



## **CHRISTMAS EVE DINNER**

**24 DECEMBER 2016**

### **SALAD BAR**

#### **Caesar Salad**

Anchovies, Grated Parmesan, Garlic Croutons, Bacon Bits, Caesar Dressing

#### **Seasonal Boutique Market Greens**

Red Treviso, Baby Spinach, Mesclun Mix, Arugula, Yellow Frisée, Butter Lettuce,

Snow Pea Sprouts, Romaine, Red Oak, Endives, Green Coral

#### **Dressings and Emulsions**

Asian, Balsamic, French, Italian, Thousand Island

#### **Flavoured Vinegars and Oils**

Matured Red Wine, White Wine, Sherry, Raspberry, Champagne, Apple, White Balsamic,

Black Balsamic, Extra Virgin Olive Oil, Walnut, Hazelnut, Avocado, Pumpkin Seed

#### **Toppings for your Salad**

Fennel, Red and Yellow Cherry Tomatoes, Olives, Sun-Dried Tomatoes, French Beans, Snow Peas, Corn Kernels,

Shredded Carrots, Alfalfa Sprouts, Japanese Cucumber, Baby Radish, Fava Beans, Kidney Beans

### **SALADS AND APPETISERS**

Balsamic Marinated Mushrooms with Red Onion and Chorizo

Country Style Panzanella Salad

Grilled Patty Pan Salad with Crumbled Feta and Micro Cress

Green Apple Salad with Tender Celery and Toasted Walnuts

Chili Marinated Shrimps and Mango Timbale with Young Rockets

Smoked Duck and Pineapple Compote

Roma Tomatoes Gazpacho Shots with Basil Oil

Niçoise Salad, Yellowfin Tuna Loin, Long Beans and Quail Eggs

Thai Style Beef Salad

Thai Style Seafood Salad with Pomelo

Our Chefs will be delighted to assist you with any dietary requests.

All prices are in Singapore dollars and are subject to 10% service charge and 7% Goods and Services Tax

## **EUROPEAN CHARCUTERIES**

Butcher Style Marble Platter of Premium Charcuteries and Pâté en Croûte

Served with Flavoured Mustards

## **ARTISAN CHEESE DISPLAY**

Finest Selection of Imported Farm House Cheese

Cow, Sheep, Goat and Blue

Accompanied with Quince Paste, Flavoured Jams and Mostarda

Assorted Crackers, Nuts and Dried Fruits

## **ANTIPASTI**

Specialty In-House Marinade

Grilled Italian Vegetables, Vintage Vinegar Mushrooms, Capsicum, Eggplant, Sun-Dried Tomatoes, Pickled Beets,

Marinated Bocconcini, Herb Marinated Feta Cheese, Artichokes, Stuffed Olives, Kalamata and Black Olives

## **BREAD CREATION**

Array of Special Bread Loaves and Rolls

Assorted Crisp, Stick and Twist

Dip of "Spices"

Baba Ghanoush, Hummus, Sun-Dried Tomatoes, Basil Pesto, Olive Tapenade, Black Truffle Mayonnaise Dip

## **JAPANESE CULTURE**

Selection of Freshly Pressed Nigri Sushi and Maki Rolls

Made to Order California and Ebi-Fry Hand Roll

Freshly Sliced Sashimi Moriawase

Ama Ebi, Salmon, Tuna, Hamachi

Japanese Cha, Zaru Soba or Somen

Pickled Ginger, Kikkoman, Wasabi, Soba Sauce, Shredded Nori, Bonito Flakes, and Japanese Pickles

## **SEAFOOD COLOSSEUM**

### **Finest Composition of Molluscs and Crustaceans**

Maine Lobster and Claw, Shucked Oysters, Snow Crab, Spanner Crab

Green Lip Mussels, Tiger Prawns, Black Mussels, Jonah Crab Claw, Peruvian Scallops

Spiced Chili Jam, Lime Aioli, Wasabi Mayonnaise, Signature Oriental Dressing

Flavoured Tabasco, Mignonette, Lime and Lemon Wedges

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## **PASTA STATION**

Tagliatelle or Ravioli

With Choice of Sauce

Traditional Bolognese, Seafood Ragout or Truffle

## **MELT'S WEEKLY SPECIALTY NOODLES**

Hainanese Curry Chicken Noodles

Served with Boiled Chicken, Beansprouts, Fishcake and Bean Curd Puff

Spring Onion, Sambal Chili, Crispy Shallot, Light Soya Sauce

## **FESTIVE ROAST DELIGHTS LIVE STATION**

Overnight Roasted Steamship of Veal

Natural Veal Jus and Roasted Root Vegetables

Two-Tone Truffle Roasted Turkey, Traditional Christmas Stuffing

Winter Cranberry Jam and Traditional Giblet Gravy

Zampone, Traditional Italian Stuffed Pork Trotter

Lentil Stew, Black Pepper Corn Gravy

## **INDIAN CUISINE**

### **Whole Lamb Dumba Biryani**

Traditional Whole Goat Biryani with Dry Fruits and Nuts

Selection of Tandoori Lamb Rack, Tiger King Prawn, Black Cod and Vegetable Kebab

Plain, Garlic and Butter Naans

Selection of Indian Vegetable and Meat Curries

Masala and Plain Papadoms

Indian Rice of the Day with Condiments

## **ASIAN WOK**

Assortment of Oriental Crackers with Chili Dips

### **Liquid Flavours**

Thickened Seafood Soup with Fish Maw and Golden Mushrooms

"Tom Kha Kai" Thai Style Mild Spicy Chicken Soup with Coconut Milk and Mushrooms

### **Asian Staple**

"Khao Phat Kaeng Khiao Wan" Thai Fried Rice with Green Curry

Steamed Jasmine Rice

### **Crispy Delights**

"Thot Man Pu" Thai Style Fried Crab Cake with Plum Sauce

Salt and Pepper Dusted Crispy Fish Skin

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## **Fragrant Wok**

“Kaeng Khiao Wan Nuea” Traditional Thai Red Curry Beef

“Kaphrao Hoi Lai” Thai Stir-Fried Clams with Holy Basil

“Kai Phat Khing” Thai Fried Chicken with Ginger, Fish Sauce and Chili

Steamed Cod Fillet with Superior Soya Sauce

“X.O.” Sauce Wok Fried French Beans

Wok-Fried Venison with Ginger and Spring Onion

Singapore Black Pepper Marron Lobster

## **EUROPEAN CLASSICS**

Array of Crisps and Chips

### **Soups**

Country Style Potato Soup with Roasted Mushrooms

Cauliflower Soup with Truffle Scent

### **Stewed and Braised**

Bouillabaisse

Overnight Braised Beef Short Ribs, Red Wine Glaze and Roasted Chestnuts

Sheppard Pie

### **Mains**

Slow Confit Duck Leg with Pickled Red Cabbage and Bread Dumpling

Thyme Rubbed Spring Onions with Mustard Potatoes and Young Scallions

Oat Crumbed Snapper with Asparagus and Olives

Australian Lamb Chops with Cannellini Beans Ragout

Roasted Marron Lobsters with Dill and Citrus

### **Starch**

Mashed Potatoes

Pilaf Rice with Herbs, Sun-Dried Tomatoes and Pickled Shallots

Baked Cheese Macaroni

### **Vegetables**

Maple Glazed Carrots with Golden Raisins

Oven Roasted Butternut with Almond Flakes

Celeriac with Caramelized Onion

Sautéed Brussels Sprouts with Chorizo and Garlic

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## **BBQ @ THE ALFRESCO**

Rotisserie of Truffled Chicken  
Black Pepper Crusted Mini Sirloin Steak  
Char Siew Lamb T-Bone  
Baby Pork Back Ribs with Homemade Barbecue Sauce  
Garlic Butter Half Marron Lobster  
Yellow Wine Tiger Prawn  
Teriyaki Salmon  
Selection of European and Asian Sausages  
Jumbo Chicken Satay with Peanut Gravy  
Gourmet Tomatoes, Carrots and Beetroot Ketchup

## **PASTRY AND SWEET ENDINGS**

English Minced Fruit Pie  
Ye Olde Christmas Fruit Cake  
Dresdner Stollen  
Traditional Christmas Pudding - Drambuie Crème Anglaise  
Panettone  
Bûche Noël  
Assorted Christmas Cookies  
Spiced Carrot and Walnut Cake  
Christmas Chocolate Bonbons  
Christmas Apple and Cinnamon Pie

## **THE SWEET DRAWERS**

Raspberry Marmalade with Chantilly  
Araguani Chocolate Cream Crispies  
Alfonso Mango Pudding  
Citrus Fruit Jelly  
Cinnamon Panna Cotta  
Myer Lemon Curd with Butter Crumble

Selection of Freshly Sliced Tropical and Local Fruits

198 per person

inclusive of free flow of "R" de Ruinart Champagne, wines,  
beer, juices and soft drinks

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