

New Year's Eve Brunch

SYMPHONY OF FLAVOURS
31st December 2023 | 8:00 pm - 00:30 am

Live Oyster Bar

Fine de Claire/ Huitre de Ronce/ Tasmania/
Bloody Mary Oyster Shooters/
Ponzu Dressing/ Red Wine Vinegar & Shallot/
Pickled Cucumber/ Lemon/ Lime/ Crispy Shallot/ Coriander/ Tabasco

Live Sashimi & Sushi

Yellow Tail Sashimi/ Norwegian Salmon Sashimi/
Octopus, Eel, Sweet Egg, Caviar, Salmon Nigiri/
Assorted Maki & Sushi Rolls/ Selection of Fish Roes with Condiments

Chilled Fruits of the Sea

Seafood on Ice

Rock Lobsters/ Flower Crabs/ King Crabs/
Garlic Snails/ Mekong River Prawns/ King Prawns/
Pen Shell Clams/ Homemade Cured Salmon/
Smoked Seabass with beetroot/ Tuna Tataki

Deli, Salads & Antipasto

Chargrilled Marinated Vegetablesx4/ Tzatziki/ Smoked Eggplant/
Beetroot Hummus/ Chicken & Pomelo Salad/ Nicoise Salad/
Waldorf salad/ Heirloom Tomato Salad/ Local Mango & Prawn Salad/
Pear, Blue Cheese & Candied Walnut/ Crudités with Hummus/
Caesar Salad Station/ Pumpkin with Parma ham salad/
Garden Salad Bar with Vegetables (5) & Leaves (2)



Les Feres Marchand Fromageries

(Chef Choice of Four)

Crottin De Chavignol/ Blue De Brebis Cire/
Mimolette Extra Vieille/ Brie De Meaux/
Aop Normandy Camembert/ Comté/
Tomme Napoleon/ Hercule Vieux/
Langres/ Valancay

European Fromageries

(Chef Choice of Four)

Brillat Savarin/ Livarot/ Manchego/ Fresh Goats Cheese/
Stilton/ Beaufort/ Morbier/ St Nectaire/ Edam/
Tomme De Savoie/ Gouda/ Emmental/ Mature Cheddar/
Gruyere/ Gorgonzola/ Fourme D'ambert Aop/ Tete De Moine

Condiments for Fromageries & Charcuteries

Cornichons/ Marinated Olives/ Toasted Baguette/ Capers/
Caper Berry/ Seeded Mustard/ Dijon Mustard/ Dried Apricots/
Walnuts/ Cashews/ Dried Papaya or Mango/ Quince Paste/
Spiced Guava Compote/ Poached Fruits/ Raisins/ Truffle Honey/
Local Jams & Compotes/ Local Pickles/ Baby Apples/ Fresh Grapes

International Charcuteries

(Chef Choice of Five)

Country Terrine/ Pepper Pork Rillettes/ Whole Jamon Leg/
Coppa/ Salami/ Jamon Serrano/ Lomo/ Bresaola/ Parma Ham/
Smoked Ham/ Paris Ham/ Smoked Duck Breast/ Smoked Chicken Breast/
Mortadella/ Saucisson Sec/ Prosciutto/ Chorizo/
Forest Ham/ Bayonne Ham

Live Station

Abalone with chive and ham

Soup

Tom yum seafood mushroom

Josper Grill

(Chef Choice of Six)

Veal Rump/ Beef Tenderloin/ Oyster Blade/ Chicken Breast/
Octopuses/ Sea Urchin/ Sting Ray/ Slipper Lobsters/ Rock Lobsters/
Oysters/ Mantis Prawns/ Squid Red Wine Sauce/ Pepper Sauce/
Herb Jus/ Salsa Verde/ Garlic Oil/ Mint Sauce/ Spiced Tomato Sauce/
Mustard Cream/ Homemade Spicy Chili Sauce

Starch & Condiment & Vegetables

(Chef Choice of Six)

Mac & Cheese/ Gratin Potato/ Grilled Artichoke/ Petit Pois A La Francaise/
Carponata/ Baked Tomato/ Ratatouille/ Sauté Green Vegetable/
Corn on Cob/ French bean/ Baked Camembert With Thyme/
Roasted Cauliflower/ Sauté Broccoli/ Broccolini/ Honey Glazed Carrot/
Braised Red Cabbage With Raisin/ Sauté Zucchini

Hot Carving Station

Beef Wellington/ Salmon Coulbiac/ Salt Crusted Baked Seabass/
Roasted Turkey Lime leaves/ Roasted Pork Belly/ BBQ Pork Ribs/
Yorkshire Pudding, Roasted Potato, Herbs Stuffing, Roasted Green
Asparagus Brussels's Sprout/ Pommery Mustard, Mushroom Sauce,
Lemon, Albufera, Red wine sauce/ Roasted Potato

Cheese Raclette

Mustard/ Jumbo White Ham/
New Potato/ Gherkin/
Sundried Tomato/ Corn on Cob/ Fruit Mustard

Noodles Station

"Bo Kho" Noodles

Trolley Station

Caviar & Veuve Clicquot

Fruit Market

(Chef Choice of Six)

Dragon Fruit/ Mango/ Rock Melon/ Passionfruit/ Rambutan/
Longan/ Papaya/ Guava/ Lychee/ Honey Melon/
Sala/ Watermelon/ Pineapple/ Jackfruit/ Mangosteen/ Pomello/
Fruit Salad Cups with Local Orange Juice

Bread Station

Panettone/ Stollen Bread/
Christmas Fruit Cake/ Olive Tomato Focaccia/
Mini French Baguettes/ Pumpkin Bread/
Ciabatta/ Christmas Pandan Brioche Roll/
Potato Olive bread/ Egg Tart

Cakes, Tortes & Pastries

Small Dessert

Assorted Macarons Christmas Tower/ Apple Mousse Cake/
Pistachio Sandwich/ Berry choux/ Blueberry cheesecake/
Mango passion cheesecake/ Strawberry Mille-Feuille/
Praline/ Truffle

Dessert in the Glass

Orange Tiramisu/ Berry Granola Yogurt

Tart

Nut Tart/ Christmas pudding/ Seasonal Fruits Tart

Cake

Black Forest/ Traditional yule logs/
Pistachio Kalamansi/ Christmas Log cake/
Strawberry shortcake/ Mixed Fruit Mascarpone cake

Live Ice Cream Sundae Station (Station in Restaurant)

(Chef Choice of Two Ice Cream and Two Sorbet)

Chocolate/ Vanilla/ Strawberry/ Matcha/
Passionfruit/ Mango/ Coconut/
Ginger bread/ Assorted Condiments & Sauces

Chocolate Fountain

Mix Fruits Skewer, Marshmallow,
Ginger Bread Cookies/ Festive Cookies