

Christmas Brunch

TO START

Seafood on Ice

Poached Boston Lobster, Snow Crab Leg,
Fresh Sea Prawns, Half Shell Scallop,
White Clam, Slipper Lobster

CONDIMENTS

Lemon Wedges, Calamansi, Lime Dip, Cocktail Sauce,
Passion Fruit Chilli Dip, Herb Vinaigrette,
Shallot Mignonette, Smoked Chipotle Sauce

Smoked Fish

Smoked Salmon, Salmon Gravlox,
Green Tea Smoked Salmon

BUTCHER'S BLOCK

Charcuterie

Virginia Ham, Mortadella, Turkey Ham,
Beef Salami, Prosciutto di Parma, Spicy Chorizo,

Duck Rillette, Chicken Pâté

CONDIMENTS

Cornichons, Capers Berries, Pickled Onion,
Dijon Mustard, Maldon Salt, Himalayan Salt, Quince
Jelly, Organic Olive Oil, Celery Stick, Crostini

CHEESE BOARD

International Affine Cheese Selection

CONDIMENTS

Almonds, Cashews, Dried Figs, Dried Apricots,
Grapes, Honeycomb, Orange Marmalade,
Red Cherry Jam, Crackers

ARTISANAL BREAD

Stollen, Panettone, Focaccia, Baguette,
Ciabatta, Rye, Multigrain, Sourdough,
Assorted Danish Pastries, Croissant,
Pain Au Chocolate, Donut

COMPOUND SALAD

ON ROTATIONAL BASIS

Seafood Salad

Fennel and Grapefruit

Sesame-coated Seared Tuna

Spicy Eggplant Purée, Capers, Tomato Salsa

Heirloom Tomato Salad

Kalamata Olive, Bocconcini, Avocado Oil,
Fresh Basil

Carne Salad

Asparagus, Red Onion, Tomato

Creamy Potato & Sweet Corn Salad

Fresh Parsley

Panzanella Salad

Mozzarella, Herbs

Healthy Salad Bar

FRESH ASSORTMENT

Romaine, Mesclun, Arugula, Lollo Rosso,
Roasted Sweet Potato with Furikake,
Roasted Pumpkin with Maple Syrup,
Piquillo Pepper with Mint,
Grilled Balsamic Mushroom, Marinated Olives,
Cherry Tomato, Cucumber, Broccoli, Beetroot,
Sweet Corn Kernel, Artichokes, Grilled Zucchini with Thyme,
Quinoa with Parsley and Wolfberries,
Couscous with Lime Zest,
Barley with Green Peas and Dill,
Wild Rice with Cranberries,
Lentil with Feta and Avocado Oil

DRESSING

Passion Fruit, Wasabi Yuzu, Lemon and Oregano,
Roasted Sesame, Italian, Caesar, Thousand Island

INDIAN SPECIALS

Lamb Rogan Josh

Butter Chicken

Flower Crab Masala

Kashmiri Pulao Rice

ACCOMPANIMENTS

Naan Bread, Papadum, Raita,
Pickled Lime and Mango

JAPANESE OMAKASE

MAKIMONO

Assorted Nigiri Sushi

Salmon, Tuna, Tako, Unagi, Hamachi, Tai

Maki Roll

Spicy Tempura Prawn, Tuna Tamago, California,
Lobster Avocado, Tamago, Kappa, Kani

Sashimi

Salmon, Tuna, Tako, Hamachi, Tai

Chuka Wakame

Seasoned Sesame Seaweed Salad

Goma Kurage

Jellyfish Salad

Tempura Prawn

Crispy Oyster

Seafood Gyoza

ASIAN DELIGHTS

Spicy Chilli Seafood

Crispy Mantou

Wok-fried Lamb Ribs with Herbs

Mala Sauce

Smoked Duck Fried Rice

X.O. Sauce

Wok-tossed Beef Cube

Sacha Sauce, Lily Bulb

Steamed Broccoli & Baby Abalone

Truffle Oyster Sauce

M.S.C. Certified Teochew-style

Halibut

Tender-braised Soy Chicken

King Prawn Laksa

Silky Rice Noodles, Quail Egg, Fish Cake,
Sea Prawn, Tau Pok, Spicy Coconut Gravy



BARBECUE BY THE RIVER

CHARCOAL-GRILLED

Creole Spice Bamboo Lobster
Cajun Spice Black Angus Beef Ribeye
Ginger Soy Pork Jowl
Spicy Chorizo Sausage

SAUCE

*Curry Hollandaise, Passion Fruit Sweet Chilli,
Green Mango Chimichurri, Barbecue Sauce,
Hoisin Vanilla Jus*

SOUP OF THE DAY

CHEF'S CHOICE

Lobster Bisque

Touch of Cognac, Croutons

Crabmeat, Fish Maw, Conpoy

WESTERN SPECIALS

Guinness-braised Short Rib

Smokey Pancetta, Wild Mushroom Ragout

Lamb Stew

Glazed Chestnut, Baby Carrot

Sous Vide Pork Belly

Honey Grain Mustard, Roasted Fennel, Apple

Five-spice Glazed Duck

Cinnamon Maple, Baby Pearl Shallots

Pan-fried Sumac Chicken Thigh

Jus de Raisin, Basil Leaves

Pan-seared Salmon

Braised Savoy Cabbage, Dill Cream Sauce

Garden Succotash Gratin

Herb Crumble

Butternut Pumpkin &

Pistachio Wild Rice

WAFFLE

Savoury Smashed Avocado

Sunny-side-up Egg, Furikake, Black Tobiko,

Grated Parmesan

TACO STATION

Hand-pulled Turkey

Mushroom, Onion, Garlic and Chipotle Aioli,

Guacamole, Sliced Gherkins, Purple Cabbage Mango

Slaw, Queso Fresco, Pico de Gallo, Jalapeno

Pineapple Salsa, Cranberry Sauce, Nacho Sauce

CARVING STATION

Roasted Whole Christmas Turkey

Pineapple & Honey-glazed

Bone-in Gammon Ham

Cajun Mustard & Porcini Butter

Prime Rib

Cured & Roasted Silver Hill Duck

TRIMMINGS

Chestnut Stuffing, Brussels Sprouts

Chargrilled Broccoli, Duo Potato Gratin, Roasted

Maple Butternut and Carrot

Herb Gravy, Cranberry Sauce, Cinnamon Apple

Sauce, Tarragon Mustard, Cassis Mustard, Tomato

Mustard, Dijon Mustard, Grain Mustard,

Horseradish, Bearnaise,

Black Garlic Hollandaise

PIZZA STATION

Prosciutto Ham Pizza

Arugula, Artichoke, Olive, Mushroom,

Piquillo Pepper

Lobster Pizza

Fennel, Basil, Olive, Capsicum,

Himalayan Salt, Hazelnut Oil

Roasted Duck Pizza

Scallion, Onion Salad, Hoisin Sauce

Chicken Satay Pizza

Pineapple, Cucumber, Onion, Sweet Sauce

PASTA STATION

Ricotta Ravioli

Spicy Pomodoro

Beef Bolognese

Basil Pesto Cream

Truffle Mushroom

SWEET INDULGENCES



Christmas Log Cakes

Rose Raspberry Lychee

Traditional Panettone

Christmas Rum Fruitcake

Fullerton Chocolate Cake

Christmas Stollen

Orange Chestnut Crème Brûlée

Mince Pie

Eggnog Amaretto, Poached Pear

Chocolate Raspberry Pot De Crème

Nonya Passion Trifle

Chocolate Baileys Tart

Chocolate Orange Caramel Tart

Brownie Fudge, Chantilly

Old-fashioned Pecan Tart

Assorted Christmas Cookies

Candy Cane

Caramel Toffees

Assorted Christmas Macarons

Peppermint Bark Slabs

Christmas Pudding

Brandy Sauce

Bread & Butter Pudding

Brioche, Vanilla Sauce

Raspberry & Chocolate Fountain

Brownie, Chocolate Wafer,

Strawberry, Marshmallow

Ice Cream

Hazelnut, Vanilla, Strawberry, Chocolate



MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

