

**MEGA BRUNCH BUFFET  
WITH LIVE STATIONS, SEAFOOD ON ICE, TAIWAN PORRIDGE SPECIALS,  
WESTERN/LOCAL/JAPANESE DELIGHTS & DESSERT ROOMS**

**25 DECEMBER 2022 & 1 JANUARY 2023**

**10.30am – 1pm | 2pm – 4.30pm**

***With free flow of Soft Drinks & Juices*                      *\$168 per adult; \$100.80 per child***

***With free flow of Champagne, Wine,  
Beer, Soft Drinks & Juices*                      *\$188 per adult***

***Early Bird Offer: 30% off every 2nd adult diner with full pre-payment made till 30 Nov  
Citi, DBS/POSB, HSBC, OCBC, UOB Cards & Hotel Gourmet Card: 20% off every 2nd adult diner***

**Sunshine Station**

Organic Egg @ 64 Degrees, with Mushroom Fricassée Consommé  
Beef Sausages  
Chicken Chipolata  
Crispy Pork Bacon  
Oven-roasted Roma Tomato with Herb Crust  
Selection of Freshly-baked Bread, Danish Pastries, Croissant, Muffins  
(Selection of Jam, Marmalade & Butter)  
Selection of Assorted Yoghurt  
Home-made Bircher Muesli  
Selection of Fresh Tropical Fruits & Berries

**Farm Cheese & Charcuterie Station**

French & Australian Cheeses  
Dried Fruits, Grapes, Quince Paste, Assorted Nuts & Crackers  
Jamon Ibérico, Parma Ham, Beef Salami, Chicken Ham & Turkey Pastrami  
Homemade Duck Rillettes  
Pickles, Mustard & Melba Toast

**Salmon Selection**

Sichuan-style Smoked Salmon, Mini Smoked Salmon & Apricot Roulade, Gravlax Salmon  
Condiments: Dill Mustard, Horseradish, Capers, Sliced Onions, Lemon Wedges

**Chilled Seafood Bar**

Freshly Shucked Seasonal Oysters  
Chardonnay Poached Tiger Prawns  
Mussels  
Snow Crab Legs  
White Clams  
Conch  
Spanner Crabs  
Condiments: Spicy Cocktail Sauce, Marie Rose Sauce, Mignonette Sauce, Lemon & Lime Wedges

**Salad Selections**

Young Green Asparagus with Semi-dried Tomato Tapenade & Olive Soil  
 Celeriac Slaw with Cranberry & Walnut  
 Pepper Roasted Sweet Corn & Green Bean with Honey Dressing  
 Lemon Herb-Infused Couscous with Diced Root Vegetables  
 Heirloom Vine-ripened Tomato Salad with Fresh Basil & Balsamic Dressing  
 Caesar Salad with Condiments

**DIY Salad Bar**

Mesclun Greens

Salad Dressings: French, Italian, Thousand Island, Aioli Sauce & Lemon Olive  
 Condiments: Cherry Tomatoes, Gherkins, Silver Skin Onions, Black Olives, Green Olives, Capsicum Strips,  
 Croutons, Parmesan Cheese, Bacon, Dried Fruits & Nuts

**Thai Delights**

Green Mango Salad with Peanut & Plum Sugar (Som Tum)  
 Boat Noodles with Condiments  
 Grilled Pork with Jeow Som (Moo Ping)  
 Green Chicken Curry with Eggplant  
 Spicy Squid with Chili & Lime  
 Crispy Deep-fried Pork Belly (Moo Krob)  
 Prawn Spring Rolls with Sweet Chili Dip

**Hearty Soup**

Butternut Squash Velouté with Maple Butter Croutons  
 Double-boiled Chicken & Cordyceps Flower Soup

**'Live' Carving Station**

Roasted Traditional Turkey with Chestnut Stuffing, Cranberry Jam & Giblet Gravy  
 Slow-roasted U.S Prime Beef Rib Eye with Natural Jus  
 Manuka Honey Glazed Gammon Ham with Vanilla Pineapple Jam

**Italian**

Pasta alla Ruota (*Pasta in Cheese Wheel*)

**Chilled Asian Appetisers**

Smoked Sichuan-style Salmon with Condiments  
 Turkey Salad with Fruits in Goma Dressing  
 Papaya Salad with Roasted Peanuts & Shrimp  
 Chinese Marinated Top Shell with Thai Chilli Dressing & Roasted Sesame Seeds  
 Assorted Sushi with Condiments

**Bread**

Assorted Mini Hard Rolls, Soft Rolls & Focaccia Bread served with Butter, Margarine & Nutella

**Turkey Popiah with Homemade Sambal Chilli**

Turkey Breast, Turnip, Carrots, Chinese Mushrooms,  
 Dried Shrimps, Bean Sprouts, Chopped Eggs, Peanuts & Lettuce

**Feast on Local Fare**

DIY Singapore Rojak

**Satay**

Chicken Skewers  
served with Peanut Sauce, Cucumbers, Onions & Ketupat

**Braised Duck**

Braised Whole Duck in Chinese Spices & Herbs served with Braised Eggs & Yam Rice

**"Chop Chop" Meats Station**

Hainanese Boneless Chicken Rice Ball  
Roasted Pork Belly  
Condiments: Chicken Rice Chilli, Dark Soy Sauce, Grated Ginger & Mustard Sauce

**Taiwan Porridge Specials**

Century Eggs with Preserved Ginger  
Taiwanese Sausages  
Salted Fish with Salted Egg  
Fried Omelette with 'Chye Poh'  
Fried Chicken with Prawn Paste  
Wok-fried Sesame Chicken with Ginger & Dark Soya Sauce  
Braised Duck Leg with Chinese Spice, Egg & 'Tau Pok' in Dark Soya Sauce  
Stir-fried Turkey with Black Bean Sauce  
Sautéed Turkey with Dried Chilli  
Braised Pork with 'Mui Choy'  
Steamed Minced Pork with Salted Egg Yolk  
Wok-fried Beef with Spring Onions & Ginger  
Wok-fried Prawns with Salted Egg Yolk  
Stir-fried Eggplant with Sliced Pork in Chilli Bean Paste  
Stir-fried 'Nai Bai' with Garlic  
Wok-fried Yam Rice with Crispy Shallots  
Rice Porridge

**Sliced Fish Noodles with Salted Fish Turkey Balls**

Rice Noodles, Sliced Fish, Baby Chye Sim, Crispy Shallots, Spring Onions & Chilli Padi in Broth

**Assorted Nyonya Kueh**

Kueh Dadar  
Kueh Kosui  
Kueh Salat  
Rainbow Kueh Lapis  
Kueh Bingka Ubi  
Kueh Lopes  
Ondeh Ondeh

**Dessert Rooms**

Guanaja Chocolate Tart  
Chestnut Profiteroles  
Lemon Meringue Tart  
Raspberry Gem  
Pear Caramel Cake  
Red Berry Tart  
Strawberry Kiwi in Cup  
Noir Forest Verrine  
Rainbow Swiss Roll  
Fruits Jelly  
Christmas Chocolate Log Cake  
Christmas Stollen  
Christmas Cookies  
Christmas Minced Pie  
Traditional English Fruit Cake  
Assorted Christmas Praline  
Assorted Festive Macarons  
Sliced & Whole Fresh Fruits

**Freshly-made Cinnamon Waffles**

Toppings: Caramel Banana, Caramel Apple, Berries Compote, Maple Syrup, Chocolate Sauce

**Ice Cream**

Soft Serve Ice Cream: Gingerbread / Chocolate