

SOUP SELECTION

Christmas Pumpkin Soup Double Boiled Soup

BREAD SELECTION

Chef's selection of freshly baked breads

ASIAN

Salted Egg Prawns with Crispy Noodles
Ginger and Shallot Chicken Stir-fry
Shanghai Style Braised Pork Belly
Tofu and Broccoli
Stir-fry Spinach with Enoki and Superior Sauce
Vegetarian Fried Rice

WESTERN

Beef Wellington

Roasted Turkey Breast with Stuffing, Cranberry and Red Wine Jus
Whole Poached Salmon with Orange Glaze
Honey Baked Ham Carvery
Cumin Butternut Pumpkin & Chickpea Cassoulet
Maple Glazed Root Vegetables
Duo of Roasted Cherry Tomato & Asparagus in Fresh Garden Herb Butter

INDIAN

Tandoori Chicken
Beef Rendang
Pakora
Chickpea Masala
Vegetable Biryani
Butter Chicken
Palak Paneer

Papadam, Raita, Mint Pea Sauce, Mango Chutney, Naan Bread, Dahl

PREMIUM PLATTERS

Parma Ham, Italian Salami, Smoked Duck
Sushi with condiments
Smoked Salmon
Olives, Feta, Sundried Tomatoes, Artichoke, Grilled Capsicum

Prices are subject to 10% service charge and prevailing government taxes. Please inform us if you have any food allergies or special dietary requirements.

YULE TIME SALADS

Green Salad
Greek Mushroom Salad
Kumara and Feta Salad
Sesame Soba Noodle Salad
Dressing and Condiments

CHRISTMAS SEAFOOD SELECTION

Prawns

Scallops

Mussels

Crab

Oysters

Lemon Wedges, Seafood Sauce

NOODLE STATION

Laksa with Condiments

LIVE CARVERY

Roast Duck Roast Chicken With Pandan Scented Rice, Chilli, Ginger

HOT DESSERT

Sticky Date Pudding with Vanilla Anglaise

COLD DESSERT

Christmas Log Cakes
Chocolate Fondue
Seasonal Fruits
Cheese Board and Crackers
Santa Christmas Cookie Selection

ADD-ON ALCOHOL PACKAGES

Classic (\$58++ per pax)

Free-flow Perlino Spumante, Tiger Draught, House Pour Wines and Aperol Spritz

Platinum (\$78++ per pax)

Free-flow Tattinger, Perlino Spumante, Tiger Draught, House Pour Wines and Aperol Spritz