

New Year's Day Dinner

1 January 2024

SGD 88++ per adult | SGD 44++ per child

Seafood Delights (S)

Scallop

Sea Prawn

Black Mussel

White Clam

Gong Gong

Japanese Haven

Assorted Sushi & Maki

Fresh Sashimi-

Tuna, Salmon and Tako (S)



Chilled Creations

Hickory Smoked Duck Salad with Rainbow Slaw,
Dried Fruits and Toasted Pecans (N)

Santa's Potato Salad with Swiss Cheese and
Crumbled Blue Cheese Aioli (D)

Pulled Turkey Salad with Caramelized Onion,
Cabbage Pickles and Fresh Herbs

Singapore Rojak

Cajun Spiced Prawn Salad
with Charred Peppers and Sun-Dried Tomato Pesto

Wellness Salad Bar (D,V)

Classic Caesar Salad, Mesclun Mixed Green Salad

Condiments: Cucumber, Tomato, Kalamata Olive,
Carrot, Edamame, Sweet Corn

Dressing: Thousand Island, Extra Virgin Olive Oil,
Goma and Balsamic Vinegar

Charcuterie (P)

Smoked Chicken Breast, Chicken Ham,
Beef Salami, Pork Salami

European Cheese Oasis (D)

Gorgonzola, Red Cheddar, Brie, Manchego

Condiments: Dried Cranberry, Apricot, Raisin, Sultana, Grape

A Alcohol | D Dairy | E Eggs | G Gluten | N Nuts |
P Pork | S Shellfish | V Vegetarian

Menu items are on rotation and may change without prior notice.

Prices are subject to 10% service charge and prevailing government taxes.



Artisanal Breads

French Baguette, Ciabatta, Soft Roll, Multigrain Roll

Soup of the Day

Creamy Sweet Corn and Turkey Chowder (D)

Western Meat Marvels

Roasted Australian Beef Sirlion with Rosemary Beef Jus (A)

Oven Roasted Tom Turkey with Turkey Giblet Gravy,
Cranberries Sauce and Chestnut Stuffing

Braised Red Cabbage with Raisin (V)

Caramelized Root Vegetables (V)

Spiced Pumpkin Puree with Toasted Almond Flakes (N, V)

Salmon en Papillote, Dill and Lemon (S)

Signature Mains

Irish Lamb Stew with Carrot Potatoes (A)

Seafood Paella (D, S)

Potato Au Gratin (D)

Buttered Brussel Sprouts with Bacon (D, P)

Penne Pasta Basil Tomato Sauce with Shredded Ham (D)

Chef's Selection of Finger Food and Small Bites

Asian Specialties

Seafood Tom Yum Soup (D, S)

Braised Pork Knuckle with Soya Sauce (A, G, P)

Green Curry Chicken with Eggplant (D)

Wok-Fried Kailan with Salted Fish with Garlic Chips (S, A, G)

Chilli Prawns with Egg Gravy (S, E, G)

Thai-Styled Steamed Seabass with Lime (S)

Salted Egg Fried Rice with Crab Meat and Seafood (S, E)

Wok-Fried Udon Noodle with Black Pepper and Sliced Beef (E, A)

Assorted Crackers with Sambal Dip

Middle East Flavours

Chicken Shawarma (D, E)

Slow Oven Roasted Whole Lamb (D,N)



Hawker Specialties

Chicken Satay, Lamb Satay

Condiments: Onion, Cucumber, Malay Rice Cake

Grilled Otah-Otah (S)

Beef Noodles

Singapore Laksa (D, N, S)

Roast Perfections

Braised Chicken in Soya Sauce

Roasted Pipa Duck

Crispy Pork Belly (P)

Indian Spice Odyssey

Paneer Pakora (V, D)

Tandoori Chicken (D)

Methi Lamb Masala

Rajma Dhal (D)

Chicken Korma Curry (D, N)

Aloo Matar Curry (V)

Butter Naan Garlic Kulcha (D, E)

Tomato Adraki Pulao (D, V)

Condiments: Papadum, Chutney, Raita (D)

Sweet Bliss

Traditional Rich Fruit Cake (D, E, G)

Selection of Christmas Yule Log (D, E, G)

4ft Grandma Log Cake (D, E, G)

Gingerbread Cheesecake (D, E, G)

Festive Bread and Butter Pudding (D, E, G)

Christmas Cookies (D, E, G, N)

Cheesecake (D, E, G)

Panettone (D, E, G, N)

Minced Pie (D, E, G, N)

Christmas Stollen (D, E, G, N)

Christmas Pie (D, E, G, N)

Black Forest Verrine (D, E, G)

Tiramisu Verrine (D, E, G)

Fruit Trifle (D, E, G)

Seasonal Fruit Medley

Ice Cream Treats

