



New Year's Day Lunch

1 January 2024

SGD 118++ per adult | SGD 59++ per child

Seafood Delights (S)

Boston Lobster

Sea Prawn

Black Mussel

Half Shell Scallop

Snow Crab

White Clam

Gong Gong

Japanese Haven

Signature Salmon Aburi Maki (S)

Assorted Sushi and Maki

Salmon Aburi Sushi (S)

Fresh Sashimi-

Tuna, Salmon, Hokkaido Scallop and Tako (S)

Chilled Creations

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

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

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

Cajun Spiced Prawn Salad with Charred Peppers and Sundried Tomato Pesto (N, S)

Festive Smoked Salmon and Gravlax (S)

Foie Gras Terrine

Wellness Salad Bar (D, V)

Mesclun Mixed Green Salad

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 Pastrami, Pork Salami, Beef Bresaola, Chorizo

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.





European Cheese Oasis (D)

Gorgonzola, Brie, Reblochon, Taleggio,
Comte, Chevre, Manchego

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

Raclette Cheese with Baguette, Boiled Potatoes and Baby Gherkins

Artisanal Breads

French Baguette, Ciabatta, Soft Roll, Multigrain Roll

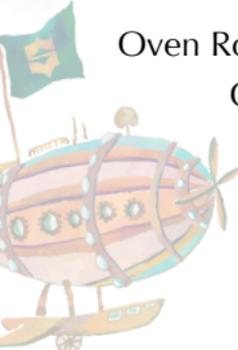
Soup of the Day

Lobster Bisque (D, S)

Western Meat Marvels

Roasted Australian Tomahawk, 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

Braised Red Cabbage with Raisin (A)

Caramelized Root Vegetables (V)

Spiced Pumpkin Puree with Almond Flakes (V, N)

Signature Mains

Baked Oyster Mornay (D, S)

Baked Whole Norwegian Salmon, Lemon Butter Sauce (D, S)

Osso Bucco Milanese (A)

Roasted Potatoes with Butter and Thyme (D, V)

Braised Brussel Sprout with Garlic Butter Cream Sauce (D, V)

Seafood Aglio Olio in Parmesan Cheese Wheel (D, S)

Deep Fried Chicken Drumettes

Chef's Selection of Finger Food and Small Bites

Pan-Seared Foie Gras with Balsamic Reduction and Mission Fig

Asian Specialties

Seafood Tom Yum Soup (D, S)

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

Wok-Fried Kailan with Scallop and Golden Garlic (A, G, S)

Green Curry Chicken with Eggplant (D)

Singapore Chilli Mud Crab, Deep Fried Golden Mantou (E, G, S)

Steamed Tiger Grouper with Superior Soya Sauce (A, S)

Seafood Fried Rice with XO Sauce (E, S)

Wok Fried Black Pepper Udon Noodles with Sliced Beef (A, E)

Assorted Crackers with Sambal Dip





Hawker Specialties

Chicken Satay, Lamb Satay

Condiments: Onion, Cucumber, Malay Rice Cake

Grilled Otah-Otah (S)

Beef Noodles

Singapore Laksa (D, N, S)

Middle East Flavours

Slow Oven Roasted Whole Lamb (D, N)

Roast Perfections

Braised Chicken in Soya Sauce

Roasted Pipa Duck

Crispy Pork Belly (P)

Indian Spice Odyssey

Spicy Lamb Tikka Kebab (D)

Seafood Curry - Prawn, Fish and Squid (D, S)

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)

Chef Special Daily Dessert

Condiments: Papadum, Chutney, Raita (D)

Sweet Bliss

Traditional 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)

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

Assorted Festive 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 - Banoffee, Pumpkin, Pecan (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

