



CHRISTMAS DAY BRUNCH

All menu items are subject to change upon availability

CHRISTMAS MARKET POP-UP

Pan-seared Foie Gras

Port Wine Sauce, Cranberry Gel

Turkey Shawarma

Tortilla, Yoghurt and Mint

Pasta in Parmesan Wheel

Turkey and Mushroom Ragout

Lobster in Kueh Pie Tee Shell

Laksa Espuma, Laksa Leaf

King Crab Somen

Shoyu Vinaigrette, Tobiko and Cress

Peranakan Sweet

Selection of Nonya Kueh and Lapis

SEAFOOD COLOSSEUM

Alaskan King Crab, Seasonal Oysters, Boston Lobster, Snow Crab, Tiger Prawn, Green-lipped Mussel, White Clam
Accompanied by Tartar Sauce, Thai Mayonnaise, Mango Mayonnaise, Mignonette, Lemon, and Tabasco

JAPANESE CORNER

Selection of Sashimi, Sushi and Maki

Salmon, Tako, Tuna, Hamachi and Ama Ebi, Kani Gunkan, Inari Sushi, Salmon Nigiri, Ikura Nigiri
Tamago Nigiri, California, Ebi Fry and Kappa Maki

Cha Soba

Shoyu Broth, Assorted Japanese Pickles, Bonito and Seaweed Strips

Hot Selection

Tempura Prawn, Chicken Teriyaki, Tako Yaki

SELECTION OF COLD CUT PLATTER

Salami Milano, Mortadella, Wagyu Pastrami and Turkey Ham
Smoked Salmon, Smoked Mackerel, Cured Snow Fish and Smoked Rainbow Trout
Sun-dried Tomatoes, Olives, Capers, Peppers and Grilled Zucchini

CHEESE

Finest Selection of Gourmet Farmhouse Cheeses
Accompanied by Jams, Crackers, Nuts, Dried Fruits
Bread Sticks, Lavosh Crackers and Grapes



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



SALAD AND APPETIZERS

Selection of Market Fresh Lettuce

Asian Goma, Balsamic, Caesar and Thousand Island

Selection of Condiments, Flavoured Vinegars and Oils

Crab and Apple Terrine

Frissee, Celery, Granny Smith and Sour Cream

Heirloom Tomato and Mozzarella Salad

Raspberry, Basil Pesto and Balsamic Glaze

Roasted Beef Salad with Quail Egg

Mustard, Gherkin and Parsley

Tuna Tataki Salad

Tuna Tataki, Edamame, Cherry Tomato, Cucumber and Yuzu Dressing

TRADITIONAL ROASTS

Oven-roasted Festive Turkey

Traditional Stuffing with Sourdough, Apple, Italian Sausage

Cherry and Pecan, Orange and Cranberry Compote, Giblet Gravy

Honey Glazed Bone-In Ham

Red Wine Cabbage and Pineapple Sauce

Roasted Wagyu Steamship Round

Yorkshire Pudding and Bordelaise Sauce

Tandoori Whole Snapper

Raita and Chutney

EUROPEAN DELIGHTS

Lobster Bisque with Garlic Bread

Braised Short Ribs, Hearty Vegetables, Grilled Duck Breast with Raspberry Sauce, Garlic Butter Boston Lobster

Pan-seared Sea Bass, Saffron Cream Sauce, Sautéed Brussels Sprout with Shallots and Pine Nuts

Roasted Root Vegetables, Rosemary-crusting Potatoes

FARMER'S EGG STATION

Melt Café Signature Lobster and Tomato Omelette, Avruga Caviar, Gruyere Cheese Omelette

ASIAN DELIGHT

Sweet Corn Soup of Conpoy and Crabmeat, Festive Turkey and Ham Fried Rice, Nonya Style Steamed Fish Fillet

Mala Baby Lobster, Salted Egg Tofu, Almond-coated Shrimp Paste Chicken, Braised Kurobuta Pork Belly with

Black Fungus and Mushroom, Baby Abalone in Superior Sauce, Seasonal Vegetables

CHINESE ROASTED MEAT

Crackling Suckling Pig, Barbecue Pork Char Siew, Roasted Duck

Mustard, Oriental Barbecue Sauce, Hoisin Sauce and Plum Sauce

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NOODLE STALL

Signature Lobster Laksa

Thick Rice Vermicelli, Fish Cake, Silver Sprouts, Beancurd

BBQ @ THE ALFRESCO

Selection of Seafood, Meat and Poultry

Grilled to Perfection

Rosemary and Garlic Lamb Chop

Kor Moo Yong ~ Thai Grilled Pork Neck, Honey-glazed Chicken Wing

Grilled Prawn Jimbaran-Style, Pork Snail Sausage, Tamarind Marinated Squid

Mint Jelly, Sambal Matah, Chimichurri, Grain Mustard, Nam Jim, Nonya Acar

INDIAN DELIGHT

Tandoori Specialty

Tandoori Lamb Chop, Tandoori Prawn, Tale Bater, Vegetable Galouti

Curry Set

Butter Chicken, Duck Mappas, Lamb Vindaloo, Kashmiri Hadder

Vegetables Jhalfrezi, Yellow Dal Tadka, Masala and Plain Papadum, Truffle, Plain or Garlic Naan

Indian Rice of the Day with Condiments

PASTRY AND SWEET ENDINGS

Signature Melt Chocolate Cake

Bûche de Noël, Pumpkin Pie, Orange Marmalade Black Lemon Log Cake

Dark Rum infused Christmas Fruit Cake, Zesty Orange Cheese Frosting, Pistachio Crunchy Choux

Panettone, Traditional Fruity Minced Pie, Traditional Christmas Stollen, Assorted Macarons

Warm Dessert

Sticky Toffee Pudding with Vanilla Sauce, Christmas Pudding with Brandy Sauce

Baked Waffles

Served with a Selection of Vanilla and Chocolate Sauce

Honey Maple Syrup and Crunchy Pearls, Fruit Compote, Fruit Coulis and Chantilly

Gelato

Strawberry, Chocolate, Madagascar Vanilla and Yoghurt, Selection of Toppings

Garden of Fruits

Selection of Tropical and Seasonal Fruits

268 per adult

With Inclusive Free Flow of Champagne, House Pour Wine, Beer, Chilled Juices and Soft Drinks



109 per child (7 to 12 y/o)



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