

L'ESPRESSO

FESTIVE ENGLISH AFTERNOON TEA BUFFET WITH CARVING STATION, SEAFOOD ON ICE & LOCAL FAVOURITES

23 & 24, 30 & 31 DECEMBER 2023 & 1 JANUARY 2024

11am – 1pm | 1.30pm – 3.30pm | 4pm – 6pm

\$78 per adult

\$46.80 per child

*Top-ups for free flow of Champagne, Wine,
Beer, Soft Drinks & Juices*

\$33 - \$66 per adult

*Citi, DBS/POSB, HSBC, Maybank, OCBC, UOB Cards & Hotel Gourmet Card: 20% off every 2nd adult diner
for 1st seating with full pre-payment by 30 Nov*

Finger Sandwiches

Smoked Salmon & Horseradish Cream
Cucumber & Cream Cheese
Turkey Ham & Cranberry Aioli
Corned Beef & Red Wine Shallot Marmalade

Open Faced Sandwiches

Herb & Garlic Cheese Tartlet with Cranberry Compote
Duck Rillettes & Apple Salad
Plant Based Burrito
Stone Crab Salad & Mango Salsa

Petite Sandwiches

Beef Salami, Gherkin & Cream Cheese Bagel
Coppa Ham & Swiss Cheese Ciabatta
Roasted Portobello Mushroom & Truffle Aioli Focaccia

Croissants

Tuna Salad
Smoked Chicken & Brie Cheese with Honey Mustard

Chilled Delicatessen

Heirloom Tomato Salad & Lettuce with Balsamic Dressing
Selection of Charcuterie with Pickles & Mustard

Seafood on Ice

Seasonal Oyster, Snow Crab Leg, Chilled Tiger Prawn, Black Mussel & Clam
Condiments: Spicy Cocktail Sauce, Marie Rose Sauce, Mignonette Sauce, Lemon & Lime Wedges

Selection of Cheese

Bresse Bleu, Comté, Brie & Sainte Maure
served with Dried Fruits, Quince Paste, Walnuts & Crackers

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Hot Delights

Braised Beef with Pearl Onion, Daikon & Carrot served with Freshly Baked Bread
Mashed Potato Gratin with Caramelised Onion
Crispy Buffalo Spicy Drumlets with Pommery Mustard Dip
Cheese Croquette
Cranberry & Onion Quiche
Oatmeal Fish Fillet with Jalapeno Pepper Dip
Prawn Fritters with Tartar Sauce
Spam Fries

Local Hot Delights

Signature Dry Tom Yam Noodles with Condiments
Kueh Pie Tee with Condiment
Steamed Crystal Mango Prawn Dumpling
Chicken Satay with Peanut Sauce
Dough Fritters Stuffed with Squid
Sticky Rice & Peanut Crystal Dumpling
Crispy Carrot Cake with Garlic Chilli Sweet Sauce
Singapore Chilli Crab with 'Man Tou'
Nyonya Otak-Otak

Carving on Rotation

Slow-roasted Beef Tenderloin & Butter Glaze Brussels Sprouts served with Merlot Jus
Honey Baked Ham served with Pineapple Sauce
Traditional Roasted Turkey Breast
Truffle Butter, Cranberry Sauce & Poultry Jus

Hearty Soup

Roasted Butternut Pumpkin Soup with Sunflower Seeds

Scones

Plain & Raisin Scones served with Strawberry Jam, Nutella,
Devonshire Clotted Cream and Butter

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Sweet

Forest Berries Bread & Butter Pudding with Vanilla Sauce

Mince Pie

Raspberry Crème Brulee

Ondeh Ondeh

Mango Cheesecake

Chestnut Crumble Bars

Assorted Christmas Macarons

Mixed Berries Tartlet

Christmas Chocolate Brownie

Chocolate Orange Cup

Chocolate Truffle & Praline

Chocolate Log Cake

Christmas Fruit Cake

Christmas Cookies

Christmas Pudding

Sliced/Whole Fresh Fruits

Ice Cream

Vanilla & Strawberry Ice Cream with Toppings