves
Stuffed Capsicums
Pita Bread
Anchovies in Brine and Oil
Cold Cuts of Chicken Ham and Beef Salami

Soup 🍴

Hot and Sour Soup
Served with Assorted Bread

Main Dish 🍴

Chinese Braised Beef with Carrots and White Radish
Steamed Fragrant Jasmine Rice
Steamed Sea Bass in Ginger Leek Superior Sauce

Braised Cabbage with Black Moss
Crispy Fried Seafood Noodles
Slipper Lobster in Chilli Crab Style Sauce with Mantou

Steamed Prawn Har Kao
Chicken Money Bag Pocket

On the Charred Pits 🍴

Lamb Chop, Sambal Fish Fillet
Tiger Prawns
Satay Chicken and Condiments

Carving Station 🍴

Baked Whole Salmon with Spices and Rock Salt
Australian Roasted Beef Rib-Eye with Five Spice Rub with
Condiments and 21 On Rajah Signature Sauces

Maggi Noodle Station

Wanton Noodle with Shrimp Dumplings and
Chicken Char Siew

Sweets

Seasonal Cut Fruits
Assorted Chinese Cookies
Love Letters, Pineapple Tarts
Nian Gao Cakes
Strawberry Shortcake
Hazelnut Mousse Cake

Cake of the Month
Raspberry Mousse in Cups
Durian and Gula Melaka Mousse in Cups
Assorted Nyonya Kueh
Peanut Rice Dumpling in Peanut Soup

21 On Rajah Homemade Peach Gelato with Chinese Inspired Toppings 🍴

Chocolate Fountain with Condiments

Churros in Vanilla and Pandan Flavoured Gula Melaka Sauce

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CHINESE NEW YEAR DAY BRUNCH BUFFET MENU

S\$42.00++ Per Adult/S\$21.00++ Per Child (5-12 years old)

5th & 6th February 2019, 12.00pm to 3.00pm

Salad Bar

Baby Romaine Lettuce, Arugula, Mixed Lettuce, Carrots, Beet Root, Cherry Tomatoes, Cucumbers, Cocktail Onions, Capers, Gherkins, Olives, Anchovies and Croutons

Dressing: Thousand Island, French Dressing, Italian Dressing, Caesar Dressing, Olive Oil, Cranberry and Walnut Dressing

Assorted Sushi with Condiments

Seafood on Ice and Homemade Dipping Sauces

Tiger Prawns
Green Lip Mussels
Snow Crab Legs
Gong Gong

Condiments: Cocktail Chilli Sauce, Lemon Wasabi Mayonnaise and Garlic Salsa Verde

Compound Salads

Pacific Clam Salad With Cucumber and Capsicums
Risoni Salad with Mandarin Orange Segments with Smoked Duck and Prawn in Honey Vinegar Mustard Dressing

Chinese New Year Yu Sheng Salad
Golden Coin Chicken Bak Wah

Singapore Rojak Station

Pineapple, Sweet Turnips, Malaysian Guava, "You Tiao", Rojak Sauce, Grated Peanuts, Cucumbers, Rose Apple and Rojak Flower

D.I.Y Tapas and Antipasti Station

Assorted Cheeses with Crackers
Honey Dill Mustard Sauce
Hummus
Tapenade
Grilled Mixed Vegetables
Mixed Marinated Olive Groves
Stuffed Capsicums
Pita Bread
Anchovies in Brine and Oil
Salmon Gravlax with Lemons
Cold Cuts of Chicken Ham and Beef Salami

Soup

Corn and Crab with Egg Drop Soup
Served with Assorted Bread

Main Dish

Steamed Seabass with Superior Ginger Sauce
Braised Chinese Cabbage with Mushroom And Black Moss
Steamed Fragrant Jasmine Rice

Sweet and Sour Meat Balls with Pineapple and Capsicums
Braised Ee-Fu Noodle with Crabmeat and Leeks

Slipper Lobster in Creamy Salted Egg Sauce with Curry Leaves and Chilli
Steamed Prawn Har Kao
Glutinous Rice Wrapped in Lotus Root Leaves

Carving Station

Baked Salmon with 5 Spices and Rock Salt
Roasted Beef Rib-Eye with Spices and Dried Orange Peel

Maggi Noodle Station

Wanton Noodle with Shrimp Dumplings and Chicken Char Siew

Sweets

Seasonal Cut Fruits
Assorted Chinese Cookies
Orange Sponge Cake
Hazelnut Mousse Cake
Nian Gao Sticky Cakes

Cake of the Month
Lemon Mousse in Cups
Durian and Gula Melaka Mousse in Cups
Assorted Nyonya Kueh
Sweet Yam Paste with Ginko Nuts in Creamy Coconut Sauce

21 On Rajah Homemade Strawberry Gelato with Chinese Inspired Toppings

Chocolate Fountain Hint of Pineapple with Condiments

Waffle Station with Condiments

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CHINESE NEW YEAR DAY DINNER BUFFET MENU

S\$50.00++ Per Adult/S\$25.00++ Per Child (5-12 years old)

5th & 6th February 2019, 6.00pm to 10.00pm

Salad Bar

Baby Romaine Lettuce, Arugula, Mixed Lettuce, Carrots, Beet Root, Cherry Tomatoes, Cucumbers, Cocktail Onions, Capers, Gherkins, Olives, Anchovies and Croutons

Dressing: Thousand Island, French Dressing, Italian Dressing, Caesar Dressing, Olive Oil, Cranberry and Walnut Dressing

Assorted Sushi with Condiments

Seafood on Ice and Homemade Dipping Sauces

Tiger Prawns
Green Lip Mussels
Snow Crab Legs
Gong Gong

Condiments: Cocktail Chilli Sauce, Lemon Wasabi Mayonnaise and Garlic Salsa Verde

Compound Salads

Pacific Clam Salad With Cucumber and Capsicums
Risoni Salad with Mandarin Orange Segments with Turkey Bacon and Prawn in Honey Vinegar Mustard Dressing

Chinese New Year Yu Sheng Salad
Golden Coin Chicken Bak Wah

Singapore Rojak Station

Pineapple, Sweet Turnips, Malaysian Guava, "You Tiao",
Rojak Sauce, Grated Peanuts, Cucumbers,
Rose Apple and Rojak Flower

D.I.Y Tapas and Antipasti Station

Assorted Cheeses with Crackers
Honey Dill Mustard Sauce
Hummus
Tapenade
Grilled Mixed Vegetables
Mixed Marinated Olive Groves
Stuffed Capsicums
Pita Bread
Anchovies in Brine and Oil
Cold Cuts of Chicken Ham and Beef Salami

Soup

Hot And Sour Soup
Served with Assorted Bread

Main Dish

Chinese Braised Beef with Carrots and White Radish
Steamed Fragrant Jasmine Rice
Steamed Sea Bass in Ginger Leek Superior Sauce

Braised Cabbage with Black Moss
Crispy Fried Seafood Noodles
Slipper Lobster in Chilli Crab Style Sauce with Mantou

Steamed Chicken Siew Mai
Steamed Salted Egg Bun

Carving Station

Baked Salmon with 5 Spices and Rock Salt
Roasted Beef Rib-Eye with Spices and Dried Orange Peel

Maggi Noodle Station

Wanton Noodle with Shrimp Dumplings and
Chicken Char Siew

Sweets

Seasonal Cut Fruits
Assorted Chinese Cookies
Love Letters, Pineapple Tarts
Nian Gao Sticky Cakes
Strawberry Shortcake
Hazelnut Mousse Cake

Cake of the Month
Raspberry Mousse in Cups
Durian and Gula Melaka Mousse in Cups
Assorted Nyonya Kueh
Peanut Rice Dumpling in Peanut Soup

21 On Rajah Homemade Strawberry Gelato with Chinese Inspired Toppings

Chocolate Fountain with Condiments

Churros in Vanilla and Pandan Flavoured Gula Melaka Sauce

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