

# Christmas & New Year Eve Dinner Buffet Menu Christmas Lunch & Dinner Menu

Lunch | 12.00pm to 4.00pm Dinner | 6.30pm to 10.00pm

S\$128/adult, S\$64/child

BOUTIQUE SALAD BAR Lollo Rosso, Mesclun Salad, Arugula

CONDIMENTS Cucumber, Cherry Tomato, Sweet Corn, Fava Bean Black Raisin, Herb Croutons, Pine Nut, Pumpkin Seed, Peanut, Dried Apricot

> DRESSINGS Caesar Dressing, Balsamic Vinaigrette French Dressing, Goma Dressing, Extra Virgin Olive Oil, Citrus Oil

SEAFOOD ON ICE Hyogo Oyster, Boston Lobster, Tiger Prawns, Whelks, Green Mussels, White Clams Condiments: Cocktail Sauce, House Dip, Tabasco, Lemon Wedges

> APPETISER Potato & Bacon Salad Mustard Mayo Turkey Salad Chimichurri Beef Salad Maple Glazed Root Vegetables Salad(v) Sauerkraut Coleslaw (v) Wing Bean, Chilli Paste

JAPANESE Assorted Sushi & Maki Salmon, Tuna, Octopus, Ama Ebi Sashimi Condiments: Kikkoman, Wasabi, Pickled Ginger

SIDE STATION Singapore Rojak with Shrimp Paste Dressing

SOUP



Sichuan-style Hot & Sour Soup Hokkaido Pumpkin Soup Assortment of Breads & Butter

#### MAINS

Foie Gras & Bacon Pasta Beef Bolognese Pasta Shepherd's Pie Mixed Seafood Bisque Golden Crispy Ebi Cheese Scalloped Potatoes (v)

#### CARVING STATION

Chicken Shawarma Nyonya Turkey Gammon Ham (Giblet Sauce, Mix Berries Sauce, Caramelised Pineapple, Apple & Chestnut Stuffing)

WHOLE FISH

Barramundi Homemade Signature Sauce

### D.I.Y CONDIMENTS STATION

Ketchup Sichuan Chilli Sauce **Chopped Spring Onion** Chopped Coriander Minced Garlic Minced Ginger Black Vinegar Sugar Sichuan Crushed Pepper Peanut Sauce Chilli Oil Fried Soy Bean **Chopped Peanut** Sesame Seeds **Oyster Sauce** Fermented Bean Curd Thai Chilli Sauce Indonesia Chilli Sauce Sambal Chilli Sauce Sesame Oil Fish Sauce Chilli Flakes Chilli Sauce

Please advise us of any dietary requirements including potential reaction to allergens. All prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes. Menu is subject to changes and rotation



Red Chilli Soya Sauce

#### PERANAKAN & LOCAL

Blue Pea Coconut Rice Ayam Buah Keluak Babi Tau Yu Nyonya Chap Chye Udang Kuah Nanas Lobster with Signature Sauce Singapore Chilli Crab Asian Green, Oyster Sauce

D.I.Y STATION Traditional Kueh Pie Tee and Condiments

NOODLE STATION Singapore Laksa, Prawn Rice Noodles with Minced Pork Sauce and Cucumber

GRILLED STATION

Pan Seared Foie Gras Bulgogi Chicken Spicy Pork Sausages Tiger Prawn

## THE PATISSERIE

Individual Dessert & Cakes Chocolate Mint Yule Log Strawberry Yuzu Mandarin Log Chocolate Passion Fruit Gateau Classic Sacher Gingerbread Gateau Rum Mix Fruit Cake Cranberry Vanilla Choux Panettone Mulled Wine Jelly with Candied Orange

OUR SIGNATURE DELIGHT

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Assorted Nyonya Kueh Durian Pengat Chocolate Fountain with Condiments

DIY SHAVED ICE Pandan Jelly, Coconut, Gula Melaka Sauce, Taro, Sweet Potato and Condiments

LIVE STATION Crepe Suzette (Crepe Glazed with Orange Sauce, served with Rum Cream and Chopped Nuts)

> LOCAL DESSERT Cheng Teng Nyonya Bubur Cha Cha Red Bean Soup

SEASONAL FRESH FRUIT Watermelon, Rock Melon, Pineapple

> WHOLE FRUIT Mini Mandarin Orange, Longan