



Thanksgiving Dinner

TO START

Seafood on Ice

Poached Boston Lobster, Snow Crab Leg, Fresh Sea Prawn,
Half Shell Scallop, Green Mussel, Hard Shell Clam

CONDIMENTS

*Smoked Chilli Dip, Charred Tomato Dip, Miso Ponzu Dip,
Thousand Island Dip, Pickled Aioli, Barbecue Aioli, Garlic Aioli,
Lemon Wedge, Lime Wedge, Calamansi*

Sashimi

Tuna, Octopus

Sushi

Assortment of Nigiri

CONDIMENTS

*Chuka Kurage, Chuka Idako,
Pickled Pink Ginger, Wasabi, Soy Sauce*

Smoked Fish

Smoked Salmon, Smoked Teriyaki Haddock

Under the Heating Lamp

Tempura Prawn, Yakitori Chicken

CHARCUTERIE

Purr Porc Rosette, Chorizo, Beef Pastrami,
Mortadella, Turkey Ham,
Chicken Ham, Smoked Duck Breast

CONDIMENTS

Cornichons, Caper Berries, Pickled Onion, Dijon Mustard





ARTISANAL BREAD COUNTER

Sourdough, Multigrain, Dark Rye,
Green Olive Gruyere, Ciabatta, Focaccia,
Smoked Salmon Quiche, Pumpkin Quiche,
Baguette, Assorted Bread Rolls

SOUP OF THE DAY

Apricot, Cinnamon Butternut Squash, Pine Nut

SALADS

Salad Bar

BASE

Arugula, Mesclun, Red Chicory, Romaine

GRAINS

Quinoa, Raisin, Fresh Parsley

Wild Rice, Apricot, Cranberry

Barley, Sweet Corn, Fresh Herbs

Couscous, Avocado Oil, Lime Zest

TOPPINGS

Baby Octopus, Szechuan Pepper Oil, Spices;

Green Mussels, Lemongrass, Chilli, Coriander;

Baked Chicken Thigh, Yakniku Sauce;

Thyme-roasted Mushrooms;

Plum-pickled Wakame, Toasted Sesame Seeds;

Soy Vegan Salmon, Furikake;

Zesty Marinated Paneer;

Grilled Zucchini & Eggplant, Herbs Oil;

Garlic Roasted Broccoli, Almond Flakes;

Artichokes, Baby Potatoes, Beetroot, Cherry Tomatoes,

Edamame, Olives, Piquillo Pepper, Sweet Corn, Sweet Potato, Squash

DRESSINGS

Asian Soy Ginger Sesame, Classic Caesar, Italian Herbs,

Manuka Honey Yuzu, Miso Ponzu, Mango Passion Fruit

Compound Salads

Roasted Beef, Glass Noodles, Onion, Capsicum, Cucumber;

Asian Marinade Chicken Salad, Carrot, Lotus Root, Edamame;

Heirloom Tomato, Bocconcini, Cracked Pepper, Olive Oil, Basil;

Classic German Potato Salad, Bacon;

Nicoise Salad; Panzanella Salad





LIVE STATIONS

Farm-bred Pufferfish

Sakana Yasai, Yuzu Miso, Sakura Ebi, Togarashi Ebi Salt

63°c Sous Vide Egg

Wok-fried Kung Po Angus Beef, Black Garlic

Arborio Risotto Tossed in Parmesan Wheel

Caviar, Shiro Miso, Katsuoboshi Broth, Shio Kombu,

Edamame, Fresh Parsley

Hokkaido Scallop Aglio Olio

Spaghetti, Anchovies, Salted Egg Yolk Fish Skin, Fresh Parsley

Vichyssoise

Sea Urchin, Shaved Truffle, Scallop Escabeche, Poached Egg,

Avocado Oil, Fresh Chives

Lobster Laksa

Hard-boiled Egg, Beansprouts, Fish Cake, Laksa Leaf,

Sambal Chilli, Cucumber

CARVING STATION

Pineapple Honey-glazed Christmas Ham

Roasted Whole Christmas Turkey

Chestnut Stuffing, Mashed Potato,

Brussels Sprouts with Bacon, Chargrilled Cajun Broccoli,

Roasted Maple Pumpkin Herbed Gravy,

Cranberry Sauce, Apple Sauce

WESTERN HIGHLIGHTS

Braised Beef Cheek

Roasted Root Vegetables, Fresh Herbs

Slow-cooked Lamb Fore Shank

Dehydrated Orange Peel

Pan-fried Barramundi Fillet

Citrus, Tamarind & Herbs Salsa

Cheesy Truffle Mac & Cheese Gratin





CHINESE BARBECUE ROASTS

Pork Char Siew, Roasted Duck,
Roasted Pork Belly, Poached Chicken

SIDES & CONDIMENTS

Mala Hoisin Sauce, Garlic Mustard Sauce, Barbecue Ketchup

PERANAKAN CORNER

SOUPS

Itek Tim
Salted Vegetables & Duck Soup

HOT DISHES

Ayam Buah Keluak
Nyonya Chicken Curry, Black Nut

Babi Pongteh
Braised Pork, Fermented Soya Bean

Nyonya Chap Chye
Braised Vegetables, Glass Noodles, Black Fungus

INDIAN SPECIALS

Lamb Rogan Josh

Chicken Tikka Masala

ACCOMPANIMENTS

Papadum, Naan Bread, Biryani Rice, Mango Chutney

ASIAN DELIGHTS

Slow-cooked Black Pepper Pork Trotter

Spicy Chilli Mud Crab, Crispy Mantou

Wok-fried Beef Cube, Mala Sauce

Steamed Barramundi, Crispy Garlic,
Superior Soy Sauce





CHEESEBOARD

Assortment of French Cheeses

CONDIMENTS

*Honeycomb, Grapes, Strawberries, Figs,
Assorted Nuts, Dried Fruits, Jam, Crackers*

SWEET INDULGENCES

WARM

Chocolate Bread & Butter Pudding, Vanilla Sauce

CAKES

Black Forest Cake
Strawberry Shortcake
Pumpkin Pie
Key Lime Pie
Apple Cinnamon Crumble
Fullerton Heritage Chocolate Cake
Carrot Cake with Lime Frosting
Vanilla Bourbon Crème Brûlée

TARTS & FLAN

Pecan Tart
Mulled Wine Poached Pear Shooter
Nyonya Passion Trifle

CONFECTIONERY

Caramel Toffees
Assorted Macarons

LOCAL CLASSICS

Assorted Nyonya Kueh
Durian Pengat Shooter
Pulut Hitam

ICE CREAMS & SORBETS

Vanilla, Chocolate, Strawberry, Mango Sorbet

CHOCOLATE FOUNTAIN

Strawberries, Pineapples, Marshmallows,
Chocolate Wafers

ASSORTMENT OF FRESH FRUITS

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

