



Festive Buffet Menu (23, 24, 25 Dec, 30, 31 Dec 2022 and 1 Jan 2023)

(23 Dec 2022 & 30 Dec 2022)

Dinner (6pm - 9.30pm): Adult: \$88.00++, Child: \$44.00++ (6 - 12 years old)

(24 Dec 2022, Christmas Eve & 31 Dec 2022, New Year's Eve)

Lunch (12pm - 2.30pm): Adult: \$78.00++, Child: \$39.00++ (6 - 12 years old)

Dinner (6pm - 9.30pm): Adult: \$118.00++, Child: \$59.00++ (6 - 12 years old)

(25 Dec 2022, Christmas Day & 1 Jan 2023, New Year's Day)

Lunch (12pm - 2.30pm): Adult: \$88.00++, Child: \$44.00++ (6 - 12 years old)

Seafood and Crustacean Ice Bar Station – on rotation

Tiger Prawn / Black Mussel / Sea Whelk / Venus Clam

[Only for 24 & 31 Dec Dinner] Snow Crab

Served with – Lemon Wedges, Thai Lime & Cilantro Dressing, Royale Cocktail Sauce,
Wasabi Mayo

[Only for 24 & 31 Dec Dinner] Live Seasonal Oyster

Japanese

Assorted Sushi & Maki

Served with - Shoyu, Wasabi, Pink Pickled Ginger

[Only for Dinner] Sashimi – Salmon & Tuna

Salad & Mediterranean Antipasto

Varieties of Lettuce, Green, Condiment, Dressing

Cold Combinations Compound Salad & Charcuterie

New Asian Potato Salad, Scallion, Togarashi
Thai Style Duck with Kaffir Lime & Honey Pineapple
Red Slaw Cabbage, Young Corn, Jalapeno Relish
Oriental Cloud Fungus & Spatchcock Salad
Greek Salad, Cucumber, Feta Cheese

Norwegian Smoked Salmon with condiments
Assorted Premium Cold Cuts

Menu Subject to changes & availability of fresh product



European Cheese Platter & Crudities On Display

French Brie / Cheddar / Blue Cheese
Table Water Cracker / Walnut / Hazelnut
Dried Apricot, Dried Prune

Selection of Homemade Artisan Breads

Assorted Mini Bread Rolls, German Dark Rye Bread, Walnut Bread, Lavosh, Grissini Sticks
Portion Butter

Noodle

Nonya Laksa

European Roast Craving Station

Thai Roasted Turkey, French Chestnut Stuffing, Nam Prik Sauce, Cranberry Sauce
Ginger Bread Spiced Gammon Ham, Acacia Honey Pineapple Sauce

**[Only for 24 & 31 Dec Dinner] Slow Roasted Angus Prime Rib, Truffle Sauce
Dijon Mustard, Pommery Mustard, Horseradish**

Soup

New England clam chowder

Hot Selections

Thai Pineapple Fried Rice with Black Forest Ham, Chicken Floss
Wok Fried Asian Green with Silky Egg Gravy
Pork Bratwurst with Caramelized Onion Jus
Wok Fried Cereal Prawn, Curry Leafs
Creamy Linguine with Forest Mushroom Morsel, Winter Truffle Oil
Medley of Grilled Festive Farm Vegetables
Sakura Chicken Ciaccatore, Olives
Halibut En Papillote, Citrus Emulsion
Hickory Smoked Balsamic Baby Back Pork Rib
Grilled Australian Lamb Chop, Farm Picked Rosemary Jus
[Only for Dinner] Kampot Black Pepper Crab, Curry Leaves

Menu Subject to changes & availability of fresh product



Sweet Temptation

Chocolate & Mango Jello Yuletide Log Cake
Dark Cherry Almond Pie
German Stollen
Plum Pudding with Cognac Anglaise Sauce
Strawberry Short Cake
Chocolate Hazelnut Torte
Assorted Festive Cookies
Torched Citron Tart
Eggnog Crème Brulee
Tropical Fresh Fruit Platters

Hot Dessert

Warm Apple Crumble, Bourbon Madagascar Sauce

Bubur Pulut Hitam with Coconut Cream

Ice Cream

Daily Selection of Ice Creams
Condiments: Biscuit Ice Cream Cone
Assorted Nuts / Chocolate Pearls

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