

VERANDAH

ROOFTOP ROTISSERIE

Magical Christmas Moments

Buffet Dinner

Adult \$98++ | Child (8-11 years old) \$45++
Complimentary for children below 8 years old

Christmas Eve and New Year's Eve Dinner

Adult \$108++ | Child \$55++ (8-11 years old)
Complimentary for children below 8 years old

Welcome to Verandah

Sparkling Wine
Jamon Iberico de Bellota
Ikura Cold Somen | Lychee-smoked Duck | Crab Meat Remoulade

Verandah Rooftop Rotisserie

Table Service Sashimi

Shake | Hamachi | Maguro | Tako

Condiments- Wasabi, Shoyu, Pickled Ginger

Seafood Bar

King Crab Legs, Japanese Oysters, Half Shell Scallops, Poached Live Tiger Prawns, Sea Whelk

Condiments- Cocktail Dressing, Thai Seafood Sauce, Tabasco, Mignonette & Lemon Wedges

Salad Bar

Greens- Mesclun, Baby Romaine, Arugula

Dressing- Balsamic Vinaigrette, Goma Dressing, Caesar Dressing, Thousand Island

Antipasti- Stuffed Pepper, Grilled Vegetables, Olives, Tapenade, White Anchovies

Compound Salad- Grilled Halloumi Salad | Heirloom Tomato Salad | Roasted Butternut Salad

Salmon Terrine Wreath- Avocado, Pistachio, Cream Cheese & Pomegranate Glaze

Charcuterie & Cheese Board

Prosciutto, Spanish Chorizo, Italian Salami

Truffle Brie, Tete De Moine, Manchego

Condiments- Fresh Berries, Dried Fruits, Grapes, Walnuts, Wafer Biscuits

Soup

Cognac-scented Flower Crab Bisque

Winter Truffle Mushroom Soup

Accompanied with Homemade Garlic Bread, Mini rolls, Focaccia, Salted & Unsalted Butter

VERANDAH

ROOFTOP ROTISSERIE

Le Grande Christmas Roast

14-Days Butter-aged Argentinian Beef Ribeye

Tajima Wagyu Beef Rump MBS 8

US Prime Beef Short Ribs

****Finished a la minute on Binchotan Grill***

Fillet Mignon Beef Wellington

Herb-crusted Spring Lamb Rack

Sakura Pork Tomahawk

Crackling Pork Porchetta with Truffle & Herb Stuffing

Grain Mustard Honey Glazed Bone-in Gammon Ham

*Accompanied with Mustard, Sea Salt, Cranberry Sauce, Chimichurri,
Bordelaise, Apple Gravy, Green Peppercorn Sauce, Whisky Mustard Sauce*

Festive Yuletide Feast

Chestnut-stuffed Rotisserie Chicken

Skewered Barbecue King Prawn

Grilled Whole Turbot Fish, Lemon Burre Blanc

Live Bouchot Mussels in White Wine Sauce

Potato & Epoisses Cheese Gratin

Sauteed Broccolini with Wild Mushrooms

Grilled Seasonal Asparagus

Butter-glazed Brussel Sprouts with Crispy Pancetta

Parmigiano Cheese Wheel Carbonara Pasta

Valencian Seafood Paella

Seasonal Sweets

Cempedak Crème Brulee

Snowman Pavlova

Red Velvet Yule Log Cake

Gingerbread Trifle

Christmas Tree Croquembouche

Reindeer Pretzel Chocolate Rods

Pink Chocolate Fondue with Churros, Waffles & Condiments

Haagen Daz Ice Cream