



New Year's Eve Dinner

BARBECUE BY THE RIVER

CHARCOAL GRILL

Creole-spiced Bamboo Lobster

Peri Peri Spices Salmon Fillet

Yakiniku Boneless Chicken Thigh

Mediterranean Beef Steak

Spicy Chorizo Sausage

CONDIMENTS

Smoky Chilli Dip, Barbecue Dip

TO START

Seafood on Ice

Poached Boston Lobster, Alaskan King Crab Leg,
Snow Crab Leg, Black Mussel, Fresh Sea Prawn,
Half Shell Scallop, Hard Shell Boiled Clam, Baby Crawfish

CONDIMENTS

*Miso Ponzu Dip, Smoked Chilli Dip, Charred Tomato Dip,
Thousand Island Dip, Pickled Aioli, Barbecue Aioli, Garlic Aioli,
Lemon Wedge, Lime Wedge, Calamansi*

Sashimi

Salmon, Tuna, Yellowtail, Seabream, Octopus

Sushi

Assortment of Nigiri

Chirashi

Uni, Ikura

CONDIMENTS

Chuka Kurage, Chuka Idako, Pickled Pink Ginger, Wasabi, Soy Sauce

Smoked Fish

Salmon Gravlax, Smoked Pepper Tuna, Smoked Salmon

Under the Heating Lamp

Tempura Prawn, Mocha Salt

Seafood Croquette, Vanilla Aioli

BUTCHER'S BLOCK

Iberico Ham – *Whole, on display*
Purr Porc Rosette, Mortadella, Turkey Ham,
Beef Pastrami, Chorizo, Chicken Ham,
Smoked Duck Breast, Smoked Chicken

CONDIMENTS

Cornichons, Capers, Pickled Onion, Dijon Mustard

Crudités

Carrot, Cucumber, Celery

CONDIMENTS

Smashed Avocado, Baba Ganoush, Hummus

BAKERY

Artisanal Bread

Sourdough, Multigrain, Dark Rye,
Green Olive Gruyere, Ciabatta, Focaccia,
Baguette, Assorted Bread Rolls

On Focaccia

Prosciutto Ham, Asparagus, Olives
Spicy Chorizo, Onion

CONDIMENTS

French Échiré Butter

SOUP OF THE DAY

Crustacean Seafood Bisque
Crabmeat, Clam, Mussel, Cognac

SALADS

Salad Bar

CHOICE OF BASE, GRAINS, PROTEINS

Compound Salads

Roasted Beef, Glass Noodle, Onion, Capsicum, Cucumber;
Asian Marinade Chicken Salad, Carrot, Lotus Roots, Edamame;
Heirloom Tomato, Bocconcini, Cracked Pepper, Olive Oil, Basil;
Classic German Potato Salad, Bacon;
Nicoise Salad; Panzanella Salad

TACO STATION

Cointreau-cured Tai Fish

Peri Peri Spices Salmon

Hokkaido Scallop Ceviche

TOPPINGS

*Avocado, Cucumber, Red Onion, Tomato,
Red Radish, Scallions, Cilantro, Lime Wedge*

DRESSING

Smoky Chili Sauce, Pico De Gallo Salsa

EGG STATION

LIVE STATION

Soft-poached Free-range Egg

*Cauliflower Purée, Sautéed Spinach, Truffle Potato Espuma,
Espelette Chilli, Fleur de Sel*

CARVING STATION

Roasted Mexican Spices Rub Prime Ribs

Crack Penja Pepper Jus, Horseradish, Mustard, Béarnaise Sauce

Roasted London Duck

Raspberry, Vanilla and Hoisin Jus

Rock Salt Baked Whole Norwegian Salmon

Heirloom Tomato Sauce

SIDES

*Chargrilled Cajun Broccoli, Sweet Potato Gratin,
Roasted Maple Pumpkin, Mashed Potato, Lyonnaise Potato*

WESTERN HIGHLIGHTS

Braised Lamb Shank

Roasted Root Vegetables, Mediterranean Spices

Spicy Pork Sausage

Savoy Cabbage, Crispy Bacon Bits

Pan-fried Salmon Fillet

Banana Shallot Cream, Crispy Capers

Chicken Fricassée

Moutarde de Meaux Mustard, Fresh Cream

PERANAKAN CORNER

SOUPS

Itek Tim

Salted Vegetable & Duck Soup

O' Teng

Nyonya Chicken & Potato Soup

HOT DISHES

Ayam Buah Keluak

Nyonya Chicken Curry, Black Nut

Babi Pongteh

Braised Pork, Fermented Soya Bean

Nyonya Chap Chye

Braised Vegetables, Glass Noodles, Black Fungus

CHINESE BARBECUE ROASTS

Suckling Pig, Pork Char Siew, Crispy Pork Belly,
Poached Soy Chicken, Lap Cheong

SIDES & CONDIMENTS

*Fragrant Rice, Dark Soy Sauce, Chilli Sauce,
Ginger Paste, Plum Sauce, Cucumber*

INDIAN SPECIALS

Murgh Tikka Masala

Lamb Rogan Josh

Biryani Rice

ACCOMPANIMENTS

Naan Bread, Mango Chutney, Papadum Basket

ASIAN DELIGHTS

Braised Black Pepper Pork Trotter

Wok-fried Beef Cube, Yakiniku Sauce

Spicy Chilli Crab, Crispy Mantou

Steamed Barramundi, Crispy Garlic,
Superior Soy Sauce

Make-Your-Own Noodle Bowl

NOODLES

*Yellow Noodles, Thick Rice Noodles,
Kway Teow, Vermicelli*

SOUP BASE

Fish Broth, Prawn Broth, Laksa Gravy

TOPPINGS

*Sea Prawn, Green Mussels, Hard Shell Scallop, Hard Shell Clam,
Fish Cake, Quail Egg, Kangkong, Broccoli, Cabbage,
Beansprouts, Bok Choy*

CONDIMENTS

*Sambal Chilli, Sliced Red Chilli, Chilli Padi, Crispy Fried Shallots,
Crispy Fried Garlic, Soy Sauce, Crispy Pork Lard in Oil*

CHEESEBOARD

Assortment of French Cheeses

CONDIMENTS

*Honeycomb, Grapes, Figs, Strawberries,
Crackers, Assorted Nuts, Jam*

SWEET INDULGENCES

LIVE STATION

Durian Chendol

Coconut Milk, Gula Melaka Syrup, Sweet Corn, Attap Seed, Red Bean

Vanilla Waffle

Strawberry Compôte, Hazelnut Praline, Vanilla Chantilly, Mixed Berries

WARM

Bread & Butter Almond Apricot Pudding

Portuguese Egg Tart

Mixed Berries Clafoutis Tart

CAKES

Pandan, Gula Melaka, Smoked Toffee, Mango Passion
Pineapple, Coconut Lime

Citrus Sponge, Yuzu Crèmeux, Jasmine Tea Mousse,
Grapefruit Jelly, Yuzu Ganache

Coconut Almond Dacquoise, Mango Passion Crèmeux,
Milk Chocolate Mousse

Raspberry Inspiration Crème, Vanilla Opalys Namelaka,
Almond Pressed Sable

Lemon Financier, Rose Crème Brûlée, Flamingo Tea
Crèmeux, Blood Orange Mousse

TARTS & FLAN

Calamansi Coconut Meringue Tart

Orange Crème Caramel

LOCAL CLASSICS

Ondeh Ondeh | Kueh Dadar | Kueh Salat,
Kueh Rainbow Lapis | Ang Ku Kueh,
Assorted Kueh Lapis | Chiffon Cake

SHOOTERS

Pineapple Coconut | Framboise Grapefruit
Jivara Coffee Noisette | Rose Vanilla Framboesia

CONFECTIONERY

Milk Chocolate Almonds | Sea Salt Caramel Almonds
Macarons | Colourful Pralines

ICE CREAMS & SORBETS

Vanilla | Chocolate | Strawberry
Raspberry Sorbet | Mango Sorbet

CHOCOLATE FOUNTAIN

Strawberries, Cookies, Marshmallows, Vanilla Puffs

ASSORTMENT OF FRESH FRUITS

Menu is subject to change without prior notice