



Christmas Day Dinner

25 December 2024

6.30pm - 10pm

SGD 208 per adult inclusive of free flow of chilled juices, coffee and tea

SGD 328 per adult inclusive of free flow of 'R' de Ruinart Champagne, wine, beer, 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



Christmas Day Dinner

SEAFOOD COLOSSEUM

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

Freshly shucked seasonal oysters

SALAD AND APPETISER

Selection of market fresh lettuce and dressings
Truffled Caesar salad in parmesan wheel
Crab rillette and ikura
Gammon ham cranberry salad
Kimchi turkey salad
Winter Wonderland Salad *Mixed greens, roasted butternut squash, crumbled blue cheese, toasted walnut and citrus vinaigrette*
Waldorf Salad *Kale, green apple, dried raisin, red grape, celery, pomegranate and cranberry dressing*

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

Tuna aburi
Onsen egg and avocado

JAPANESE COUNTER

Sashimi
Tuna, salmon, octopus, hamachi, amaebi, ikura

Sushi

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

Maki

California maki, tempura ebi maki, futomaki



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JAPANESE COUNTER

Tempura

Breaded prawn, enoki mushroom, sweet potato

Cha Soba

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

Somen

Honey ham, egg, spring onion, edamame

SIGNATURE DELIGHT

Seafood laksa *Lobster, scallop, prawn, fish cake, silver sprout, beancurd puff*

Ramen *Creamy tonkotsu broth, pork char siew, shoyu quail egg, shredded black fungus, nori and spring onion*

ROASTED DELIGHT

Cherrywood roasted duck

Honey-glazed pork char siew

Crackling pork belly

ASIAN DELIGHT

Golden crab meat soup

Clear tom yum soup with flower crab

Thai-style steamed fish with garlic and lime

Thai braised pork knuckle

Salted egg yolk calamari with curry leaf and bird's eye chilli

Espresso coffee chicken

Stir-fried brocolli with pacific clams

Turkey ham fried rice

Braised seafood ee-fu noodle

Braised tofu with mushroom and egg white gravy

EUROPEAN DELIGHT

Clam chowder

Grilled basil chicken fregola with corn and zucchini

Lamb navarin with hasselback potato

Turkey frittata with sundried tomato, bacon and hollandaise sauce

Classic beef parmentier

Grilled red snapper with chimichurri

Truffle cheese baked oyster

Seafood stew with saffron and fennel

Sautéed Brussels sprout with shallot and pine nut

Baked root vegetables

Cavolo nero, mushroom, potato & fontina strudel

CHEF'S SPECIALTY

Carving Board

Overnight roasted black Angus beef OP ribs *Red wine reduction*

Slow-roasted baby back ribs *Barbecue glaze*

Oven-baked bone-in gammon ham *Spiced apple sauce*

Truffle-roasted whole turkey *Giblet gravy and cranberry sauce*

Whole baked Barramundi *Champagne cream*



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CHEF'S SPECIALTY

The Wheel of Pasta

Crab tortellini with lobster filling and chilli crab sauce

Selections of pasta *Choice of salted egg cream, bolognese or tomato sauce*

ALFRESCO BBQ

Beef tomahawk

Rosemary garlic lamb chop

Pork snail sausage

Honey-glazed chicken wing

Assorted satay

Slipper lobster thermidor

Catch of the Day

Sambal tiger prawn with garlic and onion

INDIAN DELIGHT

Tandoori Specialty

Tandoori roasted whole lamb

Tandoori whole red snapper

Afghani malai tikka *Creamy white chicken gravy*

Tandoori Jhinga *Smoky charred Punjabi prawn*

Mustard lamb chop

Subz Seekh Kebab *Seasonal vegetables with melon seed*

INDIAN DELIGHT

Curry Set

Malabar prawn curry

Lamb vindaloo

Punjabi butter chicken

Hara bhara paneer *Cottage cheese with spinach*

Dahi Wale Aloo *Potato and yoghurt curry*

Amritsari Dal *Creamy and buttery black lentil stew*

Mushroom Pilaf Rice

Masala and plain papadum

Paper cheese naan or garlic naan

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

Neapolitan pizza

Roasted char siew

Turkey diavola

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

Bûche de Noël

Christmas stollen

Golden orange christmas tree



Christmas Day Dinner

DESSERT

Christmas Fruit Cake
Pistachio Chestnut
Yuzu Christmas Wreath
Chilled mulled wine poached pear
'Reindeer' raspberrypâte à choux
Traditional mince pie
Classic panettone
Christmas cookies
Gingerbread financier

Nonya Delight

Penang lapis, seri kueh, ondeh-ondeh, puteri ayu, apong balik

Under The Lamp

Rum and raisin croissant bread and butter pudding

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 and matcha

Petit Fours and Cookies

Garden of Fruits

Selection of tropical and seasonal fruits