



# New Year's Day Dinner

1 January 2025

6.30pm - 10pm

SGD 138 per adult inclusive of free flow of chilled juices, coffee and tea

50% off adult price for children aged 7 to 11 years old

Complimentary for all children aged 6 years old and below

Prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.

# embudo



# New Year's Day Dinner

## SEAFOOD COLOSSEUM

Boston lobster  
Mud crab  
Lobster claw  
Tiger prawn  
Green-lipped mussel  
Yabby  
White clam  
Scallop  
Snow crab

Freshly shucked seasonal oysters

## SALAD AND APPETISER

Selection of market fresh lettuce and dressings  
Truffled Caesar salad in parmesan whee  
Shrimp and fruit salad *Mango, green apple, dried raisin, cherry tomato, pomegranate, cranberry dressing*  
Caprese salad *Mozzarella, tomato, basil, olive oil, balsamic vinaigrette*  
Grilled chicken and quinoa salad *Roasted vegetable, quinoa, cucumber, lemon dressing*  
Roasted beef salad *Baby carrot, cherry tomato, mustard, gherkin, parsley*  
Waldorf salad  
Noisette potatoes

## SELECTION OF COLD CUT PLATTER

Salami  
Coppa  
Iberico and parma ham  
Mortadella  
Wagyu pastrami  
Turkey ham  
Smoked salmon  
Smoked mackerel  
Cured snow fish  
Smoked rainbow trout

## FINEST SELECTIONS OF GOURMET FARMHOUSE CHEESE

## INDIVIDUAL POKE BOWL

Wagyu beef *Kale, Wagyu pastrami, wheat berry, sriracha*  
Lobster claw *Yellow frisée, heirloom tomato, butter pea, fresh cream*

## JAPANESE COUNTER

Sashimi  
Tuna, salmon, octopus, amaebi, ikura

## Sushi

Salmon nigiri, tamago nigiri, kani gunkan, inari, ika, ebi, sweet corn, tako

## Maki

California maki, tempura ebi maki, futomaki



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## JAPANESE COUNTER

### Cha Soba

Shoyu broth, Japanese pickles, bonito flakes, seaweed strips, sesame seed

## NOODLE STATION

Signature seafood laksa *Thick rice vermicelli, fish cake, silver sprout, beancurd puff*

Bak Chor Mee *Minced pork, fish cake, braised mushroom*

## ROASTED DELIGHT

Cherrywood roasted duck

Honey-glazed pork char siew

Crackling pork belly

## ASIAN DELIGHT

Fish maw soup *Enoki mushroom*

Thai creamy coconut tom yum soup

Steamed sea bass *Hunan chilli sauce, chives*

Thai crispy pork *basil*

Clam with XO sauce

Cashew nut chicken

Thai crispy omelette

Mongolian-style tofu

Lemon-glazed chicken karaage

Stir-fried broccoli with river prawn

Lobster fried rice *Tobiko, furikake, shimeji mushroom*

Braised bee hoon with pork knuckle

Nasi lemak *Fried chicken tulip, fish otah, cracker*

## EUROPEAN DELIGHT

Truffle mushroom soup

Chicken alfredo lasagna

Baked Atlantic salmon fillet *Vodka, fennel, citrus*

Braised beef cheek with hearty vegetables

Confit duck leg *Prune, garlic jus*

Slow-cooked pork loin with cranberry walnut relish

Fisherman's stew with roasted garlic crostini

Sautéed green beans *Garlic confit*

Baked garden root vegetables

Roasted finger potatoes with bacon bits

Toasted bread *Garlic, truffle, herb butter*

## CHEF'S SPECIALTY

### Carving Board

Slow-baked beef *Roasted root vegetables, Périgord truffle mustard jus, horseradish*

Bone-in gammon ham *Sauteed Brussels sprout, spiced apple sauce, pineapple sauce*

Salt crusted baked barramundi *Roasted root vegetables, herbs, saffron cream sauce*

Tandoori roasted leg of lamb *Fennel, citrus fruits and champagne cream*

### The Wheel of Pasta

Selections of pasta *Raita sauce, mint sauce, mango chutney*



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## ALFRESCO BBQ

Beef steak  
Rosemarry garlic lamb chop  
Spicy pork bulgogi  
Grilled garlic crayfish  
Soy marinated chicken wing  
Veal bratwurst  
Sambal squid with garlic and onion

## INDIAN DELIGHT

Tandoori Specialty  
Chicken tikka  
Tandoori whole red snapper  
Masala prawn  
Tabak Maaaz *Marinated lamb ribs*  
Seasonal vegetable kebab

## Curry Set

Lamb nilgiri korma  
Fish vindaloo  
Murgh Makhnwala *Marinated chicken*  
Paneer khatta pyaaz *Paneer, tomato*  
Kashmiri dum aloo *potato curry*  
Dal palak *spinach*  
Vegetable rice pilaf  
Masala and plain papadum  
Plain or garlic naan

## PIZZA *served on a rotation basis and only 2 types of pizza are available daily.*

Bianca mushroom  
Char Siew

## LITTLE FAN CORNER

Chicken nugget  
Fish finger  
Shark fruit bowl *Watermelon, grape and berry*  
Sandwich pyramid  
Selections of muffin and mini doughnut

## DESSERT

Signature chocolate cake  
Champagne jello lemon sabayon  
Cherry compote *earl grey milk chocolate mousse*  
Pistachio raspberry yoghurt mousse  
Nutty caramel sablé tart  
Bergamot 'black beer' mousse  
Madagascar vanilla pâte à choux  
Yuzu black sesame cake



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## DESSERT

### Nonya Delight

Penang lapis, seri kaya, ondeh-ondeh, apong balek

### Under The Lamp

Espresso and chocolate croissant bread and butter pudding served with hazelnut creme anglaise

### Freshly Made Waffle

Selection of ice cream, nuts and chocolate condiment

### Chocolate Fountain

Strawberry, seasonal fruit, marshmallow, ladyfinger biscuits, vanilla beignets, breadsticks

### Ice Cream and Sorbet on Waffle Cone

Strawberry sorbet, vanilla, chocolate

### Petit Fours and Cookies

### Garden of Fruits

Selection of tropical and seasonal fruits