



New Year's Day

DINNER FEAST

1 January 2026, 6.30 p.m. to 10.00 p.m.

98* per adult, 49* per child (six to 11 years of age),
inclusive of free-flow select non-alcoholic beverages

**Prices are stated in Singapore dollars, subject to service charge and prevailing taxes.*

TO START

SEAFOOD ON ICE

Snow Crab Leg • Poached Sea Prawn

Green-Lipped Mussel • Hard-Shell Clam

Half-Shell Scallop

*Thousand Island Dip, Wasabi Aioli, Garlic Aioli,
Kaffir Lime Coriander Dip, Peri-Peri Vinaigrette,
Hot & Spicy Sauce, Dijonnaise Sauce, Lemon Wedge*

SASHIMI

Salmon • Tuna • Tako

JAPANESE APPETISERS

Chuka Idako • Chuka Hotate

COLD SOBA STATION

*Sakura Ebi, Tofu, Wakame, Takuan,
Shibazuke Pickles, Scallions, Fragrant Soy Sauce*

SMOKED FISH

Smoked Salmon • Smoked Tuna

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.



UNDER THE HEATING LAMP

Soft Shell Crab Tempura

Vegetable Croquette

Kimchi Tartar Sauce, Wasabi Lime Dipping Sauce

CHARCUTERIE & CHEESE

CHARCUTERIE

Parma Ham • Salami Milano • Mortadella

Beef Pastrami • Chicken Ham

Dijon Mustard, Horseradish, Cornichons, Caper Berries

ASSORTMENT OF EUROPEAN CHEESES

*Fresh Grapes, Fresh Strawberries, Dried Fruits,
Assorted Crackers and Nuts,
Orange Marmalade, Berry Jam*

ARTISAN BREAD COUNTER

Green Olive Gruyere • Ciabatta

Sourdough • Focaccia

Multigrain • Dark Rye

Baguette • Assorted Bread Rolls

SOUP

Roasted Cauliflower and Aged White Cheddar Soup

Crab Meat and Corn Egg Drop Soup



SALAD

Caesar Salad in Parmesan Wheel

*Baby Romaine Lettuce, Quail Egg, Crispy Bacon,
Anchovy Fillet, Sea Prawn, Marinated Mussels,
Classic Caesar Dressing, Croutons, Grated Parmesan*

COMPOUND SALADS

Lobster Potato Salad

Caramelised Onion, Fried Crispy Capers, Fresh Chives

Roasted Beef Salad

Charred Broccoli Florets, Pickled Onion Rings, Toasted Pine Nuts,
Honey Mustard Dressing

Sambal Grilled Prawn Salad

Pomelo Chunks, Crushed Peanuts

Wild Rice Salad

Smoked Chicken, Roasted Peppers, Cucumber Shavings, Dried Cranberry

Tropical Fruit Salad

Arugula, Feta Crumble, Toasted Walnut, Lemon Vinaigrette

SALAD BAR

BASE

Locally Farmed Lettuce (Oak, Coral, Crystal),
Yellow Frisée, Arugula, Organic Kale

SUPPLEMENTS

Smoked Duck, Smoked Chicken,
Roasted Butternut Squash, Pumpkin, Baby Potato,
Roasted Chestnuts, Broccoli, Cherry Tomato,
Cucumber, Artichoke, Capsicum, Carrot, Beetroot,
Red Onion, Mushrooms, Piquillo Peppers, Daikon,
Peas, Corn Kernels, Fresh Berries, Kimchi, Hummus,
Puffed Buckwheat, Dried Cranberries, Cacao Nibs

GRAINS

Marinated Quinoa with Olives and Cucumber Shavings
Orzo with Pickled Wild Mushroom
Wild Rice with Oranges and Pomegranate
Citrus-Infused Couscous with Chickpeas

DRESSINGS

Italian Herbs Vinaigrette, Wasabi Citrus,
Sweet Orange Dip, Creamy Balsamic,
Mango Ranch, Thousand Island



FESTIVE ROASTS

CARVING STATIONS

Premium Spiced Roast Beef with Mustard Rub

Caribbean Jerk Oven-Roasted Whole Chicken

TRIMMINGS

Roasted Asparagus with Hollandaise Sauce

Smashed Roasted Potatoes with Herb Butter

Charred Brussels Sprouts • Grilled Cajun Broccolini

*Banana Shallot Cream, Caramelised Onion Gravy,
Bourbon Whiskey Green Peppercorn Sauce,
Wholegrain Mustard, Dijon Mustard*

NEW YEAR'S EVE SPECIALS

Indonesian-Style Roasted Spring Chicken

Spicy Siracha Soy Glaze, Crispy Garlic, Pickled Mango Salad

Crispy Fried Salmon Fillet

Shallot Crisps, Spicy Sweet Thai Chilli Dip

PASTA STATION

LIVE STATION

Pesto Crème Tagliatelle Pasta

Sous Vide Egg, Toasted Pine Nut & Herb Crumble

WESTERN FARE

Grilled Pork Sausage

Caramelised Onion Gravy

Oven-Baked Barramundi Fillet

Braised White Bean Stew

Lamb Shank Ossobuco

Crispy Fried Leeks, Creamy Mushroom Sauce

Seafood Macaroni & Cheese

Herbed Breadcrumb Crumble



CHINESE ROAST CABINET

Crackling Pork Belly • Pork Char Siew

Poached Chicken • Fragrant Chicken Rice

Dark Soy Sauce, Hoisin Sauce, Chilli Sauce, Plum Sauce

ASIAN DELIGHTS

Wok-Fried Clams in Kung Pao Sauce

Barramundi in Coconut Gravy

Dried Shrimp, Curry Leaves

Braised Pork Trotter

Toasted Black Peppercorn

Spicy Kung Pao Chicken

Fried Cashew Nuts

Broccoli in Garlic Gravy

Assorted Mushrooms

Nasi Goreng Kampung Ikan Bilis

Fried Anchovies, Green Chilli Paste

Kueh Pie Tee

Sea Prawn, House-Made Chilli Sauce, Coriander

MAKE-YOUR-OWN NOODLE BOWL

LIVE STATION

CHOICE OF NOODLES

Thick Rice Vermicelli, Spinach Noodles, Yellow Noodles

CHOICE OF TOPPINGS

Sea Prawn, Lobster Ball, Hard Shell Clam,
Fish Cake, Quail Egg, Beansprouts

CHOICE OF LOCALLY FARMED VEGETABLES

Xiao Bai Cai, Dou Miao, Nai Bai

CHOICE OF SOUP BASE

Laksa Broth, Prawn Broth

CONDIMENTS

Sambal Onion, Fried Shallots



INDIAN SPECIALS

Butter Chicken Masala • Kadai Tikka Lamb Cutlet

Dhal Makhani • Fragrant Pilaf Rice

Papadum • Mango Chutney • Pachranga Pickle

Sweet Indulgences

À LA MINUTE

Sticky Date Pudding with Vanilla Rum Ice Cream

Pandan Waffles with Ondeh Ondeh Ice Cream

WARM DESSERTS

Chocolate Almond Pudding with Raspberry

Brioche Bread & Butter Pudding with Vanilla Sauce

WHOLE CAKES

Strawberry Shortcake

Ivory Chocolate Cheesecake

Strawberry Lemon Pound Cake

Hazelnut Praline Crunch

Blueberry Yuzu Vanilla

Ondeh Ondeh Cake

Peranakan Twist

TARTS & FLANS

Mont Blanc Cassis Tart

Maple Pecan Chocolate Tart

Calamansi Almond Meringue Vanilla Tart

Chocolate Pot de Crème

Galette de Rois



PETITE TREATS & SHOOTERS

Ivory Pistachio Mascarpone

Strawberry Lavender Vanilla

Mango Passion Coconut Milk Chocolate

Apple Tatin Caramel Mousse

Assorted Choux Puffs

PERANAKAN TREATS

Durian Pengat Shooter

Assorted Nyonya Kueh

Chiffon Cake

CONFECTIONARY

Assorted Macarons & Pralines

ICE CREAM

Hazelnut • Chocolate • Vanilla • Raspberry

CHOCOLATE FOUNTAIN

Gingerbread Cookie, Vanilla Choux, Brownie, Chocolate Wafer,
Marshmallow, Strawberry