

Festive Buffet Lunch Menu (Weekday)

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

\$68++

Seafood on Ice Bar (SE)

Snow Crab

Sea Prawn

Blue Mussel

White Clam

Sea Conch

Sashimi Selection (SE)

Tuna

Salmon

Tako

Sushi Selection

Assorted Maki

Cheese Ebi Fry Maki (D, E, G, SH)

Softshell Crab Maki (D, E, G, SH)

California Maki Roll (D, E, SE, SH)

Assorted Sushi

Tamago Sushi (E)

Inari Sushi (S)

Wakame Gunkan Sushi (V)

Japanese Hot Station

Prawns (G, SF), Fish (G, SE)

Selection of Mushroom (G)

Sweet Potato, Lady Fingers, Eggplant (G)

Tempura Dipping Sauce: Tempura Sauce (G, S),
Daikon, Ginger

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

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

Action Station

“Som Tum”

Thai Style Green Papaya Salad with Seafood
and Roasted Peanut (N, SE, SH)

Charcuterie

Rosette Salami (P)

Mortadella (P)

Corned Beef

Condiments: Cornichons, Cocktail Onion, Marinated Olive

European Cheese Station (D)

Gorgonzola, Brie, Edam, Emmental

Selection of Assorted Nuts, Dried Fruits, Cracker,
Raisin, Fresh Grapes

Artisanal Bread (E, G, N)

Hard Roll, Soft Roll, Multigrain Roll

Soup of the Day

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

Western Carving Station

72 Hours Slow Cooked Beef Oyster Blade,
Red Wine Jus (A)

Herb Roasted Tom Turkey

Giblet Gravy, Cranberry Sauce & Chestnut Stuffing

Braised Purple Cabbage with Apple and Cranberry (V)

Sauteed Cauliflower & Broccoli with
Garlic Butter & Almond Flakes (V)

Roasted New Potatoes with Fresh Herb,
Caramelized Onion (D)

Condiments: Mustard Royale Cognac, Mustard Moutarde
De Meaux, Mustard Green Peppercorn, Honey Mustard,
Pommery Mustard, Sea Salt, Black Pepper

Main Dishes

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

Lamb Ribs Stew with Onion and Baby Carrot (A)

Baked Barramundi with Chimichurri and Lemon (SE)

Brussels Sprouts with Parmesan & Feta Cheese (D)

Chicken Mushroom Roulade with Natural Jus
and Roasted Root Vegetable

Deep Fried Jalapeno Cheesy Pops (E, G)

Condiments:
Tomato Ketchup, Passion Fruit Mayonnaise (E)

Risotto Station

Saffron Risotto with Shrimp and Asparagus
in Parmesan Cheese Wheel (D, SE, SH)

(Shrimp, Saffron, Asparagus, Parmesan Cheese Wheel)

Live Station

Pan Fried Shanghai Pork Bun (G, P, SH)

Condiments: Sliced Ginger, Black Vinegar

Asian Station

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

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

Teow Chew Style Steamed Izumidai Fish (S, SE)

"Hong Shao Rou" Soy Braised Pork Belly (G, P, S)

Wok Fried Baby Kailan with Crispy Silver Fish (V)

Sambal Belacan Fried Rice with Crabmeat
and Prawn (E, SE, SH)

Ee-fu Noodle with Shimeji Mushroom
and Yellow Chive (G, S, SH)

Assorted Cracker with Sambal Dip (G, V)

Steamed Station

Lotus Leaf Glutinous Rice (G, S, SH)

Har Kau (SH)

Char Siew Bun (G, S, SH)

Lotus Paste Bun (G)

Satay Selection

Chicken 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

Roast Section

5 Spice Roasted Chicken

Teow Chew Braised Duck

Yam Rice with Dried Shrimp

Braised Soya Egg, Tau Kwa, Salted Vegetable,
and Condiments

Indian Section

Methi Lamb Masala

Rajma Dhal (D, V)

Butter Chicken (D, T)

Dum Aloo (D, T, V)

Bhindi Dopayja (D, V)

Matter 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)

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 and Gelato Station

Topping Bar

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