

FESTIVE INTERNATIONAL DINNER BUFFET WITH LIVE STATIONS, SEAFOOD ON ICE, TAIWAN PORRIDGE SPECIALS & WESTERN/LOCAL/JAPANESE DELIGHTS

15 – 30 NOVEMBER, 1 – 24 & 26 – 31 DECEMBER 2022 & 2 JANUARY 2023 6pm – 10.30pm

\$78 per adult

\$46.80 per child

Top-ups for free flow of Champagne, Wine, Beer, Soft Drinks & Juices

\$33 - \$66 per adult

Early Bird Offer: 50% off every 2nd adult diner with full pre-payment made till 30 Nov Citi, DBS/POSB, HSBC, OCBC, UOB Cards: 40% off every 2nd adult diner Hotel Gourmet Card: 25% off every adult diner

Chilled Appetiser Selection

Smoked Sichuan Salmon with Condiments
Smoked Duck Salad with Spinach & Bean Sprouts in Sesame Dressing
Thai Papaya Salad with Roasted Peanuts & Shrimps
Chinese Marinated Jellyfish with Thai Chilli Dressing & Roasted Sesame Seeds

Salad

Mesclun Greens

Salad Dressings: French, Italian, Thousand Island, Aioli Sauce & Lemon Olive Condiments: Cherry Tomatoes, Gherkins, Silver Skin Onions, Black Olives, Green Olives, Capsicum Strips, Croutons, Parmesan Cheese, Bacon, Dried Fruits & Nuts

Bread

Assorted Mini Hard Rolls, Soft Rolls & Focaccia Bread served with Butter, Margarine & Nutella

Japanese Station

Assorted Sushi & Maki with Condiments

Seafood on Ice

Freshly Shucked Oysters, Snow Crab Legs, Tiger Prawns, N.Z. Mussels & Pepe Clams Condiments: Cocktail Sauce, Tartar Sauce, Ranch Dressing, Tabasco & Lemon Wedges

Western Delights

Pan-seared Seabass with Vine-ripened Tomato Relish & Lemongrass Cream Grilled Chicken Thigh with Garden Vegetables & Rosemary Jus Garden Vegetables with Almond Flakes & Light Butter Broth Oven-roasted Turkey Breast with Brussels Sprout

Soup on Rotation

Cream of Butter Pumpkin / Cream of Mushroom / Cream of Tomato

Pasta Station

Freshly Cooked Pasta with Grated Cheese (Herbs Tomato Sauce & White Wine Cream)



Carving Station

Oven-roasted Australian Ribeye, Mashed Potato, Red Wine Jus Roasted Turkey Breast with Mushroom Sauce

Taiwan Porridge Specials

Fried Omelette with 'Chye Poh'
Deep-fried Beancurd with Minced Pork
Fried Chicken with Prawn Paste
Braised Pork with 'Mui Choy'
Braised Pork Belly in Dark Soya Sauce
Stir-fried 'Nai Bai' with Garlic

Action Stations

Braised Duck Leg with Chinese Spices, Eggs & 'Tau Pok' in Dark Soya Sauce Wok-fried Yam Rice with Crispy Shallots

Steamed Fragrant Chicken, Crispy Pork Belly & Chinese Sausage Condiments: Chilli Sauce, Grated Ginger & Dark Soy Sauce

Feast on Local Fare

DIY Singapore Rojak

Satay

Skewers of Grilled Chicken served with Peanut Sauce, Cucumber, Onions & Ketupat

Goodwood Park Laksa

serves with Fish Cakes, Tau Pok, Boiled Eggs, Laksa Leaves & Sambal Chilli

Local Delights

Braised Chinese Pork Knuckle with Yam & Leafy Vegetables
Chicken Stewed with Young Ginger & Sesame Oil with Green Onions
Wok-fried Prawns with Salted Egg Yolk
Wok-fried Black Mussels with Chilli Crab Sauce
Stir-fried Kang Kong with Sambal
Tiger Prawns and Vermicelli in Soup enhanced with Tiger Beer

Desserts

Raspberry Gem
Pear Caramel Cake
Royal Crunchy Hazelnut Cake
Christmas Chocolate Log Cake
Christmas Stollen
Traditional Fruit Cake
Chendol Panna Cotta
Assorted Nonya Kueh
Christmas Cookies
Assorted Fresh Fruits