



CHRISTMAS EVE DINNER PROMOTION

24 DECEMBER 2019

SALAD BAR

Mesclun Mix, Arugula, Baby Spinach, Ice Berg, Butter and Romaine Lettuce

Dressings and Emulsions

Asian Goma, Balsamic, Caesar, Italian, Thousand Island and Honey Mustard

Condiments

Cherry Tomatoes, Olives, Corn Kernel, Shredded Carrot, Cucumber, Capsicum

Kidney Beans, Broad Beans, Heart of Palm, Pomelo

Grated Parmesan, Croutons, Bacon Bits, Anchovies, Sunflower Seeds, Almonds, Hazelnuts

Sun-Dried Tomatoes, Marinated Onion, Grilled Zucchini

Flavoured Vinegars, Oils and Anti-Pesto

Matured Red Wine, White Wine, Raspberry, Champagne, Apple, Balsamic

Extra Virgin Olive Oil, Walnuts, Hazelnuts, Avocado Oil

SALAD AND APPETIZERS

Thai Crabmeat Salad with Mango and Roasted Peanuts

Molded Waldorf Salad with California Raisin and Organic Walnuts

King Crab Gateaux with Avocado, Tobiko and Organic Cress

Turkey Ham and Apple Salad

Prawn Cocktail, Grapes and Melon

Caprese Platter with Arugula Pesto

SELECTIONS OF COLD CUT PLATTER

Champagne Ham, Turkey Ham, Parma Ham, Salami

Pastrami, Smoked Salmon and Snow Fish

Silver Onion, Olives, Capers, Sun-Dried Tomatoes, Peppers and Grilled Zucchini

FARMHOUSE CHEESE

Finest Selection of Gourmet Farm House Cheeses

Accompanied by Jams, Mostarda, Crackers, Nuts, Dried Fruits

Bread Sticks, Lavosh Crackers and Grapes

BREAD CREATIONS

Daily Selection of Freshly Homemade Breads

French Baguette, Multi Grain, Rye, Whole Meal, Walnut Bread, Sourdough, Charcoal Loaf

Salted and Unsalted Butter

JAPANESE CORNER

Selections of Sashimi, Nigiri and Maki

Salmon, Tuna, Tamago, Prawn, Kanisarada (Crab), Inari, Unagi (Eel) Nigiri

California, Ebi Fry (Prawn), Kappa (Cucumber), Sansuko (Picked Vegetable)

Wasabi, Shoyu, Ginger

SEAFOOD COLOSSEUM

Seasonal Oyster, Boston Lobster, Tiger Prawns, Alaskan King Crab, Scallop

Green Lip Mussels, Mud Crab

Accompanied by Cocktail, Tartar, Mango Mayonnaise

Lemon, Mignonette and Tabasco

SOUP AND CRACKERS

Cream of Butternut Pumpkin

Thickened Soup with Crabmeat and Chicken

Thai Tom Yum Seafood Soup

Garlic Butter Crostini

Assorted Oriental Crackers with Dips

SELECTIONS OF ASIAN CURRY

Thai Green Curry Lobster Claw

Beef Rendang

Japanese Curry with Carrot and Potatoes

Jasmine Rice

Our Chefs will be delighted to assist you with any dietary requests.

All prices are in Singapore dollars and are subject to 10% service charge and 7% government tax

LIVE STATION

King Prawn Laksa

Quail Egg, Beancurd, Fish Cake, Shredded Cucumber

Oven-Roasted Festive Turkey

Traditional Stuffing with Sourdough, Apple, Italian Sausage, Cherry and Pecan

Orange and Cranberry Compote, Giblet Sauce

Black Angus Tenderloin Wellington Style

Roasted Root Vegetables and Yorkshire Pudding

Veal Jus

Gammon Ham with Honey, Five Spices and Cloves

Grilled Pineapple and Apple Sauce

Rossini Fillet

Pan-seared Angus Beef Tournedos with Foie Gras Escalope and Red Wine Jus

Tortellini

Tossed with Cream Sauce and Black Truffle in Parmesan Wheel

Whole Tandoori Lamb

Masala Mashed Potato and Jeera Brussels Sprout

BBQ @ THE ALFRESCO

Garlic Butter Boston Lobster

Marinated King Prawn with Cilantro and Lemon

Herb Marinated Lamb Chop

Thai Grilled Pork Neck

Black Pepper Beef Steak

Seasonal Vegetables

Tomato Salsa, Mango Salsa, Horseradish, Mint Jelly, Sambal, Thai Chilli, Tomato Sauce, Chilli Sauce, Lime Wedges

EUROPEAN DELIGHTS

Lobster A L'Americaine, Fingerling Potatoes

Black Mussel, Garlic and White Wine

Braised Beef Short Ribs with Root Vegetables

Chicken Roulade, Truffle Jus

Roasted Lamb Rump, Ratatouille Vegetables

Sautéed Green Beans with Shallot, Mustard and Pine Nuts

Roasted Butternut Squash with Roasted Almond

Butter-braised Green Vegetables

Mashed Potatoes

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ASIAN DELIGHTS

Cantonese Fried Rice
Braised Ee Fu Noodles with Lobster Meat
Hong Kong Style Steamed Sea Bass with Soya Sauce
Wok-fried Beef with Snow Pea
Golden Salted Egg Chicken
Stir-fried Mix Vegetable
Market Vegetables with Mushroom and Oyster Sauce
Braised Beancurd with Minced Pork

INDIAN CUISINE

Selection of Assorted Indian Tandoori
Meat and Seafood Indian curries
Masala and Plain Papadum
Plain or Garlic Naan
Indian Rice of the Day with Condiments

PASTRY AND SWEET ENDINGS

Bûche de Noël
Cassis Chestnut Soufflé Opera
The Ruby Cocoa
Coco White Mont Blanc Gateaux
Noel Crème Catalan
Lemon Meringue Sable
Christmas Fruit Cake
Dresdner Stollen
Panettone
Macaroons
Assorted Christmas Cookies
Grand Cru Chocolate Bonbons

Chef in Action

Artisanal Panettone served with Liquid Nitrogen Chocolate Pearls
and Warm Marsala or Red Fruit Sabayon

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Warm Dessert

Traditional Fruit Pie

Traditional Homemade Christmas Pudding with Vanilla and Dark Rum Crème Anglaise

Chocolate Fountain

Dark Melted Valrhona Chocolate

Selection of Sliced Fruits and Berries, Marshmallow, Waffles and Cookies

Baked Waffle

Served with Selection of Vanilla Sauce, Chocolate Sauce, Honey Maple Syrup, Crunchy Pearls

Fruit Compote, Fruit Coulis and Cream Chantilly

Gelato

Strawberry, Chocolate, Madagascar Vanilla, Yoghurt

Selection of Topping

Tropical Fruits

Selection of Refreshing Sliced Fruits

258

Per Adult

Inclusive of Free Flow of Ruinart Blanc de Blancs Champagne

House Pour Wines, Beers, Cocktails, Chilled Juices and Soft Drinks

218

Per Adult

Inclusive of Free Flow of "R" de Ruinart Champagne

House Pour Wines, Beers, Cocktails, Chilled Juices and Soft Drinks

188

Per Adult

Inclusive of Free Flow of Chilled Juices

100 per child applicable for **10** to **12** years old

70 per child applicable for **7** to **9** years old

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