The Lobby Lounge
SHANGRI-LA SINGAPORE

Christmas Day Semi-Buffet Lunch Menu

Friday, 25 December 2026
$118++ per adult | $59++ per child (6 - 11 years)

APPETISERS

Alaskan Crab and Assorted Melon Salad
Passionfruit Mayonnaise, Cucumber and Pomelo
E, SE, SH

Fresh Tiger Prawn with Pineapple and Achar Relish
Nyonya Spices and Tamarind Glaze
G, N, SH

DIY Peranakan Rojak
Local Fruits, Vegetables, Cuttlefish, Century Egg,
You Tiao and Homemade Rojak Sauce
Blacken Maguro Crudo, Pomegranate, Kaffir Lime
E, G, N, SE, SH

SOUP

Sichuan Hot and Sour Soup Fish Maw
Crab Meat, Chinese Mushroom, Conpoy and Tofu
G, S, SE, SH

[A] Alcohol [G] Gluten [D] Dairy [E] Eggs [N] Nuts [P] Pork [S] Soya [T] Tree Nuts [SE] Seafood [SH] Shellfish [V] Vegetarian
Price is subject to 10% service charge and prevailing government taxes.

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HOT DISHES

Skate Wing Assam Pedas and Okra in Fragrant Nyonya Assam Pedas
SE, SH

Singapore-Style Black Pepper Mud Crab
Served with Mantou
G, S, SE, SH

Pan-Seared Red Snapper with Nyonya Chilli
Fresh Red Snapper with Spicy Nyonya Sauce
SE, SH

Scallop and Prawn Sambal Petai
Pan-seared Scallops, Tiger Prawns and Sambal Petai
SE, SH

Slow-Braised Pork Belly Babi Pong Tay
Pork Belly, Shallots, Garlic and Fermented Soybean
G, P, S

Nyonya Chap Chye
Braised Mixed Vegetables, Shiitake Mushroom
SE, SH, V

Eurasian Curry Debal with Roasted Chicken
Tender Chicken, Potatoes and Pork Sausages in Fragrant Spicy Rempah
P

Wok-Fried Ee Fu Noodles with Maine Lobster and Seafood
Mushrooms and Chives in Superior Soy Sauce
G, S, SE, SH

Steamed Jasmine Rice
V

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CAVIAR AND FISH ROE ICE BAR

Sturgeon Caviar, Salmon Roe, Golden Tobiko, Lump Fish Roe, Kazunoko Herring Roe
SE

CONDIMENTS

Mini X.O-Chive Blinis
SH

Mini Tartlet Shell, Telegraph Cucumber,
Charcoal Cracker, Finger Lime, Grated Eggs, Chives, Creme Fraiche
D, E, G, S, V

PREMIUM IBÉRICO AND PARMA HAM CARVING

Bone-In 28-Months Ibérico De Cebo De Campo, 18-Month Whole Parma Ham ,
Calabrian Soppressata Salami, Mortadella
P, T

CONDIMENTS

Heirloom Tomato Marmalade, Fig Jam, Alphonso Mango Relish,
Cantaloupe Melon, Freshly Baked Focaccia by Waterfall Ristorante Italiano
G, V

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HOT STARTERS

Deep-Fried Soft-Shell Crab with Thai Sweet Chilli
G, SH

Prawn Crackers
G, SH

Emping Crakers
V

Sambal Belacan
SH

LIVE STATION

Peranakan Rempah and Lemongrass Roasted Turkey
Locally Inspired Spice and Lemongrass Rempah-Marinated Roasted Turkey
G, SE

Festive Beef Wellington
D, E, G

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ACTION STATION

Nyonya Popiah
Freshly Wrapped Popiah with Braised Jicama, Prawn, Lettuce
with Sweet Sauce and Chilli
G, S, SE, SH

Abalone Kueh Pie Tee
Crispy Kueh Pie Tee, Mini Abalone with Braised Jicama and Nyonya Chilli
E, G, S, SH

DIM SUM

Crystal Prawn Dumpling
G, SH

Scallop Siew Mai
G, SH

Chicken Char Siew Pau
G, SE

Spinach Dumpling
V

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WARM DESSERT

Bubur Cha Cha
G

Cheng Tng with Peach Gum
V

SWEET

Selection of Christmas Cakes and Pastries
D, E, G

Assorted Nyonya Kueh
Ondeh Ondeh, Kueh Rainbow, Kueh Koswee, Kueh Talam
E, V

POP-UP STATION

Haig Road Putu Piring
D, G, N

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CHOICE OF MAIN COURSE

CHEF YONG JIA'S SIGNATURE

Teochew Braised Duck Rice
Slow-Braised Duck, Yam Rice, Angelica Root Herbal Soup
G, P, S, SH

Bak Chor Mee
Egg Noodles with Dried Shrimp XO Chilli Sauce, Abalone, Minced Pork, Crispy Wanton, Meatballs and Mushroom
E, G, P, S, SE, SH

Claypot Fried Hokkien Mee
Wok-Fried Hokkied Noodles, Tiger Prawns, Pork Collagen Broth, Pork Lard, Sambal Belacan
E, G, P, S, SE, SH

Hainanese Chicken Rice
Corn-Fed Chicken with Chicken Rice and Garlic Chilli Sauce
G, S

HERITAGE SELECTION

Bak Kut Teh by Legendary Bak Kut Teh
Served with Crispy You Tiao
G, P, S

Katong Laksa by The Original Katong Janggut Laksa
Short Noodles, Thick Rice Noodles, Prawns, Cockles, Fish Cake, Beansprouts
G, N, SE, SH

Prawn Noodle Soup by Da Dong Prawn Noodles
Yellow Noodles, Prawns, Beansprouts in Pork and Prawn Broth
E, G, P, SH

Fish Soup by Whampoa Keng Fish Head Steamboat
Served with Crispy Prwan Rolls, Zesty Homemade Chilli Sauce and Steamed Rice
D, G, P, SE, SH

Beef Rendang by Rumah Makan Minang
Aromatic Beef Rendang served with Brown Rice, Eggplant and Crunchy Emping Crackers
G, N, SH

Hainanese Beef Noodles
Served with Beef Slices, Pickled Vegetables and Beef Broth with Beef Balls
G, N, S, SH

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