



Christmas Eve Lunch

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)

Alaska King Crab

Boston Lobster

Sea Prawn

Green Shell Mussel

Half Shell Scallop

White Clam

Gong Gong

Japanese Haven

Aburi Unagi Sushi (S)

Signature Salmon Aburi Maki and Sushi (S)

Assorted Sushi and Maki

Chawanmushi with Ikura (S)

Fresh Sashimi-

Ama Ebi, Kanpachi, Arctic Surf Clam, Tuna,

Salmon and Tako, Hokkaido Scallop (S)



Chilled Creations

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

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

Pulled Turkey Salad with
Caramelized Onion and Cabbage Pickles

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 and Balsamic Vinegar

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.





Charcuterie (P)

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

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
Selection of Christmas Festive Breads

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 (D, N, V)

Middle East Flavours

Slow Oven Roasted Whole Lamb

Taco Time

Mexican Chicken Tacos (D, E)

Signature Mains

Baked Oyster Mornay (D, S)

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

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

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

Pizza with Black Truffle and Buffalo Mozzarella Cheese (D)

Deep-Fried Soft-Shell Prawn (S)

Pan-Seared Foie Gras with Balsamic Reduction and Mission Fig

Hawker Specialties

Chicken Satay, Lamb Satay

Condiments: Onion, Cucumber, Malay Rice Cake

Grilled Otah-Otah (S)

Beef Noodles

Singapore Laksa (D, N, S)





Asian Specialties

Seafood Tom Yum Soup (D, S)

Stewed Pork Belly with Preserved Mustard Vegetables (D, 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 (D, E, S)

Drunken Herbal Tiger Prawns (A, S)

Steamed Cod Fish with Superior Soya Sauce (A, S)

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

Assorted Crackers with Sambal Dip

Roast Perfections

Braised Chicken in Soya Sauce

Roasted Pipa Duck

Crispy Pork Belly (P)

Indian Odyssey

Tandoori King Prawns (D, S)

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 Garlic Kulcha (D, E)

Chef's 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)

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 Platter

Ice Cream Live Station

