LA BRASSERIE

CHRISTMAS DINNER BUFFET

24 and 25 December 2026 | 6.30 p.m. to 10.30 p.m.

***S$138**++ per adult, **S$69**++ per child (six to 11 years old), inclusive of free-flowing selected non-alcoholic beverages*

***S$258**++ per adult, inclusive of free-flowing champagne and selected alcoholic beverages*

**Prices are stated in Singapore dollars, subject to service charge and prevailing taxes.*

OCEAN TREASURES

Boston Lobster
Half-shell Scallop
Prawn
Hard-shell Clam
Green-lip Mussel
Crayfish

***Condiments:** Yuzu Ponzu, Marie Rose Sauce, Wasabi Mayonnaise, Thousand Island Dressing, Lemon Wedge, Lime Wedge, Classic Cocktail Sauce, Horseradish Cream, Tobiko Mayo*

PARMESAN WHEEL CAESAR SALAD

Romaine Lettuce
Belgian Endive
Arugula
Kale

***Condiments:** Cherry Tomato, Cucumber, Sweet Corn, Beetroot, Crouton, Kidney Bean, Sun-Dried Tomato, Pickled Pearl Onion, Caper, Olive, Gherkin, Edamame, Chickpea, Almond Flake, Bacon*

***Dressing:** Caesar Dressing, Balsamic Vinaigrette, Honey Mustard, Thousand Island, Passion Fruit Dressing, Asian Sesame Dressing, Aged Balsamic Vinegar, Extra Virgin Olive Oil*

COMPOUND SALAD

Festive Waldorf Salad
Roasted Pumpkin & Feta Salad
Turkey & Cranberry Pasta Salad
Beetroot & Goat Cheese Salad
Christmas Harvest Salad

LA BRASSERIE

CHARCUTERIE & CHEESE

Truffle Brie
Camembert
Comté
Aged Cheddar
Manchego
Gorgonzola Dolce
Idiazabal Cheese

Condiments: *Honeycomb, Fig Jam, Quince Paste, Dried Apricot, Grape, Walnut, Almond, Cornichon, Cracker, Kalamata Olive, Truffle Honey, Grissini, Lavosh*

Parma Ham
Beef Bresaola
Milano Salami
Mortadella
Chicken Pastrami
Capocollo

Condiments: *Cornichon, Kalamata Olive, Caper, Roasted Pepper, Artichoke Heart, Sun-Dried Tomato, Whole Grain Mustard, Fig Jam, Lavosh, Grissini, Water Cracker*

PASS AROUND CANAPÉ

Prosciutto, Melon Pearl, Aged Balsamic
Mini Beef Shepherd's Pie
Lobster Salad Tartlet, Caviar
Truffle Egg Mimosa
Duck Rillette, Brioche Crisp

SOUP

Roasted Chestnut Velouté, Crispy Pancetta, Truffle Oil

ARTISANAL BREAD

Hot Cross Bun
Pretzel
Sourdough
Focaccia
Mini Baguette
Oval Brioche
Soft Roll
Multigrain

Condiments: *Butter, Extra Virgin Olive Oil, Aged Balsamic Vinegar*

LA BRASSERIE

ASIAN

XO Seafood Fried Rice
Nyonya Braised Pork Belly
Chicken & Beef Satay
Sambal Prawn
Black Pepper Prawn

JAPANESE

Sashimi
Yellowfin Tuna
Assortment of Sushi and Maki Rolls

Condiments: *Pickled Ginger, Wasabi, Shoyu*

Chilled Soba Noodle
Condiments: *Gari, Shoyu, Wasabi, Edamame, Nori, Spring Onion, Shichimi Togarashi, Tsuyu Dipping Sauce, Cucumber, Tobiko*

INDIAN

Butter Chicken
Lamb Rogan Josh
Dal Tadka
Saffron Pilaf Rice
Butter Naan
Papadum

Condiments: *Cucumber Raita, Mango Chutney, Achar, Mint Chutney*

CARVING STATION

Traditional Roast Turkey, Chestnut Stuffing
Slow-Roasted Australian Angus Prime Rib
Honey & Clove Glazed Christmas Ham
Cumberland Sausage
Smoked Bratwurst

Condiments: *Green Peppercorn Sauce, Herb Jus, Cranberry Sauce, Mint Sauce, Dijon Mustard, Horseradish, Whole Grain Mustard*

WESTERN

Baked Norwegian Salmon, Lemon Butter Sauce
Slow Braised Beef Cheek, Red Wine Jus
Roasted Spring Chicken, Wild Mushroom Cream
Pan-Seared Pork Belly, Whole Grain Mustard Sauce
Truffle Mashed Potato
Brussels Sprout
Braised Red Cabbage
Roasted Root Vegetable

LA BRASSERIE

SWEET INDULGENCE

Selection of Yule Logs
Basque Burnt Cheesecake
Panettone, Rum Vanilla Sauce
Mixed Fruit Cake
Black Forest
Traditional Stollen
Mini Mince Fruit Pie
Strawberry Lavender
Passion Fruit Mango
Dark Chocolate Hazelnut Choux Puff
Mulled Wine Poached Pear
Salted Caramel Chocolate Tart
70% Dark Chocolate Shooter
Lemon Lime Tart
Madagascar Vanilla Crème Brûlée
Alphonso Mango Panna Cotta, Berry

CONFECTIONERY

Ivory Chocolate Fruity Slab
Dark Chocolate Nutty Slab
Assortment of Christmas Macarons,
Pralines and Christmas Cookies

WARM DESSERT

Stone Fruit Butter Brioche Pudding, Vanilla Sauce
Fondant au Chocolat, Berry Compote

LIVE STATION

Snow Kiss

Yoghurt Meringue, Mango Gel, Raspberry Cream,
Vanilla Chantilly Cream, Berry, Lemon Chocolate Snow

ICE CREAM & SORBET

Vanilla
Chocolate
Strawberry
Raspberry

CHOCOLATE FOUNTAIN

Marshmallow
Chocolate Wafer
Choux Puff
Biscotti