



CHRISTMAS DINNER PROMOTION

25 DECEMBER 2021

All menu items are subject to change upon availability.

SALAD BAR

Selections of Fresh Lettuce

Asian Goma, Balsamic Vinaigrette, Caesar Dressing and Thousand Island Dressing

Selection of Condiments

Cherry Tomatoes, Cucumber, Olives, Corn Kernel

Pomelo, Capsicum, Spanish Onions and Sun-Dried Tomatoes

Grated Parmesan, Croutons, Bacon Bits, Quail Egg

Sunflower Seeds, Almonds and Walnuts

Flavoured Vinegars and Oils

Matured Red Wine, White Wine, Raspberry, Balsamic

Extra Virgin Olive Oil, Walnut Oil, Avocado Oil

SALAD AND APPETIZERS

Prawn and Apple Salad

Frisée, Celery, Granny Smith Apple and Sour Cream

Heirloom Tomato and Mozzarella Salad

Raspberry, Basil Pesto and Balsamic Glaze

Roasted Beef Salad with Quail Egg

Mustard, Gherkin and Parsley

Japanese Sweet Potato Salad

Octopus and Nori Dressing

2110

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

SELECTION OF COLD CUTS

Prosciutto di Parma, Salami Milano, Beef Salami

Smoked Salmon and Smoked Rainbow Trout

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

CHEESE PLATTER

Gourmet Selection of Cheeses

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

Bread Sticks and Grapes

SEAFOOD COLOSSEUM

Seasonal Oysters, Boston Lobster, Tiger Prawns, Snow Crab

Alaskan King Crab

Green Lip Mussels, Mud Crab, White Clams

Accompanied by Cocktail Sauce, Mignonette, Lemon and Tabasco

JAPANESE PLATTER

Selections of Sashimi, Sushi and Maki

Salmon, Tuna, Hamachi, Sweet Prawn and Tako

Sake (Salmon), Tamago, California, Kani Sarada (Crab)

Wasabi, Shoyu, Pickled Ginger

Cha Soba

Shoyu Broth, Assorted Japanese Pickles, Bonito and Seaweed Strips

ASIAN DELIGHTS

Spicy Hot and Sour Chicken Soup

Festive Turkey and Ham Fried Rice

Hong Kong Style Steamed Fish Fillet

Chilli Seafood with Mantou

Pumpkin Braised Tofu, Crab Meat, Green Peas and Shimeiji Mushroom

Golden Salted Egg Chicken, Curry Leaf and Bird's Eye Chilli

Braised Kurobuta Pork Belly with Black Fungus and Mushroom

Wok Fried Seasonal Vegetables

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EUROPEAN DELIGHTS

Lobster Bisque with Garlic Bread
Duck à l'Orange, Haricots Verts
Slow-Cooked Beef Cheek with Turnips
Braised Lobster Claw with Rosemary Potatoes
White Wine Black Mussels
Sautéed Brussel Sprout with Shallots and Pine Nuts
Roasted Butternut Squash with Almonds
Truffle Mashed Potato

TRADITIONAL ROASTS AND LIVE STATIONS

Oven-Roasted Festive Turkey

Traditional Stuffing with Sourdough, Apple
Italian Sausage, Cherry and Pecan
Orange and Cranberry Compote
Giblet Sauce

Honey Glazed Bone-In Ham

Red Wine Cabbage and Pineapple Sauce

Côte de Bouef

Baked Macaroni and Cheese
Yorkshire Pudding and Bordelaise Sauce

Tandoori Whole Red Snapper

Vegetable Pilaf Rice

CHEF SPECIALS

Chinese-Style Roasted Meat

Crackling Pork Belly
Barbecue Char Siew Pork
Roasted Chicken
Mustard, Barbecue Sauce and Chilli

NOODLE STALL

Signature Lobster Laksa

Thick Rice Vermicelli, Fish Cake, Silver Sprouts, Beancurd Puff

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BBQ @ THE ALFRESCO

Selections of Grilled Seafood and Meat

Garlic Butter Boston Lobster

Thai-Style Grilled Pork Neck

Herb-Marinated Lamb Chop

Grilled Cumberland Sausage

Tiger Prawn Jimbaran-Style

Tomato Salsa, Horseradish Sauce, Mint Jelly, Sambal, Thai Chilli

INDIAN DELIGHTS

Tandoori Specialties

Stuffed Portobello Mushroom Kebab

Chicken Tikka

Ajwaini Jhinga

Curry Set

Butter Chicken

Lamb Rogan Josh

Gobi Manchurian

Vegetables Jhalfrezi

Yellow Dal Tadka

Masala and Plain Papadum

Plain or Garlic Naan

Indian-Style Rice of the Day with Condiments

PASTRY AND SWEET ENDINGS

Signature Melt Chocolate Cake

Chocolate Yule Log Cake

Wild Berries Almond Mousse

Cherry Earl Grey Gateaux

Dark Rum Infused Christmas Fruit Cake, Zesty Orange Cheese Frosting

Pistachio Crunchy Choux

Panettone

Minced Fruit Pie

Christmas Stollen

Assorted Macaroons

Cinnamon Kouign-Amann

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Almond Brioche

Walnut Bread and Butter Pudding with Spice Rum Sauce

Action Dessert

Eggnog Sabayon Warm Cherry Jubilee

Baked Waffle

With Choice of Chocolate Ice Cream, Vanilla Ice Cream

Yoghurt Ice Cream or Strawberry Sorbet

Assorted Chocolate Pralines and Cookies

Garden of Fruit

Selection of Tropical and Seasonal Fruits

258

Per Adult

Inclusive of Free Flow of Ruinart Blanc de Blancs Champagne

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

218

Per Adult

Inclusive of Free Flow of "R" de Ruinart Champagne

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

158

Per Adult

Inclusive of Free Flow of Chilled Juices

88 per child applicable for **7** to **12** years old

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