

# Barbecue Buffet

FRIDAY AND 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, Pickled Onion, Dijon Mustard

## CHEESE BOARD

Manchego, Brie, Camembert,  
Gorgonzola, Port Salut,  
Boursin Garlic Cheese

### CONDIMENTS

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

## ARTISANAL BREAD

Stollen, Panettone, Focaccia, Baguette,  
Ciabatta, Rye, Multigrain

## JAPANESE

### OMAKASE MAKIMONO

Sashimi Salmon, Tuna, Tako

Chuka Wakame Sesame Seaweed Salad

Goma Kurage Jellyfish Salad

## 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

Italian, Thousand Island, Roasted Sesame, Caesar,  
Passion Fruit, Lemon and Oregano

## ASIAN DELIGHTS

### Kueh Pie Tee

Poached Prawn, Chilli Sauce, Coriander

### Spicy Chilli Crab Meat

Crispy Mantou

### 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 & 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



## BARBECUE BY THE RIVER

CHARCOAL-GRILLED

Creole Spice Bamboo Lobster  
Peruvian Spice Grass-fed Angus  
Ribeye Steak  
Yakiniku Sakura Chicken Thigh  
Spicy Chorizo Sausage

## 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*

## SLIDER & 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

## WESTERN SPECIALS

7 INDULGENCES ON ROTATIONAL BASIS

Turkey Fricassee  
Cointreau-caramelised Pearl Onion, Chestnut  
Braised Beef Cheek  
Herbs, 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

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

## PIZZA STATION

CHEF'S CHOICE ON ROTATIONAL BASIS

Spicy Barbecued Beef  
Beef Salami  
Florentine  
Roasted Duck  
Seafood  
Chicken Satay

## PASTA STATION

Ricotta Ravioli, Spicy Pomodoro,  
Beef Bolognese, Basil Pesto Cream,  
Truffle Mushroom

## 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

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

