

## Festive Buffet Dinner Menu (Weekday)

20 Nov to 31 Dec 2025  
(Not applicable from 24 - 28 Dec)

**\$98++**

### Seafood Ice Bar (SE)

Boston Lobster  
Snow Crab  
Sea Prawn  
Blue Mussel  
White Clam  
Sea Conch

### Sashimi Selection (SE, SH)

Tuna  
Salmon  
Tako  
Ama Ebi

### Sushi Selection

#### Assorted Maki

Unagi Aburi Maki with Teriyaki Sauce  
and Bonito Flake (E, G, S, SE)  
Cheese Ebi Fry Maki (D, E, G, SH)  
California Maki Roll (E, SE, SH)

#### Assorted Sushi

Signature Salmon Sushi Aburi (E, G, S, SE)  
Tamago Sushi (E)  
Inari Sushi (S)  
Baby Octopus Gunkan (SE)

### DIY Wellness Salad Bar (V)

Mixed Lettuce  
(Red Coral, Chicory, Arugula, Yellow Frisée, Green Coral)  
Cucumber, Cherry Tomato, Kalamata Olives,  
Edamame, Sweet Corn, Marinated Eggplant,  
Marinated Feta Cheese (D), Tuna (SE),  
Semi Dried Tomato

### Caesar Salad Station

Caesar Salad in Parmesan Cheese Wheel (D, E, G, P, SE)  
(Romaine Lettuce, Caesar Dressing, Crispy Bacon,  
Parmesan Cheese, Crouton, Anchovy)

### Dressing

Thousand Island Dressing (D, E, G, S)

Sesame Dressing (E, G, S)

French Dressing

Extra Virgin Olive Oil, Garlic Olive Oil,  
Thyme Olive Oil, Rosemary Olive Oil

Balsamic Vinegar, Sherry Vinegar, Raspberry Vinegar

### Cold Section

Granny Smith Apple with Fennel Salad,  
Dehydrated Fruits, Citrus Lemon Aioli (E, V)

Honey Glazed Turkey Ham with Caramelized Fig  
and Cranberry Chutney (D, G, T)

Seared Ahi Tuna with Pico de Gallo (G, S, SE, T)

Yukon Potato Salad, Basil Pesto,  
Cornichons, Fresh Herbs (D, E, T)

### Action Station

“Yum Som-O”

Thai-style Pomelo Salad with Fresh Baby Squid  
and Prawn (N, SE, SH)

### Charcuterie

Italian Whole Parma Ham (P)

Rosette Salami (P)

Mortadella (P)

Corned Beef

Condiments: Cornichons, Cocktail Onion, Marinated Olive

### European Cheese Station (D)

Gorgonzola, Red Cheddar, Manchego, Edam, Brie

Condiments: Nuts, Dried Fruits, Raisins, Fresh Grapes

### Artisanal Bread (G, E, N)

Hard Roll, Soft Roll, Multigrain Roll, Olive Ciabatta

### Soup of the Day

Creamy Potato and Clam Chowder  
with Crispy Cheese Crostini (D, SH)

### Western Carving Station

Roasted Australian Black Angus Rib Eye,  
Mushroom Truffle Red Wine Sauce (A)

Honey Glazed Bone-in Gammon Ham with Pineapple (P)

Oven Roasted Tom Turkey

Giblet Gravy, Cranberry Sauce & Chestnut Stuffing

Glazed Chestnut in Maple Syrup (V)

Braised Purple Cabbage with Apple and Cranberry (V)

Roasted Spiced Butternut with Honey,  
Spiced Pumpkin Seed (D, V)

Condiments:

Mustard Royale Cognac, Mustard Moutarde de Meaux,  
Mustard Green Peppercorn, Honey Mustard,  
Pommery Mustard, Sea Salt, Black Pepper

### Main Dish

Eurasian Devil Curry with Pork Bacon Bone,  
Turkey and Smoked Sausage (P)

Lamb Ribs Stew with Onion and Baby Carrot (A)

Baked Whole Snapper with Garlic Saffron  
Cream Sauce (D, SE)

Roasted New Potatoes with Onion, Cajun,  
Butter and Fresh Herbs (D, V)

Crispy Brussels Sprouts with Mustard Mayonnaise  
and Cajun Spice (D, V)

Deep-fried Jalapeño Cheesy Pops (E, G)

Crunchy Fish Pops (E, G, SE)

Long Pizza with Turkey  
and Buffalo Mozzarella Cheese (D, E, G)

Baked Japanese Oyster with  
Mentaiko Aioli and Cheese (D, SH)

Condiments:

Tomato Ketchup, Passion Fruit Mayonnaise (E),  
Tartare Sauce (E), Lemon Wedges

### Live Pasta Station

Spaghetti Arrabbiata with Grilled Jumbo River Prawn  
Parmesan Cheese and Fresh Basil (D, G, SH)

### Asian Section

Creamy Butter Mud Crab with Curry Leaves  
and Chilli Padi (D, SH)

Chongqing Spicy Chicken with Dried Chilli  
and Peanut (E, G, N)

Teow Chew Style Steamed Seabass (S, SE)

“Hong Shao Rou” Soy-braised Pork Belly (G, P, S)

Assorted Mushroom and Pacific Clam  
with Broccoli (SH)

Nasi Goreng Kampung with Turkey and Ikan Bilis,  
Sambal Belacan (E, SE, SH)

White Bee Hoon with Razor Clam, Egg  
and Seafood (SE, SH)

Assorted Crackers with Sambal Dip (G, V)

### Double-boiled Soup

Pork Ribs Soup with Lotus Root, Cuttlefish  
and Dried Scallop (P, SH)

### Satay Selection

Chicken Satay, Beef Satay

Condiments: Peanut Sauce (N), Cucumber,  
Red Onion, Lontong Rice

### Noodle Station

Singapore Laksa (D, E, N, SH)

Prawn Noodle (E, SE, SH)

Vegetable Noodle Soup

### Chinese BBQ Station

Roasted “Dang Gui” Duck

Roasted Pork Belly

### Indian Section

Methi Lamb Masala

Rajma Dhal (D, V)

Butter Chicken (D, T)

Dum Aloo (D, T, V)

Bhindi Dopayja (D, V)

Matar Pulao (D, V)

### Naan Bread Live Station

Plain Naan

Garlic Naan

Cheese Naan (D, E, G)

### Tandoori Station

Paneer Tikka (D, V)

Murgh Malai Tikka (D, T)

Deep-fried Squid (E, G, SE)

Condiments: Papadum, Mango Chutney,  
Vegetable Pickle, Raita

### Festive Dessert

#### Pastry Section

Traditional Rich Fruit Cake (D, E, G)

4-Foot All-Time Favourite  
Grandma Log Cake (D, E, G)

Christmas Yule Log (D, E, G)

Christmas Stollen (D, E, G, N)

New York Cheesecake (D, E, G, N)

Valrhona Chocolate Cake (D, E, G)

Mini Minced Pie (D, E, G)

Vanilla Cream Brulee (D, E, G)

Maple Pecan Tart (D, E, G, N)

Vanilla Panna Cotta (D)

Tiramisu Verrine (D, E, G)

### **Christmas Cookies**

Basler Leckerli (D, E, G, N)

Vanilla Kipferl (D, E, G, N)

Cinnamon Star Cookies (D, E, G, N)

Biberli Cookies (D, E, G, N)

Linzer Cookies (D, E, G, N)

### **Local Section**

Traditional Pandan Chiffon (D, E, G)

Signature Durian Cake (D, E, G)

Assorted Nyonya Kueh (E, V)

### **Hot Dessert**

Christmas Spiced Bread and Butter Pudding  
with Vanilla Sauce

### **Waffle Bliss**

### **Churros: Cookies & Cream / Cinnamon**

### **Ice-Cream & Gelato Station**

### **Topping Bar**

Sprinkles, Candy Pieces, Marshmallow,  
Chocolate Sauce, Chopped Nuts