

# Christmas Eve Dinner

24 December 20246.30pm - 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.







### 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, toaste 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

Sush

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



### **CHEF'S SPECIALTY**

### The Wheel of Pasta

Selections of pasta Choice of salted egg cream, bolognese or tomata sauce

### **ALFRESCO BBQ**

Beef tomahawk

Rosemarry 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 muffiin and mini doughnut

### **DESSERT**

Signature chocolate cake

Bûche de Noël

Christmas stollen

Golden orange christmas tree

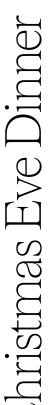
Yuzu christmas wreath

Chilled mulled wine poached pear

Mont Blanc chestnut purée

Menu items are subject to change.







### **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