



# CHRISTMAS EVE DINNER PROMOTION

24 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

### **Tri-Colour Quinoa Salad**

Cucumber, Strawberry, Goat Cheese and Citrus Vinaigrette

### **Smoked Duck and Lychee Salad**

Heart of Palms and Sesame Vinaigrette

### **Roasted Beetroot Salad**

Feta Cheese, Spinach and Raspberry

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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

Alaska 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, Picked Ginger

### **Cha Soba**

Shoyu Broth, Assorted Japanese Pickles, Bonito and Seaweed Strips

## **ASIAN DELIGHTS**

Seafood Egg Drop Soup

Festive Turkey and Ham Fried Rice

Nyonya Style Steamed Fish Fillet

Chilli Seafood with Mantou

Pumpkin Braised Tofu, Green Peas and Shimeji 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**

Truffle-Scented Wild Mushroom Soup with Garlic Bread

Braised Beef Cheek, Hearty Vegetables

Black Truffle Chicken Roulade, Albufera Sauce

Baked Oyster, Rockefeller Style

Pan-Seared Salmon, Saffron Cream Sauce

Sautéed Brussel Sprout with Shallots and Pine Nuts

Roasted Root Vegetables

Mashed Sweet 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

### **Pan-Seared Foie Gras**

Caramelised Apple, Brioche and Bigarade Sauce

### **Black Angus Tenderloin Wellington-Style**

Yorkshire Pudding and Black Truffle Sauce

### **Tandoori Bone-In Lamb Leg**

Saffron and Egg Biryani Rice

## **CHEF SPECIALS**

### **Chinese-Style Roasted Meat**

Crackling Pork Belly

Barbecue Char Siew Pork

Roasted Chicken

Mustard, Barbecue Sauce and Chilli

## **NOODLE STALL**

### **Signature Prawn 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**

Vegetable Galouti Kebab

Black Truffle Chicken Tikka

Tandoori Salmon

### **Curry Set**

Butter Chicken

Black Pepper Crab Masala

Malai Kofta

Saag Khumb (Spinach and Mushroom Jabzi)

Dal Makhani

Masala and Plain Papadum

Plain or Garlic Naan

Indian-Style Rice of the Day with Condiments

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## **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

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

**268**

Per Adult

Inclusive of Free Flow of Ruinart Blanc de Blancs Champagne

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

**228**

Per Adult

Inclusive of Free Flow of "R" de Ruinart Champagne

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

**188**

Per Adult

Inclusive of Free Flow of Chilled Juices

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

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