



New Year's Eve Brunch

TO START

Seafood on Ice

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

CONDIMENTS

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

Sashimi

Salmon, Hamachi, Tako

Sushi

Assortment of Nigiri, Maki

CONDIMENTS

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

Smoked Fish

Oakwood Smoked Salmon, Oakwood Smoked Salmon

Under the Heating Lamp

Selection of Tempura, Agemono, Yakitori

SAUCE

Tentsuyu Sauce

CHARCUTERIE

Whole Iberico Ham,

Rosette Pur Porc, Mortadella, Turkey Ham,

Beef Pastrami, Chorizo, Chicken Ham,

Smoked Duck Breast

CONDIMENTS

Cornichons, Capers, Pickled Onion, Dijon Mustard

CRUDITÉS

Assortment of Sliced Raw Vegetables

CONDIMENTS

Avocado, Baba Ganoush, Hummus

ARTISANAL BREAD

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

SALTED & UNSALTED FRENCH ÉCHIRÉ BUTTER

On Focaccia

Prosciutto Ham, Asparagus, Olives, Spicy Chorizo, Onion

SOUP OF THE DAY

Crustacean Seafood Bisque

Crabmeat, Clam, Mussel, Cognac

SALADS

Town Caesar Salad in Parmesan Wheel

LIVE STATION

*Fresh Sea Prawn, Roasted Chicken, Yakniku Vegan Salmon,
Romaine Lettuce, Quail Egg, Anchovy,
Croutons, Grated Parmesan, Bacon Bits,
Classic Caesar Dressing*

Compound Salads

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

Healthy Salad Bar

ASSORTMENT OF SALAD BASE, TOPPINGS &
DRESSINGS

SOFT TACOS

LIVE STATION

BODY

Cointreau-cured Tai Fish
Peri-Peri Spices-marinated Salmon
Hokkaido Scallop Ceviche

DRESSING

Smoky Chilli Sauce, Pico De Gallo Salsa

CONDIMENTS

Avocado, Cucumber, Red Onion, Tomato,
Red Radish, Scallions, Fresh Cilantro,
Lime Wedges

CARVING STATION

Mexican Spices Rub Roasted Prime Beef
Crack Penja Pepper Jus, Horseradish, Mustards, Béarnaise Sauce

Roasted London Duck
Raspberry, Vanilla, Hoisin jus

Rock Salt Baked Whole Norwegian Salmon
Heirloom Tomato Sauce

SIDES

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

WESTERN HIGHLIGHTS

Braised Lamb Shank
Mediterranean Spices, Roasted Root Vegetables

Grilled Spicy Pork Sausage
Savoy Cabbage, Crispy Bacon Bits

Chicken Fricassee
Moutarde de Meaux and Cream

Pan-fried Salmon Fillet
Banana Shallot Cream, Crispy Capers

Open-faced Gyros
Cointreau-cured Tai Fish
Peri-Peri Spices-marinated Salmon

CHINESE BARBECUE ROASTS

Pork Char Siew, Crispy Pork Belly,
Chinese Sausage, Poached Chicken

SIDES & CONDIMENTS

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

PERANAKAN CORNER

Itek Tim

Salted Vegetables & Duck Soup

Ayam Buah Keluak

Nyonya Chicken Curry, Black Nut

Babi Pongteh

Braised Pork, Fermented Soya Bean

Nyonya Chap Chye

Braised Vegetables, Glass Noodles, Black Fungus

INDIAN SPECIALS

Lamb Rogan Josh

Murgh Tikka Masala

ACCOMPANIMENTS

*Biryani Rice, Naan, Mango Chutney,
Papadum Basket*

CHINESE DELIGHTS

Braised Black Pepper Pork Trotter

Wok-fried Beef Cube, Yakiniku Sauce

Baby Chinese Cabbage, Superior Stock,
Goji Berries

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 Mussel, Hard Shell Scallop,
Hard Shell Clam, Fish Cake, Quail Egg,
Kangkong, Broccoli, Cabbage,
Beansprouts, Bok Choy*

CONDIMENTS

*Sambal Chilli, Sliced Red Chilli, Pickled Green Chilli,
Scallions, Crispy Fried Shallots, Crispy Fried Garlic,
Crispy Pork Lard in Oil*

CHEESEBOARD

Assortment of 12 French Cheeses

CONDIMENTS

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

SWEET INDULGENCES

LIVE STATION

Mixed Berries, Vanilla Chantilly, Yoghurt Meringue

WARM

Brioche Bread & Butter Pudding, Vanilla Sauce

CAKES & CHRISTMAS BREADS

Hazelnut Praline Crunch

Brownie Fudge, Chantilly

Rose Raspberry Lychee

Fullerton Chocolate Cake

Chocolate Raspberry Soil

Nyonya Passion Trifle

Traditional Panettone

Classic Stollen

Rum Fruitcake

TARTS

Chocolate Baileys Tart

Chocolate Orange Caramel Tart

Maple Pecan Tart

PUDDINGS & FLAN

Raspberry Panna Cotta

Mango Pomelo Pudding

CONFECTIONERY

Assorted Christmas Cookies & Macarons

Caramel Toffees

Candy Canes

LOCAL CLASSICS

Assorted Nyonya Kueh

Durian Pengat

Bubur Cha-Cha

ICE CREAMS & SORBETS

Vanilla, Chocolate, Hazelnut, Raspberry

IVORY CHOCOLATE FOUNTAIN

Strawberries, Brownies, Marshmallows,
Chocolate Wafers

ASSORTMENT OF FRESH FRUITS

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.