New Year’s Eve
Countdown Celebration

31 DECEMBER 2023
7.00 P.M. TO 11.00 P.M.

528 per adult
with free-flowing champagne, wine,
beer, and premium spirits

328 per adult; 198 per child
with free-flowing non-alcoholic beverages

Includes access to the Countdown Party and
fireworks viewing at the al fresco deck till 1.00 a.m.

CHILD PRICE APPLIES TO CHILDREN AGED 6 TO 11 YEARS OLD.
A DEPOSIT OF THE FULL AMOUNT IS REQUIRED IN ORDER TO
CONFIRM YOUR RESERVATION.
ALL PREPAID RESERVATIONS ARE NON-CANCELLABLE,
NON-REFUNDABLE AND NON-EXCHANGEABLE
WITH OTHER SERVICES OR PRODUCTS.
PRICES ARE IN SINGAPORE DOLLARS, SUBJECT TO
10% SERVICE CHARGE AND 8% GST UNLESS STATED AS NETT.
BUFFET MENU

CAVIAR BAR

Nomad Caviar
Avruga Caviar
Ikura
Tobiko
Truffle Caviar (Vegetarian)

ACCOMPANIMENTS
Blinis, Waterthins Crackers, Sour Cream,
Chives, Shallots, Grated Eggs

SEAFOOD GEMS ON ICE

Poached Maine Lobster
Sea Urchin
Maine Lobster Claw
Half Shell Scallop
Snow Crab
Poached Prawn
Mussel
Clam

SIDES & CONDIMENTS
Lemon Wedge, Lime Wedge, Tabasco, Cocktail Sauce,
Lime Chilli Dressing, Spicy Horseradish Chilli Sauce, Wasabi Aioli

SASHIMI

Norwegian Salmon, Yellowfin Tuna, Amberjack

NIGIRI

Salmon, Tuna, Unagi

MAKI

California, Kappa, Oshinko

CONDIMENTS
Shoyu, Wasabi, Ginger
SALAD BAR

Caesar Salad in Parmigiano Reggiano Wheel

BASE
Romaine Lettuce, Kale, Red Chicory, Arugula, Mesclun Mix, Heirloom Tomato

BODY
Corn Kernel, Cherry Tomato, Cucumber, Red Onion, Capsicum, Carrot, Sweet Potato, Grilled Peppers, Roasted Zucchini, Sundried Tomato, Beetroot

DRESSING
Caesar Dressing, Thousand Island Dressing, Passion Fruit Dressing, Sesame Dressing, Lemon Dressing, Avocado Oil, Extra Virgin Olive Oil, Balsamic Vinegar

CHARCUTERIE

Beef Bresaola, Coppa Ham, Beef Pastrami, Saucisson, Mortadella, Turkey Ham, Truffle Pork Chiffonade, Duck Rillettes

SIDES & CONDIMENTS
Cornichon, Silver Onion, Pickled Vegetable, Olives, Assorted Mustard

LIVE COUNTER

5J Ibérico Bellota 100% Acorn-fed Prosciutto di Parma

SIDES & CONDIMENTS
Cantaloupe Melon, Heirloom Tomato, Aged Balsamic

SOUP

Braised Crab Meat, Fish Maw, Conpoy Soup Porcini Mushroom Soup

ASSORTMENT OF ARTISANAL BREAD

CONDIMENTS
Butter, Extra Virgin Olive Oil, Balsamic Vinegar
APPETISERS

Poached Hokkaido Scallop, Pomelo, Sweet Chilli Dressing

Smoked Kaviari Salmon Heart, Capers, Shallot

Cured Dutch Kingfish, Tomato, Compressed Radish, Colatura di Alici

Tuna Tataki, Fine Bean, Potato, Semi-dried Tomato, Kalamata Olive, Lemon Dressing

House-cured Norwegian Salmon Fillet
Beetroot / Laksa / Citrus

WESTERN

Roasted Barramundi
Capers, Herb Cream Sauce

Pork Chorizo Sausage
Beluga Lentil

Seafood Stew
Pizzutello Tomato

Macaroni & Cheese

Roasted Winter Vegetables

LIVE COUNTER

Slow-roasted Beef Oven-prepared Ribs
Au Jus, Assorted Mustards, Potato Mousseline, Yorkshire Pudding

Salt-crusted Whole Local Sea Bass
Choron Sauce, Lemon Wedges
INDIAN DELIGHTS
Murgh Tikka Masala
Lamb Rogan Josh
Biryani Rice
Brinjal & Okra Masala

ACCOMPANIMENTS
Assorted Papadum, Chutney, Naan, Raita, Pickles

LIVE COUNTER
Spice-roasted Whole Suckling Lamb

CHINESE BARBECUE ROASTS
Pork Char Siew, Five-spice Roasted Pork Belly,
Roasted Duck, Poached Hainanese Chicken,
Lap Cheong

SIDES & CONDIMENTS
Chicken Fragrant Rice, Cucumber, Tomatoes,
Fragrant Ginger, Dark Soy Sauce, Chilli Sauce

ASIAN NOODLES & RICE
Braised Ee Fu Noodles
Dragon Chives, Silver Sprouts
Baby Abalone Fried Rice
XO Sauce

Singapore Laksa

NOODLES
Yellow Noodles, Thick Rice Noodles

SOUP BASE
Laksa Gravy

TOPPINGS
Prawn, Quail Egg, Bean Sprouts, Fish Cake, Bean Curd Puff

CONDIMENTS
Sambal Onion, Sakura Ebi, Laksa Leaf, Fried Shallot
ARTISANAL CHEESE
Grana Padano, Pecorino, Tomme De Savoie, Morbier, Gorgonzola, Bleu d’Auvergne, Manchego,
Mimolette, Comte, Brie, Emmental

ACCOMPANIMENTS
Grapes, Strawberries, Dried Fruits, Nuts,
Grissini, Sesame Lavosh, Assorted Crackers,
Acacia Honey, Aged Balsamic, Fruit Preserves

SWEET INDULGENCES

LIVE STATION
Chocolate Raspberry Lava Cake
Vanilla Bean Ice Cream

WARM
Bread & Butter Pudding
Vanilla Sauce

TART, FLANS, SHOOTERS
Cinnamon Red Wine-poached Pear
Classic Sherry Trifle
Vanilla Crème Brûlée
Pecan Nut Tart
Chestnut Mont Blanc
Alphonso Mango Mousse, Red Fruit

CAKES
Lychee Mousse Vanilla
Tropical Passion Fruit Mango
Fullerton English Mixed Fruitcake
Signature Chocolate Fullerton Cake
Strawberry Victoria Sponge
Pumpkin Spice Cheesecake
Pistachio Mascarpone Ivory

PETITE SWEETS
Assorted Macarons
Assorted Pralines