



## ***Festive Prelude Buffet 2022 - Menu 1*** ***(2 - 4 Dec, 16 - 18 Dec)***

Lunch (Sat & Sun, 12pm- 2.30pm): Adult: \$58.00++, Child: \$29.00++ (6 - 12 years old)  
Dinner (Fri & Sat, 6pm - 9.30pm): Adult: \$68.00++, Child: \$34.00++ (6 - 12 years old)

### **Seafood and Crustacean Ice Bar Station – on rotation**

Tiger Prawn / Belgium Black Mussel / Sea Whelk / Venus Clam  
Served with – Lemon Wedges, Thai Lime & Cilantro Dressing, Royale Cocktail Sauce,  
Wasabi Mayo

### **Japanese**

Assorted Sushi & Assorted 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 Tapas, Compound Salad , Charcuterie**

Oriental Light Spiced Crunchy Jelly Fish with Spicy Sesame Dressing  
Smoked Duck Salad with Coriander Hoisin Sauce & Raisin  
Greek Feta Salad Tossed in Kalamata Olives  
Crushed Pumpkin with Pommery Mustard & Dried Fruits

### **[Only for Dinner] Norwegian Smoked Salmon with condiments Assorted Premium Cold Cuts**

### **European Cheese Platter**

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

**Menu Subject to changes & availability of fresh product**



### **Selection of Homemade Artisan Breads & Mini Rolls**

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

### **Noodle**

Nonya Laksa Station

### **Soup**

Double Boiled Sakura Chicken with White Fungus Broth

### **Hot Selections**

Thai Pineapple Fried Rice with Black Forest Ham, Chicken Floss

Mapo Tofu with Minced Pork

Sweet & Sour Fish with Lychee & Sarawak Pineapple

Tiger Prawn in Herbal Broth

Teriyaki Chicken, Bonito Flake, Roasted Sesame Seed

Coffee Pork Rib

Penang Pork Ngoh Hiang Roll

Roasted Potato with Glazed Beetroot & Shallot

Pan Roasted Halibut with Shellfish Emulsion

Festive Vegetables Napolitano, Rocket Pesto

**[Only for Dinner] Kampot Black Pepper Crab, Curry Leaves**

### **European Roast**

Thai Roasted Turkey, Nam Prik Sauce, Cranberry Sauce

Dijon Mustard, Pommery Mustard, Horseradish

**[Only for Dinner]**

**Slow Roasted Black Angus Ribeye**

**Farm Picked Rosemary Sauce**

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### **Sweet Temptation**

Yuletide Log Cake  
Dark Cherry Almond Pie  
Bush Berries Chocolate Tart  
Assorted Noel Cookies  
Ginger Bread Panna Cotta  
Festive French Pastries  
Assorted Nonya Kueh  
Tropical Fresh Fruit Platters

### **Hot Dessert**

Warm Apple Crumble, Bourbon Madagascar Sauce

Azuki Red Bean Soup with Lotus Seed

### **Ice Cream**

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

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