the line

FESTIVE BUFFET DINNER MENU

18 November – 23 December 2026
28 – 30 December 2026
2 – 3 January 2027

SGD 108++ per adult | SGD 54++ per child

Seafood on Ice (SE)

Boston Lobster

Snow Crab

Sea Prawn

Blue-Shell Mussel

White Clam

Sashimi (SE, SH)

Tuna

Salmon

Tako

Ama Ebi

Sushi and Maki

Unagi Aburi Maki with Teriyaki Sauce and Bonito Flakes (E, G, S, SE)

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

California Maki Roll (E, SE, SH)

Signature Aburi Salmon Sushi (E, G, S, SE)

Tamago Sushi (E)

Inari Sushi (S)

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Japanese Live Station

Lobster with Ikura Temaki (E, SE, SH)
(Lobster, Ikura, Cucumber, Tamago,
Lettuce, Mayonnaise)

Wellness Salad Bar (V)

Mixed Lettuce
(Red Coral, Chicory, Arugula, Yellow Frisée, Green Coral)

Cucumber, Cherry Tomatoes, Kalamata Olives,
Edamame, Sweetcorn, Marinated Eggplant,
Marinated Feta Cheese (D), Tuna (SE),
Semi-Dried Tomatoes

Caesar Salad

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

Salad Dressings

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 Starters

Granny Smith Apple with Fennel Salad,
Dried Fruit, Citrus Lemon Aioli (E, V)

Honey-Glazed Turkey Ham with Caramelised 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)

Thai Salad Live Station

“Yum Som-O”
Thai-Style Pomelo Salad with Fresh Baby Squid
and Prawn (N, SE, SH)

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Charcuterie

Parma Ham (P)

Rosette Salami (P)

Mortadella (P)

Duck Rillettes with
Kumquat Citrus Chutney (P)

Condiments: Cornichons, Cocktail Onions, Marinated Olives

European Cheese Selection

Gorgonzola, Red Cheddar, Manchego, Brie (D)

Condiments: Assorted Nuts (N, T), Dried Fruit,
Crackers (G), Raisins, Fresh Grapes

Artisanal Breads (E, G, N)

Hard Roll, Soft Roll, Multigrain Roll, Olive Ciabatta

Soup of the Day

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

Festive Carvery

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

Herb-Roasted Whole Turkey with Giblet Gravy,
Cranberry Sauce and Chestnut Stuffing

Braised Purple Cabbage with Apple and Cranberry (V)

Sautéed Cauliflower and Broccoli with Garlic Butter
and Almond Flakes (V)

Roasted New Potato with Fresh Herbs and
Caramelised Onion (D)

Parmesan Polenta (D)

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

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Artisanal Pizza

Classic Margherita (D, G)

Turkey Ham with Pineapple (D, G)

European Favourites

Lamb Shank Stew with Red Wine Sauce
and Root Vegetables (A)

Baked Barramundi with Chimichurri and Lemon (SE)

Brussels Sprouts with Parmesan and Feta Cheese (D)

Chicken and Mushroom Roulade with
Natural Jus and Forest Mushroom Ragout (D)

Cacio e Pepe Live Station

Spaghettini Pasta in Parmesan Cheese Wheel,
Pancetta, Parsley, Chilli Flakes
(D, G, P)

Charcoal-Grilled Seafood

Garlic Butter-Grilled Freshwater Prawn (D, SH)

Turmeric Squid Tube (D, SE)

Grilled Oyster with Garlic and Chilli (SH)

Condiments: Thai Green Chilli Dip, Cincalok,
Sambal Belacan, Chilli Kicap Manis

Arabic Live Station

Mezza
Avocado Chickpea Hummus (V)
Wood-fired Eggplant Ghanoush (V)
Muhammara (T, V)
Fresh Pita Bread (G)

Chicken Shawarma
Condiment: Sumac Onions, Chopped Parsley,
Pickled Gherkins, Chilli Harissa, Tum (Garlic Sauce)

Arabic Kebab

Saffron Chicken Shish Kebab

Lamb Kofta

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Asian Favourites

Silver Fish Fried Rice
with Prawn (E, G, S, SE, SH)

Ying Yong Seafood Noodle (A, E, G, S, SE, SH)

Shaoxing Wine-Braised Duck
with Mustard Greens (A, G, S, SH)

Braised Egg Tofu, Dried Scallop,
Enoki Mushroom, Broccoli (A, G, SE, SH)

Steamed Sea Bass with Cheong Cheng Sauce,
Brown Shimeji Mushroom (G, S, SH)

"Jing Du" Pork Ribs (G, P)

Black Pepper Crab, Golden Mantou (D, G, S, SH)

Pork Rib Soup

Old Cucumber, Cuttlefish and Red Date (G, P, SH)

Satay

Chicken Satay and Beef Satay

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

Noodle Live Station

Singapore Laksa (D, E, G, N, SH)

Vegetable Noodle Soup (G, V)

Aromatic Thai Soup

Spicy Tom Yum Soup with Coconut Milk,
Whole Freshwater Prawn, Straw Mushroom,
Kaffir Lime and Lemongrass (G, SE, SH)

Roasted Meats

Homemade Roasted Duck (G)

Roasted Crackling Pork Belly (P)

Chicken Rice and Condiments (G)

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Indian Cuisine

Methi Lamb Masala

Rajma Dal (D, V)

Butter Chicken (D, T)

Dum Aloo (D, T, V)

Bhindi Do Pyaza (D, V)

Matar Pulao (D, V)

Naan Live Station

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

Tandoori

Paneer Tikka (D, V)

Murgh Malai Tikka (D, T)

Deep-Fried Squid (E, G, SE)

Condiments: Poppadom, Mango Chutney, Vegetable Pickle, Raita

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FESTIVE SWEET FINALE

Cakes and Pastries

Traditional Rich Fruit Cake (D, E, G)

All-Time Favourite Grandma's Log Cake (D, E, G)

Christmas Yule Log (D, E, G)

Christmas Stollen (D, E, G, N)

New York Cheesecake (D, E, G)

Meringue Key Lime Pie (D, E, G)

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

Vanilla Panna Cotta (D)

Tiramisu Verrine (D, E, G)

Christmas Cookies

Vanilla Kipferl (D, E, G, N)

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

Linzer Cookie (D, E, G, N)

Local Heritage Sweets

Traditional Pandan Chiffon Cake (D, E, G)

Signature Durian Cake (D, E, G)

Assorted Nyonya Kueh (E, V)

Warm Desserts

Chocolate Bread and Butter Pudding
with Vanilla Cinnamon Sauce (D, E, G, N)

Ice Cream and Gelato

Served with Sprinkles, Candy Pieces,
Marshmallows, Chocolate Sauce, Chopped Nuts

Seasonal Fruit

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