



Peranakan Christmas Buffet Lunch Menu

25th December 2025
\$118++ per adult

COLD DISHES

Fruits and Vegetables Rojak (N, SH)

Marinated Baby Octopus & Jellyfish with Sesame (G, S, SE)

Achar with Sesame (N, V)

HOT DISHES

Duck with Salted Vegetable Soup (G)

Sambal Stingray (G, S, SE, SH)

Devil Chicken Curry (G, P)

Babi Pontay (Braised Pork Belly) (G, P, S, SH)

Soup Kambing (Mutton Soup)

Nyonya Snapper Fish Curry (G, N, SE, SH)

Nyonya Chap Chye (G, S, SH)

Pig Trotter Bee Hoon Noodles (G, S, SH)

Salted Egg Prawn with Chili Padi and Curry Leaves (D, E, G, SH)

Steamed Jasmine Rice (V)

[A] Alcohol [G] Gluten [D] Dairy [E] Eggs [N] Nuts [P] Pork [S] Soya [T] Tree Nuts [SE] Seafood [SH] Shellfish [V] Vegetarian

All prices are subject to 10% service charge and prevailing government taxes.

HEATING LAMP

Deep-Fried Soft-Shell Crab with Thai Sweet Chili (D, G, SH)

CRACKER

Prawn Cracker (G, SH), Emping (V)
(Sambal Belacan (SH))

SEAFOOD ON ICE BAR (SH)

Snow Crab, Sea Prawn, Green Mussel
(Thai Green Chili, Wasabi Mayo (E))

ACTION STATION

Kway Guan Huat Popiah (E, G, S, SE, SH)

Kueh Pie Tee
Crispy Hat Pastry with Shrimp, filled with Braised Jicama

Freshly Wrapped Popiah
Braised Jicama, Shrimp, Lettuce, Sweet Sauce and Chilli

LIVE STATION

Homemade Sambal Marinated Roasted Turkey (G, S, SH)
(Spicy Tamarind Onion Glaze and Pineapple-Cranberry Chutney)

Festive Beef Wellington (D, E, G)

WARM DESSERT

Bubur Cha Cha (G)

Cheng Tng with Peach Gum



SWEET

Selection of Cakes and Pastries (D, E, G)

Assorted Nyonya Kueh (E, V)

POP-UP STATION

Haig Road Putu Piring (N)