



Festive Dinner Buffet Menu 2023

18 to 23 December 2023 | Dinner: 6pm to 9.30pm

SGD158++ per adult | SGD48++ per child (6 to 12 years of age)

Menu items are subject to changes according to availability.

All prices are in Singapore dollars, subject to prevailing service charge as well as goods and services tax.

For reservations and enquiries, please call 6311 8195 or email cafe.mosaic@carltonhotel.sg

SEAFOOD ON ICE

Oyster, Black Mussel, Salmon Sashimi, Tako Sashimi, Cold Crab Legs, Crawfish, Poached Tiger Prawn

Choice of Sauces & Condiments: Mignonette Dressing, Hot Sauce, Lemon Wedges

THE CARVING TABLE

Honey Baked Ham with Pineapple & Raisin Sauce

Roasted Whole Turkey with Stuffing & Cranberry Sauce

JAPANESE COUNTER

Handmade Assorted Sushi & Maki Rolls

Choice of Sauces & Condiments: Shoyu, Wasabi, Gari

4 Types of Cheese with 4 Types of Dried Fruits Compote

APPETISER

Meat/Seafood Lover Norwegian Smoked Salmon Platter with Caper Berries & Lemon Chutney
Sea Whelk Salad with Pomelo, Lime & Cilantro
Slow Oven Roast Beef Salad with Gherkin & Capsicum Tossed in Goma Dressing
Fusilli with Smoked Chicken Tossed in Sundried Tomato & Kalamata

Healthier Choice Roma Tomatoes with Water Buffalo Cheese in Pesto & Aged Balsamic
Marinated Jellyfish Strips with Black Fungus & Asparagus
Roasted Pumpkin & Walnut in Honey Greek Yoghurt
Tropical Fruits Salad & Beetroot Tossed in Passion Fruit Vinaigrette

THE SALAD BAR

Selection of Spring Field Leaf Salad with Classical Condiments

Choice of Sauces & Condiments: Caesar Dressing, Thousand Island, Balsamic Vinaigrette,
Honey Mustard



CHEF'S CRAFT SOUP

Honey Butternut Squash
Chicken & Leek

NOODLE STATION

A Laksa Noodles *Eggs, Prawn, Fish Cake, Morning Glory & Bean Sprout*

B Duck Noodles *Shredded Duck, Shallot, Bean Sprout & Chilli Powder*

C Fishball Noodles *Eggs, Shrimps, Ku Chye & Bean Sprout*

HOT PLATE STATION

Mini Steak
Snail Shape Sausage

FRESH FROM THE BAKERY

Focaccia, Farmer, Ciabatta, Cranberry Loaf,
Dark Rye Sourdough, Soft Rolls, Hard Rolls, Portioned Butter

HOT DISHES

Lamb Chop in Rosemary & Tomato Mint Pepper Sauce
Braised Pork Roulade with Shallot Port Wine Sauce CONTAINS PORK
Whole Seabass with Coriander Sweet & Spicy Sauce
Fried Brussel Sprouts with Special Spices
Layer Potato Au Gratin with Honey Glazed Chestnut
Wok Fried Prawn with Celery & Trio Bell Peppers
Double Boiled Herbal Chicken
XO Seafood & Asparagus Fried Rice
Penne Pasta with Shredded Turkey & Vegetables
Steamed Jasmine Rice

DESSERTS

Assorted French Pastries
Christmas Log Cake
Caramel Custard / Bread Butter Pudding / Christmas Pudding
Assorted Festive Cookies
White Chocolate Mousse in Glass
House Pastries (6 Types)
Daily Hot Sweet Dessert
Mini Cups Ice Cream
Seasonal Fresh Fruits

BEVERAGES

Free Flow Chilled Juices
Selection of Coffee or Tea