



Christmas Eve Lunch

24 December 2024

12pm - 2:30pm

SGD 98 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.

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Christmas Eve Lunch

SEAFOOD COLOSSEUM

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

SALAD AND APPETISER

Selection of market fresh lettuce and dressings
Truffled Caesar salad in parmesan wheel
Salmon confit
Tuna tataki
Roasted turkey
Waldorf salad
Noisette potatoes

SELECTION OF COLD CUT PLATTER

Salami
Mortadella
Wagyu pastrami
Turkey ham
Smoked salmon
Smoked mackerel
Cured snow fish
Smoked rainbow trout

FINEST SELECTIONS OF GOURMET FARMHOUSE CHEESE

JAPANESE COUNTER

Sashimi
Tuna, salmon, octopus

Sushi

Salmon nigiri, tamago nigiri, kani gunkan

Maki

California maki, tempura ebi maki, futomaki

Made-to-order handroll

Turkey meat, tobiko, avocado, shiso leaves

Cha Soba

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

NOODLE STATION

Signature laksa *Boston lobster claw, prawn, snow crab, thick rice vermicelli, fish cake, silver sprout, beancurd puff*
Thai boat noodle *Beef ball, kangkong*



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ROASTED DELIGHT

Roasted duck
Cherrywood roasted chicken
Honey-glazed pork char siew

ASIAN DELIGHT

Soup of the Day
Tom yum soup
Wok-fried beef yakiniku
Marmite chicken
Thai basil chicken
Hong Kong-style steamed fish fillet
Creamy garlic butter crab with mantou
Cereal prawn
Spicy prawn curry
Turkey fried rice
Stir-fried noodle with seafood
Stir-fried kailan with abalone mushroom
Preserved radish with egg tofu

EUROPEAN DELIGHT

Soup of the Day
Chilli colorado
Confit duck leg with prune and cranberry sauce
Orange-maple roasted chicken with spinach and mushroom
Seafood stew with saffron, fennel and butter sauce
Pasta with clam sauce
Crispy parmesan and gruyère potato gratin
Sautéed Brussels sprout
Garlic bread
Prawn cracker
Spicy tapioca chip

CHEF'S SPECIALTY

Carving Board

Slow-roasted Australian grass-fed Angus striploin *Red wine sauce*
Truffle Roasted whole turkey *Giblet gravy and cranberry sauce*
Oven-baked bone-in gammon ham *Brussels sprout, spiced apple sauce or pineapple sauce*

The Wheel of Pasta

Selections of pasta *Choice of mushroom cream or bolognese sauce or seafood tomato sauce and cheese*

INDIAN DELIGHT

Tandoori Specialty

Ajwaini machli tikka *Bonless fish cubes marinated with fresh spices*
Achari kukkad *Chicken curry with pickling spices*
Lagan ki boti kebab *Bonless lamb infused with spices and herbs*
Sabz maghaz kebab *Mixed vegetables with melon seed*



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INDIAN DELIGHT

Curry Set

Dhaba murgh *Rustic punjabi chicken curry*

Jhinga moilee *Prawn in spiced coconut*

Dalcha gosht *Fragrant stew of chana dal and lamb*

Paneer nilgiri *Cottage cheese with coriander*

Kadhi Pakora *Yoghurt curry with chickpea flour and Indian spice*

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

Cranberry jalapeno

Maple glazed chicken ham

Turkey

DESSERT

Signature chocolate cake

Chocolate Bûche de Noël

Cherry chocolate bavarois

Forest berry pâte à choux

Christmas fruit cake

Salted caramel pecan tart

Mincemeat pie

Cinnamon apple cheesecake

Nonya Delight

Penang lapis, kueh ambon, ondeh-ondeh, puteri ayu, kueh salat

Under The Lamp

Golden raisin and cinnamon 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