



Festive Dinner

25 November 2024 - 30 December 2024

6.30pm - 10pm

SGD 118 per adult inclusive of free flow of chilled juices, coffee and tea
(Monday - Thursday)

SGD 138 per adult inclusive of free flow of chilled juices, coffee and tea
(Friday - Sunday)

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



Festive 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 wheel
Salmon confit
Tuna tataki
Roasted turkey
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

Smoked salmon and turkey
Grilled turkey
Maguro and tamago
Salmon and ikura*

JAPANESE COUNTER

Sashimi
Tuna, salmon, octopus, amberjack*, hokkigai*, scallop*

Sushi

Salmon nigiri, tamago nigiri, kani gunkan

Maki

California maki, tempura ebi maki, futomaki

*Available on Friday, Saturday and Sunday.
Menu items are subject to change.



Festive Dinner

JAPANESE COUNTER

Made-to-order handroll*

Turkey meat, tobiko, avocado, shiso leaves
Miyazaki beef, tonkatsu sauce, scallion*

Cha Soba

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

Somen*

Honey ham, egg, spring onion, edamame

Tempura

King oyster, eggplant, sweet potato, lotus root, breaded prawn*

NOODLE STATION

Signature laksa *Boston lobster claw, prawn, snow crab, thick rice vermicelli, fish cake, silver sprout, beancurd puff*

Ramen *Choice of beef shabu shabu or pork chashu, served in black garlic oil or spicy miso garlic broth, marinated quail egg, shredded black fungus, bamboo shoot, sweet corn and nori*

Braised lobster broth with crispy rice *Lobster, prawn, asparagus, lobster broth, fried crispy rice*

ROASTED DELIGHT

Roasted duck

Cherrywood roasted chicken

Honey-glazed pork char siew*

ASIAN DELIGHT

Soup of the Day

Wok-fried beef yakiniku

Stir-fried chicken with abalone mushroom

Thai basil chicken

Hong Kong-style steamed fish fillet

Singapore chilli crab with mantou

Stir-fried white pepper crab

Salted egg yolk prawn

Turkey fried rice

Stir-fried noodle with pacific clams

Stir-fried kailan with crispy pork

Chawanmushi *prawn, edamame, mushroom and narutomaki*

EUROPEAN DELIGHT

Beef borscht

Lobster bisque*

Slow-cooked beef stew in red wine jus

Confit duck leg with prune and garlic jus

Pan-seared duck breast with orange jus*

Chicken gumbo with spinach and mushroom*

Gratinated seafood with saffron and fennel

Crab and mussel orzo pasta

Sake steamed clams with ginger and scallion broth

Spanish chorizo paella*

Sautéed brussels sprout

Mashed potatoes

Truffle mashed potatoes*

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Festive Dinner

CHEF'S SPECIALTY

Carving Board

Slow-roasted Lamb *Mint jelly sauce*

Slow-roasted Australian grass-fed Angus striploin *Red wine sauce*

Maple-glazed ham *Fennel, citrus fruits and champagne cream*

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

Cherrywood roasted pork knuckle*

The Wheel of Pasta

Selections of pasta *Choice of squid ink pasta, conchiglie, spaghetti or penne served with choice of Tuscan chicken cream, beef ragout or tomato sauce*

ALFRESCO BBQ*

Beef tomahawk

Rosemary garlic lamb chop

Homemade pork satay

Soy-marinated chicken wing

Veal bratwurst

Catch of the Day

Dill-marinated tiger prawn

Sambal squid with garlic and onion

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*

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

Bianca mushroom

Maple glazed chicken ham

Turkey

DESSERT

Signature chocolate cake

Chocolate Bûche de Noël

Cherry chocolate bavaois

Forest berry pâte à choux

Christmas fruit cake

Salted caramel pecan tart

Mincemeat pie

Cinnamon apple cheesecake

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Festive Dinner

DESSERT

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