

Lunch Buffet

MONDAY TO SATURDAY

TO START

Seafood on Ice

Poached Sea Prawn, Half Shell Scallop,
White Clam, Flower Crab, Green Mussel

CONDIMENTS

Lemon Wedges, Calamansi, Lime Dip, Cocktail Sauce,
Passion Fruit Chilli Dip, Herb Vinaigrette, Shallot
Mignonette, Smoked Chipotle Sauce

Smoked Fish

Smoked Salmon, Green Tea-smoked Salmon

BUTCHER'S BLOCK

Charcuterie

Virginia Ham, Mortadella, Turkey Ham,

Beef Salami

CONDIMENTS

Cornichons, Capers Berries, Pickled Onion,
Dijon Mustard

CHEESE BOARD

Manchego, Brie,

Camembert, Gorgonzola, Port Salut,

Boursin Garlic Cheese

CONDIMENTS

Almonds, Cashews, Dried Figs, Dried Apricots,
Grapes, Honeycomb, Orange Marmalade,
Red Cherry Jam, Crackers

ARTISANAL BREAD

Stollen, Panettone, Focaccia, Baguette,

Ciabatta, Rye, Multigrain

COMPOUND SALAD

ON ROTATIONAL BASIS

Sesame-coated Seared Tuna
Spicy Eggplant Purée, Capers, Tomato Salsa

Chinese Smoked Duck Salad

Poached Leek, Confit Mushroom,
Orange Dressing

Carne Salad

Asparagus, Red Onion, Tomato

Waldorf Salad

Toasted Walnut, Cress

Creamy Potato & Sweet Corn Salad

Fresh Parsley

Italian Seafood Salad

Smoked Chicken Salad

Fennel, Grapefruit, Honey Lemon Dressing

Panzanella Salad

Mozzarella, Herbs

Quinoa & Dried Cranberry Salad

Roasted Peppers, Pomegranate Dressing

Healthy Salad Bar

FRESH ASSORTMENT

Romaine, Mesclun, Arugula, Lollo Rosso,

Roasted Sweet Potato with Furikake,

Roasted Pumpkin with Maple Syrup,

Piquillo Pepper with Mint,

Grilled Balsamic Mushroom, Marinated Olives,

Cherry Tomato, Cucumber, Broccoli, Beetroot,

Sweet Corn Kernel, Artichokes, Grilled Zucchini with

Thyme, Quinoa with Parsley and Wolfberries,

Couscous with Lime Zest,

Barley with Green Peas and Dill,

Wild Rice with Cranberries,

Lentil with Feta and Avocado Oil

DRESSING

Passion Fruit, Wasabi Yuzu, Lemon and Oregano,

Roasted Sesame, Italian, Caesar, Thousand Island

ASIAN DELIGHTS

Kueh Pie Tee

Poached Prawn, Chilli Sauce, Coriander

6 INDULGENCES ON ROTATIONAL BASIS

Wok-tossed Black Pepper Beef Udon

Braised Xing Hua Seafood Bee Hoon

Pork Char Siew & Vegetable Fried Rice

X.O. Beef Fried Rice with Vegetables

Wok-fried Mala Turkey Breast

Ginger & Scallion Turkey Breast

Braised Five-spice Pork Belly

Wok-fried Thai Basil & Wine Chicken

Sweet and Sour Malabar Sea Bass

Steamed Halibut, Okra, Onion

Wawa Vegetables, Bailing Mushrooms

Steamed Broccoli, Mushroom, Lily Bulb

ON ROTATIONAL BASIS

Singapore Laksa

Silky Rice Noodles, Quail Egg, Fish Cake,

Sea Prawn, Tau Pok, Spicy Coconut Broth

OR

Singapore Prawn Noodle Soup

Vermicelli and Yellow Noodle, Prawn, Fish Cake,

Beansprout, Kangkong, Pork Lard

AND

Nasi Lemak

Ayam Goreng, Ikan Kuning, Hard-boiled Egg,

Cucumber, Crispy Peanuts, Ikan Bilis,

Petai Prawn

OR

Chicken Rice

Tender-poached Soy Chicken, Fragrant Rice,

House-made Chilli, Sesame Ginger,

Dark Soy Sauce

CARVING STATION

Roasted Whole Christmas Turkey
Chestnut Stuffing, Brussels Sprouts,
Chargrilled Broccoli, Duo Potato Gratin,
Roasted Maple Butternut Carrot, Herb Gravy,
Cranberry Sauce

SOUP OF THE DAY

CHEF'S CHOICE

Local-inspired Flavour
Western Special

INDIAN SPECIAL

ON ROTATIONAL BASIS

Masala Chicken
Kerala Fish Curry
Aloo Gobi
Aloo Bhindi Masala
Mushroom Pulao
Chitranna Rice Pilaf

ACCOMPANIMENTS

*Naan Bread, Papadum, Raita,
Pickled Lime and Mango*

SLIDERS & TACO STATION

Hand-pulled Turkey
Mushroom, Onion, Garlic and Chipotle Aioli,
Guacamole, Sliced Gherkins, Purple Cabbage
Mango Slaw, Queso Fresco, Pico de Gallo,
Jalapeno Pineapple Salsa, Cranberry Sauce,
Nacho Sauce

JAPANESE OMAKASE

MAKIMONO

Nigiri Sushi *Salmon, Tuna, Tako, Unagi*
Maki Roll *Spicy Tempura Prawn, Tuna Avocado,
California*
Sashimi *Salmon, Tuna, Tako*
Chuka Wakame *Sesame Seaweed Salad*
Goma Karaage *Jellyfish Salad*

WESTERN SPECIALS

7 INDULGENCES ON ROTATION BASIS

Turkey Fricassee
Cointreau-caramelised Pearl Onion, Chestnut

Braised Beef Cheek
Herbs and Root Vegetables

Braised Red Wine Beef Short Rib
Baby Pearl Shallots, Wild Mushroom Ragout

Roasted Lamb Leg
Confit Garlic and Rosemary Jus, Himalayan Salt

Lamb Navarin
Glazed Baby Carrot, Pearl Onion

Sous Vide Pork Belly
Honey Grain Mustard, Roasted Fennel

Seared Duck Breast
Grand Marnier Orange Sauce, Lingonberries

Chicken Cacciatore
Olives, Tomatoes, Wine

Pan-fried Sumac Chicken Thigh
Jus de Raisin, Basil Leaves

Pan-seared Salmon
Braised Savoy Cabbage, Dill Cream Sauce

Pan-seared Sea Bass
Banana Shallot Cream, Diamond Vegetables

Garden Succotash Gratin
Herb Crumble

Truffle & Mushroom Parmentier
Fresh Parsley

SWEET INDULGENCES

Christmas Log Cake
Traditional Panettone
Christmas Rum Fruitcake
Fullerton Chocolate Cake
Chocolate Raspberry Pot De Crème
Nonya Passion Trifle
Chocolate Baileys Tart
Assorted Christmas Cookies
Candy Cane
Assorted Christmas Macarons

Christmas Pudding
Brandy Sauce

Chocolate Fountain
Brownie, Chocolate Wafer,
Strawberry, Marshmallow

Ice Cream
Hazelnut, Vanilla, Strawberry, Chocolate