



Festive Prelude Buffet 2022 - Menu 2 (9 – 11 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

Thai Style Glass Noodles with Andaman Seafood

Cumberland Sausage Tossed with Mustard Relish & Olives

Red Cabbage Slaw, Young Corn , Jalapeno Pepper Salsa

German Potato Salad, Mountain Capers, Honey Pommery Dressing

[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

Lor Mee

Soup

Chinese Style Corn & Seafood Chowder

Hot Selections

Fried Rice with Olive Vegetables and Festive Ham
Braised Nonya Chye Chap
Wok Fried Fish with Ginger & Spring Onion
Cereal Tiger Prawn, Curry Leaves
Ayam Ponteh
Beef Rendang
Daily Chef's Pizza
Penne Pasta Puttanesca
Medley of Seafood in Fresh Herb, Garlic & Chardonnay Broth
Grilled Festive Vegetables

[Only for Dinner] Golden Salted Egg Crab

European Roast

Thai Roasted Turkey, Nam Prik Sauce, Cranberry Sauce

Dijon Mustard, Pommery Mustard, Horseradish

[Only for Dinner]

Ginger Bread Spiced Gammon Ham, Acacia Honey Pineapple Sauce

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Sweet Temptation

Yuletide Log Cake
Dark Cherry Almond Pie
Torched Citron Tart
Assorted Noel Cookies
Eggnog Crème Brulee
Festive French Pastries
Assorted Nonya Kueh
Tropical Fresh Fruit Platters

Hot Dessert

Cinnamon Bread & Butter Pudding, Tahitian Vanilla Bean 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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