

# Christmas Eve and Day, New Year's Eve

Buffet

24 - 25 December 2024, 31 December 2024

## DINNER

Adult: \$118++ Child: \$59++

Enjoy a Boston Lobster—half per guest with coupon!

### Live Station

Whole Gammon Ham  
Traditional Roasted Turkey with Turkey Gravy & Cranberry Sauce  
Australian Beef Striploin with Red Wine Jus

### Cold Appetisers

Tuna Tataki with Citrus Dressing  
Duck Rillettes with Berry Compote  
Carrot Salad with Raisin and Orange  
Heirloom Tomato Salad with Mozzarella Cheese

### Seafood Island

Snow Crab Legs  
Freshly Shucked Oysters  
Chilean Scallops  
Chilled Prawns  
Flower Clams  
Mussels

#### Choice of Condiments

Lemon Wedge | Cocktail Sauce | Red Wine Vinaigrette | Shallot Balsamic | Wasabi Mayo

### Healthy Corner

Mixed Mesclun Salad  
Green Kale  
Romaine  
Baby Spinach  
Arugula  
Red Chicory

#### Choice of Companions

Heirloom Tomatoes | Char-grilled Vegetables | Preserved Beetroot | Preserved Artichoke  
Pickled Mushrooms | Pickled Onions | Marinated Citrus Olives | Sundried Tomatoes  
Sweetcorn | Edamame | Haricot Beans | Japanese Cucumber | Pumpkin Seeds | Sunflower Seeds  
Toasted Walnuts | Dried Cranberries | Crispy Bacon

#### Choice of Dressings

Thousand Island | Aged Balsamic Vinaigrette | Caesar Dressing  
Italian Dressing | Honey Mustard | Asian Dressing

### Gourmet Cold Cuts Selections

Beef Salami  
Chicken Ham  
Salmon Gravlax

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**Cheese Selections**  
**(4 Chef's Choices of the Day)**

Brie  
Camembert  
Cheddar  
Port Salut  
Danish Blue  
Marinated Feta  
Marinated Bocconcini  
*Choice of Condiments*  
Breadsticks | Crackers | Grapes

**Western Delights**  
**Soup**

Lobster Bisque

**Pork**

German Pork Bratwurst with Onion Sauce

**Salmon and Sea Bass**

Seafood Vol au Vent  
Baked Salmon Trout with Tomato and Yoghurt

**Vegetable**

**(1 Chef's Choice of the Day)**

Butter Glazed Brussels Sprouts with Bacon and Almond  
Red Cabbage with Port Wine  
Sautéed Broccoli and Zucchini with Bacon  
Gratin Potato with Caramelised Onion  
Cranberry Potato Gratin  
Roasted Vichy Carrot with Walnut

**Flavours of Japan**

**Sashimi**

Hamachi  
Salmon  
Tuna  
Octopus

**Tempura**

Shishamo  
Sweet Potato  
Enoki Mushroom  
Crispy Maki  
Nobashi Prawn

**Cold Noodles**

**(1 Chef's Choice of the Day)**

Soba Noodle, Kani Salad, Spring Onion  
Cold Udon, Seaweed, Quail Egg  
Soba Noodle, Goma Dressing  
Cold Udon, Quail Egg, Truffle Soya

**Asian Specialities**

**Soup**

**(1 Chef's Choice of the Day)**

Double-boiled Chicken Herbal  
Angelica Sinensis Black Chicken  
Cordyceps Flower Chicken  
Szechuan Hot and Sour Seafood  
Chinese-style Seafood Chowder  
Chinese-style Mushroom Chowder  
Double-boiled Herbal Pork Ribs  
Winter Melon Chicken  
Turkey Tom Yam Kai

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### **Noodles**

#### **(1 Chef's Choice of the Day)**

Signature Laksa  
Penang Prawn Mee  
Bak Chor Mee  
Lor Mee

### **Prawn**

#### **(1 Chef's Choice of the Day)**

Kam Heong Prawn  
Sweet and Sour Prawn  
Chinese Herbal Prawn  
Black Pepper Prawn  
Nyonya Tamarind Prawn  
Sambal Petai Prawn  
Kung Po Prawn  
Szechuan Peppercorn Prawn  
Butter Curry Prawn  
Salted Egg Prawn  
Wasabi Tobiko Prawn  
Truffle Oyster Prawn

### **Fish and Shellfish**

#### **(1 Chef's Choice of The Day)**

Teochew Style Poached Fish  
Nyonya Steamed Fish  
Asam Pedas Fish  
Sweet and Sour Fish  
Fried Fish with Fermented Black Bean  
Ginger Scallion Fish Thai Style  
Fish with Shredded Fruit and Pomelo  
Teriyaki Fish with Crispy Ginger  
Home-Style Poached Fish  
Steamed Fish with Ginger Coriander  
Kam Heong Sweet Clam  
Clam in Chinese Wine Broth  
Sweet Basil Clam

### **Poultry**

#### **(1 Chef's Choice of The Day)**

Braised Chicken in Spiced Soy  
Boneless Lemon Chicken  
Crispy Chicken with Orange Sesame  
Sesame Oil Black Fungus Chicken  
Szechuan Fried Chicken  
Prawn Paste Chicken  
Butter Curry Chicken  
Turkey Charcoal Bread

### **Vegetable**

#### **(1 Chef's Choice of The Day)**

Braised Tofu and Seasonal Vegetable  
Braised Mushroom and Spinach  
Lo Han Vegetable  
Nyonya Chap Chye  
Kai Lan with Salted Fish  
Wok-fried Broccoli with Crispy Garlic  
Spinach with Trio Egg Gravy  
Crispy Yam Ring with Gluten Meat and Vegetables Bean Curd  
Four Treasure Vegetable  
Fried Sweet Pea and Mushroom  
Wok-fried Seasonal Vegetables with Nut  
Braised Chinese Cabbage with Julienne Ham  
Stir-fried Cabbage with Dried Red Chili

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## **Pork**

### **(1 Chef's Choice of The Day)**

Braised Sweet Soy Pork Belly  
Stir-fried Pork Belly with Leek  
Braised Pork Trotter in Black Vinegar  
Signature Pork Knuckle with Groundnut  
Braised Pork with Yam  
Honey Soy Pork Rib  
Prawn Paste Pork Rib  
Sweet and Sour Pork  
Braised Spiced Pork Intestine

## **Barbecue**

### **(2 Chef's Choices of the Day)**

Roasted Chicken  
Crispy Pork Belly  
Roasted Duck  
Spicy Braised Chicken  
Braised Duck  
Pork Sausages

## **Indian Spice and Tandoor Tandoori**

### **(1 Chef's Choice of the Day)**

Prawn  
Fish  
Lamb Kofta

## **Freshly Made Naan**

### **(1 Chef's Choice of the Day)**

Plain  
Garlic  
Butter

## **Rice**

### **(1 Chef's Choice of the Day)**

Biryani  
Cumin  
Paella  
Yellow

## **Dal**

### **(1 Chef's Choice of the Day)**

Pachranga  
Palak  
Tadka  
Makhani

## **Vegetable**

### **(1 Chef's Choice of the Day)**

Aloo Gobi  
Vegetable Korma  
Aloo Capsicum  
Palak Kadai

## **Chicken and Lamb**

### **(1 Chef's Choice of the Day)**

Roasted Tandoori Turkey  
Butter Chicken  
Kadai Chicken  
Chicken Tikka  
Lamb Rogan Josh  
Mutton Rendang

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### Savoury

#### (1 Chef's Choice of the Day)

Soto Ayam  
Chicken Kicap Manis  
Wagyu Beef Cheek Rendang  
Mutton Kurma  
Prawn Curry  
Curry Squid  
Sambal Egg  
Steamed Lady Finger  
Chicken Kapitan  
Beef Kicap Manis Berempah  
Mutton Rendang  
Prawn Lemak  
Sambal Sotong  
Egg Kurma  
Stir-fried Cabbage

#### (1 Chef's Choice of the Day)

Chicken Curry with Potato  
Beef Goulash  
Lamb Shank Korma  
Sweet and Sour Prawn  
Squid Kicap Manis  
Egg Curry  
Brinjal Gulai

### Sweet Delights

#### Whole Cake

#### (4 Chef's Choices of the Day)

Christmas Fruit Cake  
Classic Christmas Yule Log  
Traditional Chocolate Yule Log  
Signature Lychee Raspberry Yule Log  
Passion Mango Yule Log  
Matcha Azuki Yule Log  
Cinnamon Pumpkin Tart  
Panettone  
Christmas Stollen  
Black Forest Cake  
Pecan Cheesecake  
Red Velvet Cake  
Chocolate Brownies  
Tiramisu Cake

### Individual Desserts

#### (2 Chef's Choices of the Day)

Cranberry Panna Cotta  
Opalys Raspberry  
Dulcey Strawberry Verrine  
Dark Sweet Cherries Financier  
Chestnut Financier  
Chocolate Madeleine  
Rum Canelé

### Cold Desserts

#### (1 Chef's Choice of the Day)

Raspberry Lychee Cello  
Mango Pomelo Sago  
Osmanthus Konnyaku  
Aloe Vera Ice Jelly

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### Hot Pudding

#### (1 Chef's Choice of the Day)

Cranberry Croissant and Butter Pudding  
Almond Chocolate Pudding  
Traditional Christmas Pudding

### Crème Brûlée

#### (1 x Chef's Choice of the Day)

Mixed Berries  
Mango Compote  
Orange  
Cinnamon

### High Celsius Dessert

#### (1 x Chef's Choice of the Day)

Mince Fruit Pie  
Apple Crumble Tart  
Portuguese Egg Tart

### Live Station

#### (1 Chef's Choice of the Day)

Freshly Made Croffle  
Pancake  
Waffle with Condiments  
Nitrogen Raspberry Meringue

### Ice Cream | Sorbet

#### (2 x Chef's Choices of the Day)

Salted Caramel Ice Cream  
Vanilla Ice Cream  
Chocolate Ice Cream  
Raspberry Sorbet  
Mango Sorbet  
Yuzu Sorbet

### Chocolate Fountain

Assorted Rainbow Marshmallows  
Fresh Fruits | Sweet Puff

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