

**CHRISTMAS MEGA BRUNCH BUFFET
WITH LIVE STATIONS, SEAFOOD ON ICE, WESTERN/ASIAN DELIGHTS,
TAIWAN PORRIDGE SPECIALS & DESSERT ROOMS**

**25 DECEMBER 2023
10.30am – 1pm | 2pm – 4.30pm**

With free flow of Soft Drinks & Juices* *\$168 per adult; \$100.80 per child

***With free flow of Champagne, Wine,
Beer, Soft Drinks & Juices* *\$198 per adult***

***Offers for Citi, DBS/POSB, HSBC, Maybank, OCBC, UOB Cards & Hotel Gourmet Card:
Early Bird 30% off every 2nd adult diner with full pre-payment made by 30 Nov
Regular Offer 20% off every 2nd adult diner***

Sunshine Station

Organic Egg @ 64 Degrees with Doubled Boiled Chicken Broth and Oyster Mushroom
Beef Sausages
Chicken Chipolata
Grilled Streaky Pork Bacon
Oven-roasted Tomato with Herb and Cheese
Selection of Freshly-baked Bread, Danish Pastries, Croissant, Muffins
(Selection of Jam, Marmalade & Butter)
Selection of Assorted Yoghurt
Home-made Bircher Muesli
Selection of Fresh Tropical Fruits & Berries

Farm Cheese & Charcuterie Station

French & Australian Cheeses
Dried Fruits, Grapes, Quince Paste, Assorted Nuts & Crackers
Prosciutto Ham, Beef Salami, Air Dried Chorizo, Air Dried Coppa Ham & Chicken Ham
Homemade Duck Rilette
Pickles, Mustard & Melba Toast

Salmon Selection

Smoked Salmon, Mini Smoked Salmon & Apricot Roulade & Salmon Gravlax
Condiments: Dill Mustard, Horseradish, Capers Berries, Sliced Onions, Lemon Wedges

Chilled Seafood Bar

Freshly Shucked Seasonal Oysters
Chardonnay Poached Tiger Prawns
Mussels
Snow Crab Legs
White Clams

Condiments: Spicy Cocktail Sauce, Marie Rose Sauce, Mignonette Sauce, Lemon & Lime Wedges

Appetiser Selection

Young Green Asparagus with Semi-dried Tomato Tapenade & Olive Soil
Creamy Red Skin Potato Salad with Cranberry & Chive
Roasted Field Mushrooms with Truffle Oil & Macadamia
Beetroot Salad with Feta Cheese and Citrus Dressing
Heirloom Vine-ripened Tomato Salad with Fresh Basil & Balsamic Dressing
Caesar Salad with Condiments

Thai Delights

Green Papaya Salad with Peanut & Plum Sugar (Som Tum)
Grilled Pork with Jeow Som (Moo Ping)
Thai Green Chicken Curry with Eggplant
Spicy Thai pork salad with Lime & Cilantro
Thai Style Crispy Pork Belly (Moo Krob)
Prawn Spring Roll with Sweet Chilli Dip
Thai Boat Noodle with Condiments

Hearty Soup

Cream of Cauliflower with Chestnut Soup
Double-boiled Chicken & Cordyceps Flower Soup

'Live' Carving Station

Roasted Traditional Turkey with Chestnut Stuffing, Cranberry Jam & Giblet Gravy
Salt Baked U.S Prime Beef Rib Eye with Natural Jus
Manuka Honey Glazed Gammon Ham with Vanilla Pineapple Jam
(Mashed Potatoes, Roasted Vegetables and Pumpkin)

Italian

Freshly Cooked Mushroom Tortellini Pasta
with Truffle Cream, Pancetta Ham and Shaved Parmesan Cheese

Chilled Asian Appetisers

Crispy Fish Skin with Teriyaki Sauce
Turkey Salad with Fruits in Goma Dressing
Gado Gado Salad with Peanut Sauce
Chinese Marinated Top Shell Salad with Sweet Chilli Dressing

DIY Salad Bar

Mesclun Greens

Salad Dressings: French, Italian, Thousand Island & Balsamic
Condiments: Cherry Tomatoes, Gherkins, Silver Skin Onions, Black Olives,
Green Olives, Capsicum Strips, Croutons, Parmesan Cheese, Bacon & Nuts

Turkey Roti John

Masala Turkey Meat, Eggs, Onion, French Baguette, Tomato Chilli Sauce

Feast on Local Fare

DIY Singapore Rojak

Satay

Chicken Skewers

Served with Peanut Sauce, Cucumbers, Onions & Ketupat

Braised Duck

Braised Whole Duck in Chinese Spices & Herbs served with Braised Eggs & Yam Rice

“Chop Chop” Meats Station

Hainanese Boneless Chicken Rice

Roasted Pork Belly

Condiments: Chicken Rice Chilli, Dark Soy Sauce, Grated Ginger & Mustard Sauce

Taiwan Porridge Specials

Century Eggs with Preserved Ginger

Taiwanese Sausages

Salted Fish with Salted Egg

Fried Omelette with 'Chye Poh'

Fried Chicken with Prawn Paste (Har Cheong Gai)

Wok-fried Sesame Chicken with Ginger & Dark Soya Sauce

Sautéed Turkey with Dried Chilli

Braised Pork with 'Mui Choy'

Steamed Minced Pork with Salted Egg Yolk

Wok-fried Beef with Spring Onions & Ginger

Wok-fried Prawns with Salted Egg Yolk

Stir-fried Eggplant with Sliced Pork in Chilli Bean Paste

Stir-fried 'Nai Bai' with Garlic

Rice Porridge

Turkey Laksa Station

Turkey Meat, Rice Noodles, Quail Eggs, Beansprout, Fish Cake, Laksa Leaf & Sambal Chilli

Assorted Nyonya Kueh

Kueh Dadar

Kueh Kosui

Kueh Salat

Rainbow Kueh Lapis

Kueh Bingka Ubi

Kueh Lopes

Ondeh Ondeh

L'ESPRESSO

Coffee Lounge
SINCE 1977

gordon grill

Dessert Rooms

Christmas Chocolate Log Cake
Chestnut Crumble Bars
Raspberry Panna Cotta
Salted Caramel Cup
White Paillete
Pecan Cranberry Tartlet
Old Grandma Log
Pistachio Gateaux
Coffee Financier
Christmas Fruit Cake
Biscoff Cheese Cake
Assorted Christmas Macarons
Christmas Stollen
Classic Christmas Cookies
Assorted Christmas Chocolate Praline & Truffle
Christmas Pudding
Chocolate Fountain with Condiments
Minced Pie

Freshly-made Cinnamon Waffles

Toppings: Caramel Banana, Caramel Apple, Berries Compote, Maple Syrup, Chocolate Sauce

Ice Cream

Soft Serve Ice Cream: Gingerbread / Vanilla

Menu is subject to change in view of market availability. For bank card privileges, payment must be made with credit or debit cards, except for HSBC (only credit cards). Discount not valid for child price, menus with alcohol or top-up options. Offers are not stackable. Prices are subject to 10% service charge and prevailing government taxes. Child price is for children 6-11 years of age. Splitting or combining of bills are not allowed. Some items may contain or have come in contact with allergens. Guests may check with our staff for assistance. Other T&Cs apply.