



New Year's Eve Dinner

31 December 2024

6.30pm - 10pm

SGD 208 per adult inclusive of free flow of chilled juices, coffee and tea

SGD 328 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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New Year's Eve Dinner

SEAFOOD COLOSSEUM

Boston lobster
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
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

Hot 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



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JAPANESE COUNTER

Made-to-order Handroll

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

Tempura

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

Cha Soba

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

SIGNATURE DELIGHT

Seafood laksa *Boston lobster claw, snow crab, prawn, fish cake, silver sprout, beancurd puff*

Ramen *Choice of beef shabu shabu or pork chashu, 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 yakiniku beef

Stir-fried chicken with abalone mushroom

Thai basil chicken

Spicy duck curry

Hong Kong-style steamed fish fillet

Singapore chilli crab with mantou

Stir-fried white pepper crab

Salted egg yolk prawn

Stir-fried noodle with pacific clams

Turkey fried rice

Stir-fried kailan with crispy pork

Chawanmushi *Prawn, edamame, mushroom and narutomaki*

EUROPEAN DELIGHT

Beef borscht soup

Boston 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

Gumbo chicken with spinach and mushroom

Gratinated seafood with saffron and fennel

Crab and mussel orzo pasta

Sake steamed clam with ginger and scallion broth

Spanish chorizo paella rice

Sautéed Brussels sprout

Mashed potatoes

Truffle mashed potatoes



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CHEF'S SPECIALTY

Carving Board

Slow-roasted lamb *mint jelly sauce*

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

Maple-glazed ham *Fennel. citrus fruit 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, conchigile, spaghetti, penne*

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

Dill-marinated tiger prawn

Catch of the Day

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*

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 bavares

Forest berry pâte à choux

Christmas fruit cake

Salted caramel pecan tart

Mincemeat pie

Cinnamon apple cheesecake



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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