

New Year's Eve Dinner Buffet Menu 2025

31 December 2025 | Dinner: 6.00 pm to 9.30 pm \$138 per adult | \$48 per child (7 to 12 years of age)

Add-on \$38 per adult for free flow of Beer, Red Wine & White Wine

20% off Adult diners with selected credit cards with full payment made by 22 December 2025

For reservations and enquiries, please call +65 6311 8195 or email cafe.mosaic@carltonhotel.sg

COLD ENTREE

Fruit Salad with Cranberry & Raisin
Roasted Taro, Satsumaimo & Quinoa Salad
Goma Soba with Baby Octopus & Tsubo Zuke
Grilled Pineapple & Roast Beef Salad with Spicy Kefir Lime Dressing
Marinated Duck Salad with Sour Plum Coulis & Sundried Tomato
Cold Cut Platter

THE SALAD BAR

Choice of Greens: Selection of Seasonal Greens

Choice of Accompaniments: Cherry Tomato, Kidney Bean, Corn Kernel, Onion, Crouton

Celery, Chick Pea, Mandarin Orange Wedge, Cucumber

Choice of Sauces & Condiments: Thousand Island, Caesar Dressing, Herb Vinaigrette,

Balsamic Vinegar & Olive Oil

CHEESE BOARD

Assorted Cheese Selection with Condiments

SEAFOOD ON ICE

Sashimi-grade Shucked Oyster, Boston Maine Lobster, Cold Crab Leg, Black Mussel, Crawfish, Poached Tiger Prawn

Choice of Sauces & Condiments: Mignonette Dressing, Hot Sauce, Lemon Wedge

THE CARVING TABLE

Slow-roasted Black Pepper Rib with Old Port Shallot Wine Sauce

Glazed Honey Baked Ham

Choice of Sauces & Condiments: Turkey Jus, Apple Raisin Sauce **Choice of Accompaniments:** Roasted Herb Potato, Garlic Confit

JAPANESE COUNTER

Assorted Sushi & Maki Roll

Salmon Sashimi, Tako Sashimi & Tuna Tataki

Choice of Sauces & Condiments: Shoyu, Wasabi, Gari



SOUP STATION

Fisherman Bisque Fish Maw Pork Tripe Soup with Gingko Nut

NOODLE STATION

Laksa Prawn, Fish Cake, Bean Sprout, Egg

HOT PLATE STATION

Selection of Assorted Sausages

Fried Carrot Cake Radish Cake, Egg, Garlic, Preserved Turnip, Prawn, Fish Sauce

ARTISANAL BREAD

Focaccia, Farmer's Bread, Ciabatta, Cranberry Loaf, Dark Rye Sour, Soft Roll, Hard Roll Lavosh & Cheese Stick Served with Butter

HOT MAINS

Tandoori Lamb Chop with Mint Mango Salsa

Braised Pork Rib with Fermented Bean Curd & Mushroom

Baked Miso Soya Cod Fillet

Poached Leafy Greens with Dried Scallop & Carrot Broth

Moules Marinières (French-style Mussel)

Sautéed Tiger Prawn with Sweet Basil

Lemon Chicken

Crab Meat & Asparagus Fried Rice with Nori Furikage

Ee Fu Noodle with Yellow Chive & Straw Mushroom

Fragrant Rice

DESSERT

Festive Log Cake

Assorted New Year Cookies

Assorted French Pastries

Caramel Custard

Bread Butter Pudding

Assorted Fruit Jelly

White Chocolate Mousse

Hot Dessert

Ice Cream

Seasonal Fresh Fruits

BEVERAGE

Free Flow Soft Drinks & Chilled Juices Selection of Coffee or Tea

