



CHRISTMAS EVE BRUNCH

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

Lobster and Apple Terrine

Frissee, Celery, Granny Smith and Sour Cream

Thai Beef Salad

Roasted Beef, Thai Basil, Cucumber, Capsicum, Red Onion and Chilli Lime Dressing

Octopus Melon Salad

Marinated Octopus, Rock Melon, Onion and Creamy Sesame Dressing

Roasted Beetroot Salad

Feta Cheese, Spinach and Raspberry



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

Slow-baked Prime Ribs

Yorkshire Pudding and Black Pepper Jus

Pasta in Parmesan Wheel

Mushroom, Hazelnut and Chives

Tandoori Whole Lamb

Saffron and Egg Biryani Rice

EUROPEAN DELIGHTS

Lobster Bisque with Garlic Bread

Braised Short Ribs, Hearty Vegetables, Grilled Duck Breast with Raspberry Sauce, Baked Seafood Thermidor

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

Roasted Root Vegetables, Rosemary-crust 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

Chilli Seafood with Mantou, 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

Roasted Pork Belly, 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

Garlic Lamb Chop, Black Pepper Beef Steak

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Kor Moo Yong ~ Thai Grilled Pork Neck, Grilled Tiger Prawn Jimbaran-Style
Grilled Snail Sausage, Tamarind Marinated Squid
Mint Jelly, Sambal Matah, Chimichurri, Grain Mustard, Nam Jim, Nonya Acar

INDIAN DELIGHT

Tandoori Specialty

Murgh Malai, Fish Tikka Ajwaini, Vegetable Kabab

Curry Set

Chicken Kurma , Nalli Nihari, Palak Paneer Makhani, Mushroom Hara Pyaaz, Dal Kandahar

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

248 per adult

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

99 per child (7 to 12 y/o)



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