

Festive Buffet Lunch Menu (Weekends)

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

\$98++

Seafood on Ice Bar (SH)

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)

Japanese Hot Station

Japanese Chicken Curry Rice (D, G, S, SE)

Crunchy Deep Fried Futomaki (E, G, SH)

Breaded Ebi Fried (E, G, SH)

Tempura Dipping Sauce:
Tempura Sauce (G, S), Daikon, Ginger, Tobiko Mayo (E)

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

Dressing

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

Sesame Dressing (E, G, S)

French Dressing

Caesar Dressing (D, E, SE)

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

Balsamic Vinegar, Sherry Vinegar, Raspberry Vinegar

Cold Section

Country Pate & Duck Rillettes with Sourdough Crouton,
Red Wine Onion Marmalade (E, G, P)

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

Molasses Cured Norwegian Salmon Gravlax,
Grated Egg and Sour Cream (D, E, SE)

Roasted Asparagus with Artichokes,
Roasted Pecan Nuts Pesto Salad (D, G, T)

Charcuterie

Italian Whole Parma Ham (P)

Rosette Salami (P)

Corned Beef

Beef Pastrami

Chorizo (P)

Mortadella (P)

Milano Salami (P)

Condiments: Cornichons, Cocktail Onion, Marinated Olive

European Cheese Station (D)

Roquefort, Brie, Camembert, St Maure, Taleggio,
Tomme de Savoie, Comté, Manchego,
Edam Cheese, Gouda

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

Canapé

Charred Blackened Tuna in Fillo Tacos, Avruga Caviar,
Lemon Zest, Dill Crème Fraîche (D, SE)

Artisanal Bread (E, G, N)

Hard Roll, Soft Roll, Multigrain Roll, Olive Ciabatta

Soup of the Day

Traditional French Onion Soup
with Crispy Herb Crouton (D, G)

Western Carving Station

Roasted Australian Lamb Leg, Traditional Gravy
and Mint Jelly (A)

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

Soy Mirin Braised Beef Short Rib
with Carrot, Onion, Daikon (D)

Baked Seabass with Corn and Vegetable Succotash,
Sauce Nantua (D, SE)

Brussels Sprouts in Cream Sauce (D)

Chicken Cacciatore with Capsicum, Tomato
and Kalamata Olives (A)

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

Deep Fried Jalapeno and Cheese Howlers (D, E, G)

Crunchy Pollock Fish with Tartare Sauce (E, G, SE)

Condiments: Tomato Ketchup, Passion Fruit Mayonnaise (E)

Risotto Station

Milk Clam and Scallop Risotto with Asparagus
in Parmesan Cheese Wheel (D, SH)
(Milk Clam, Scallop, Asparagus, Parmesan Cheese Wheel)

Live Station

Crispy Pork Belly Porchetta (D, P)

Caramelized Apple Puree, Mustard Raisin Jus

Asian Section

Wok Fried Mud Crab with
Sarawak Black Peppercorn Sauce (SH)

Wok Fried Kai Lan with Black Fungus,
Shimeji Mushroom and Salted Fish (A, SE)

Wok Fried Beef Fillet with Cumin (G, S, SH)

Bull Frog with Enoki Mushroom in Hot and Sour Broth

Threadfin Fish with Preserved Bean Sauce
and Sliced Ginger (G, S, SE)

XO Sauce Fried Rice (E, G, S, SH)

Braised Ee-fu Noodle with Seafood,
Silver Sprouts and Yellow Chive (G, S, SH)

Assorted Cracker with Sambal Dip (G, V)

Double Boiled Soup

Chicken Soup with Old Cucumber,
Dried Scallop, Cuttlefish and Red Dates

Satay Selection

Chicken Satay, Beef Satay

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

Noodle Station

Singapore Laksa (D, E, N, SH)

Yong Tau Fu (S, SE)

Vegetable Noodle Soup

Roast Section

5 Spice Roasted Chicken

Teow Chew Braised Duck

Yam Rice with Dried Shrimp

Braised Soya Egg, Bean Curd, Salted Vegetable,
and Condiments

Indian Section

Fish Goan Curry (D, SE)
Dhal Palak (D, V)
Butter Chicken (D, T)
Kadai Vegetable (V)
Bean Curd Masala (D, V)
Hyderabadi Mutton Biryani (D, V)

Naan Bread Live Station

Butter Naan, Garlic Naan, Cheese Naan (D, E, G)

Tandoori Station

Tandoori Mushroom (D, V)
Tandoori Chicken Drumstick (D)
Prawn Pakoda (E, G, SH)
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