



## CHRISTMAS DAY DINNER

All menu items are subject to change upon availability

### 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

### 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



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



## **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-crust Potatoes

## **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

## **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



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## **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

198 per adult

99 per child (7 to 12 y/o)



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