



Festive Dinner

1 - 30 December 2023*

SGD 118++ per adult | SGD 59++ per child
(Inclusive of soft drinks and chilled juices)

Seafood Delights (S)

Boston Lobster
Snow Crab
Half Shell Scallop
Sea Prawn
Black Mussel
White Clam
Gong Gong



Japanese Haven

Assorted Sushi & Maki
Assorted Aburi Sushi & Maki

Fresh Sashimi-
Tuna, Salmon, Hokkaido Scallop and Tako (S)

Chilled Creations

Roasted Black Pepper Chicken Salad
with Wild Mushrooms and Scallions

Smoked Turkey Ham Salad with Pickled Daikon,
Dried Blueberries and Grain Mustard Dressing

Santa's Potato Salad with Artisanal Cheese Aioli

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

Wellness Salad Bar (D, V)

Classic Caesar Salad, Mesclun Mixed Green Salad,
Kale, Butterhead Lettuce, Radicchio, Arugula

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

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

Charcuterie (P)

Whole Spanish Iberico Leg Ham,
Beef Salami, Mortadella, 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
*Not applicable on 24 & 25 December 2023.



Artisanal Breads

French Baguette, Ciabatta, Soft Roll, Multigrain Roll,
Assorted Selection of Christmas Festive Breads



Soup of the Day

Creamy Corn and Turkey Chowder (D)

Western Meat Marvels

Roasted Australian Angus Beef Rib Eye, Red Wine Sauce (A)

Manuka Honey Glazed Bone-in Gammon Ham with Pineapple (P)

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

Glazed Chestnut in Maple Syrup (V)

Braised Red Cabbage with Raisin (V)

Caramelized Root Vegetables (V)

Spiced Pumpkin Purée with Toasted Almond Flakes (V, D, N)



Signature Mains

Halibut Fish with Garlic, Herb Bread Crumbs
and Lemon Butter Sauce (D, S)

Irish Lamb Stew with Carrot and Vegetables (A)

Roasted Baby Potatoes with Butter and Fresh Thyme (D)

Braised Brussel Sprouts in Garlic Butter Cream Sauce (D, V)

Seafood Pasta in Wheel Parmesan Cheese (S, D)

Barbeque Honey Glazed Chicken Wing

Deep fried Crispy Oyster with Wasabi Aioli (S)

Chef's Selection of Finger Food and Small Bites

Hawaiian Pizza with Turkey and Pineapple

Baked Maine Lobster with Cheese and Herbs (S, D)

Asian Specialties

Double Boiled Chicken Soup with
Cordyceps Flower and Bamboo Pith

Hakka-Style Braised Pork Belly with Black Fungus (P, A, G)

"Nai Bai" Cabbage with
Braised Shitake Mushroom and Beancurd Skin (A, G)

Stewed Beef Brisket with Fermented Soya
Bean Sauce and White Radish (A, G)

Wok-Fried Mud Crab with Creamy Salted Egg Yolk Sauce (S, E, D)

Thai-Styled Steamed Giant Seabass with Lime (S)

Nasi Goreng Kampung with Turkey,
Ikan Bilis and Sambal Belacan (S, E)

Singapore-Style Hokkien Noodles (S, E, P, A)

Assorted Crackers with Sambal Dip



Middle East Flavours

Chicken Shawarma
Pita Bread (V)
Hummus (V)
Baba Ganouj (V)



Hawker Specialties

Chicken Satay, Lamb Satay

Condiments: Onion, Cucumber, Malay Rice Cake
Grilled Otah-Otah
Beef Noodles
Singapore Laksa with Yong Tau Foo (S, N, D)

Roast Perfections

Braised Chicken with Soya Sauce
Roasted Pipa Duck
Crispy Pork Belly (P)



Indian Odyssey

Spicy Lamb Tikka Kebab (D)
Seafood Curry- Prawn, Fish and Squid (S, D)
Chicken Korma Curry (D, N)
Dhal Bukhara (D, V)
Paneer Matar Makhani (D, V)
Chicken Biryani (D)
Butter Methi Naan (D, E)
Garlic Kulcha (D, E)
Daily Chef's Special Daily Dessert
Condiments: Papadum, Chutney (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 Sticky Date Pudding (D, E, G)
Spiced 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

