

## Christmas Eve Dinner

24 December 2023

SGD 208++ per adult (with alcohol)

SGD 148++ per adult | SGD 74++ per child  
(Inclusive of soft drinks and chilled juices)

### Seafood Delights (S)

Alaskan King Crab  
Boston Lobster  
Half Shell Scallop  
Sea Prawn  
Green Mussel  
White Clam  
Gong Gong

### Japanese Haven

Assorted Sushi & Maki  
Assorted Aburi Sushi & Maki  
Chawanmushi with Ikura (S)  
  
Fresh Sashimi-  
Ama Ebi, Arctic Surf Clam, Hokkaido Scallop,  
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  
  
Crab Meat Tartare with Tobiko (S)  
  
Salmon Bellevue (S)  
  
Foie Gras Terrine and Country Pâté (P)

### Wellness Salad Bar (D, V)

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, Balsamic Vinegar

### Charcuterie (P)

Whole Spanish Iberico Leg Ham  
Beef Pastrami, Pork Salami, Beef Bresaola, Chorizo Spicy

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, Red Cheddar, Brie, Manchego

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

## **Artisanal Breads**

French Baguette, Ciabatta, Soft Roll, Multigrain Roll

Assorted Selection of Christmas Festive Bread

## **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)

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

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

Glazed Chestnut in Maple Syrup

Braised Red Cabbage with Cinnamon and Red Wine (A)

Caramelized Root Vegetables (V)

Spiced Pumpkin Purée with Toasted Almond Flakes

## **Signature Mains**

Oven Baked Cheese Lobster with  
Miso Paste and Bonito Flakes (D, S)

Baked Oyster Mornay (D, S)

Roasted Mini Potatoes with Butter and Fresh Thyme (D, V)

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

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

Pizza with Black Truffle & Buffalo Mozzarella Cheese (D)

Deep-Fried Soft-Shell Prawn (S)

Pan-Seared Foie Gras with Balsamic Reduction and Mission Fig

## **Asian Specialties**

Seafood Tom Yum Soup (D, S)

Stewed Pork Belly with Preserved Mustard Vegetables (A, P)

Braised Chinese Flower Mushroom and  
Pacific Clam with Seasonal Vegetables (A, G, S)

Beef Short Ribs with Black Pepper Sauce (A, G)

Taiwanese "San Bei" Chicken with Thai Basil Leaves (A, E)

Salted Egg Mud Crab (E, G, S)

Drunken Herbal Sea Prawns (A, S)

Steamed Seabass with Superior Soya Sauce (A, S)

Seafood Fried Rice with Dried Scallop,  
Crab Meat and Asparagus (E, S)

Assorted Crackers with Sambal Dip



### **Middle Eastern Flavours**

Chicken Shawarma Taco with  
Cheddar Cheese and Garlic Sauce (D, G)

Zaatar Fries (V)

Fatayer with Pumpkin and Feta Cheese (D, V)

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**

Tandoori King Prawns (D, S)

Spicy Lamb Tikka Kebab (D)

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

Butter Chicken (D, N)

Dhal Bukhara (D, V)

Paneer Matar Makhani (D, V)

Lamb Shank Biryani (D)

Butter Methi Naan (D, E)

Garlic Kulcha (D, E)

Chef's Special Daily Dessert

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**

