

INTERNATIONAL BUFFET

WITH LIVE STATIONS, SEAFOOD ON ICE & FESTIVE DESSERTS

*All other menus will not be available

25 Dec Lunch 12pm - 2.30pm
24, 25 and 31 Dec Dinner 6pm - 10.30pm

Adult - \$138 per person
Child - \$76.80 per person

CHILLED SEAFOOD BAR

Snow Crab Legs

Poached Tiger Prawns

Black Mussels

White Clams

Condiments: Spicy Cocktail Sauce, Thai Seafood Dip Sauce,
Mignonette Sauce, Lemon and Lime Wedges

APPETIZER SELECTION

Smoked Norwegian Salmon with Capers, Onions and Lemon

Smoked Duck with Fresh Fruit in Thai Dressing

Chinese Marinated Top Shell Salad with Sweet Chilli Dressing

Drunken Chicken Roll

Creamy Red Skin Potato Salad with Cranberry & Goma Sauce

Roasted Field Mushrooms with Truffle Oil and Macadamia Nuts

Gado Gado Salad with Peanut Sauce

HEALTHY SALAD BAR

Mesclun Greens/Romaine Lettuce

Salad Dressings: Ranch, Thousand Island, Caesar & Balsamic

Condiments: Cherry Tomatoes, Gherkins, Silver Skin Onions,

Black Olives, Green Olives, Capsicum Strips, Croutons,

Parmesan Cheese, Bacon and Nuts

HEARTY SOUP

Cream of Forest Mushroom
(Assorted Bread Rolls & Butter)

'LIVE' CARVING STATION

Roasted Traditional Turkey with Chestnut Stuffing, Cranberry Jam and Giblet Gravy
Manuka Honey Glazed Gammon Ham with Pineapple Jam
(Mashed Potatoes, Roasted Vegetables and Pumpkin)

ACTION SECTION

ITALIAN

Freshly Cooked Pasta
With Truffle Cream, Tomato Sauce and Parmesan Cheese

FEAST ON LOCAL FARE

DIY Singapore Rojak
Chicken/Mutton Skewers
served with Peanut Sauce, Cucumbers, Onions and Ketupat

CHOP CHOP MEATS STATION

Hainanese Boneless Chicken Rice
Roasted Duck
Roasted Pork Belly
Condiments: Chicken Rice Chilli, Dark Soy Sauce, Grated Ginger & Mustard Sauce

DIY TURKEY LAKSA STATION

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

TAIWAN PORRIDGE SPECIALS CORNER

Wok-fried Sesame Chicken with Ginger & Dark Soya Sauce
Braised Pork Belly In Dark Soya Sauce
Steamed Minced Pork with Salted Egg Yolk
Wok-fried Beef with Spring Onions & Ginger
Wok-fried Prawns with Salted Egg Yolk
Stir-fried 'Nai Bai' with Garlic
Rice Porridge with Sweet Potato

HOT DISHES

Locally Farmed Seabass with Orange Rosemary Sauce
Grilled Boneless Chicken Roulade with Green Pepper Sauce
Beef Stew with Root Vegetables with Red Wine
Buttered Garden Vegetables with Thyme
Baked Tomato Rice with Cheddar Cheese

ASSORTED NYONYA KUEH

Kueh Dadar
Kueh Salat
Rainbow Kueh Lapis
Kueh Bingka Ubi
Kueh Lopes
Ondeh Ondeh

DESSERTS

Christmas Chocolate Log Cake
Raspberry Panna Cotta
Pecan Cranberry Tartlet
Pistachio Cherry Financier
Christmas Fruit Cake
Christmas Macaroon
Christmas Stollen
Classic Christmas Cookies
Assorted Christmas Chocolate Praline and Truffle
Baked Bread and Butter Pudding with Vanilla Sauce
Pulut Hitam with Coconut Cream

ICE CREAM

Chocolate / Vanilla