



Christmas Eve Dinner

24 December 2024

6.30pm - 10pm

SGD 198 per adult inclusive of free flow of chilled juices, coffee and tea

SGD 298 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.

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Christmas Eve 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
Spicy Boston lobster salad
Gammon ham cranberry salad
Japanese 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

Smoked salmon and turkey
Cinnamon celeriac

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

SIGNATURE DELIGHT

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

Ginseng chicken soup *Diced chicken, shredded black fungus, vegetables, fried shallot, spring onion*

ROASTED DELIGHT

Cherrywood roasted duck

Honey-glazed pork char siew

Crackling pork belly

ASIAN DELIGHT

Hot and sour soup

Clear tom yum soup with flower crab

Thai-style fried fish fillet with chilli lime sauce

Thai curry crab with mantou

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

Mussels with Thai basil

Wok-fried pork belly with salted fish and dried chilli

Kung pao chicken with dried chilli and ginger

Stir-fried brocolli with pacific clams

Turkey fried rice

Braised seafood ee-fu noodle

Braised tofu with crab meat and abalone mushroom

EUROPEAN DELIGHT

Corn chowder with crab meat

Grilled basil chicken fregola with corn and zucchini

Slow-cooked beef stew in red wine jus

Turkey frittata with sundried tomato, bacon and hollandaise sauce

Classic beef parmentier

Grilled red snapper with chimichurri

Oyster mentaiko

Gratinated seafood with saffron and fennel

Sautéed Brussels sprout with shallot and pine nut

Baked root vegetables

Roasted finger potato with bacon bits

Selections of toasted bread *Garlic, truffle, herb butter*

CHEF'S SPECIALTY

Carving Board

Beef Wellington *truffle madeira sauce*

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 Atlantic salmon *Champagne cream*



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CHEF'S SPECIALTY

The Wheel of Pasta

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

ALFRESCO BBQ

Beef tomahawk
Rosemary garlic lamb chop
Pork jowl
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
Masala king prawn
Saffron chicken
Subz Seekh Kebab *Seasonal vegetables with melon seed*

INDIAN DELIGHT

Curry Set
Malabar prawn curry
Chicken tikka masala *Cream and tomato*
Saag paneer *Cottage cheese in creamy mustard greens and spinach curry*
Aloo chutney wale *Potato and yoghurt curry*
Dal makhani *Creamy and buttery black lentil stew*
Matar Pulao *Rice with peas*
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
Yuzu christmas wreath
Chilled mulled wine poached pear
Mont Blanc chestnut purée



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DESSERT

'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