



FESTIVE DINNER PROMOTION

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

Apple and Raisins Salad

Grape, Celery, Walnuts and Sour Cream

Prawn and Pasta Salad

Cocktail Sauce and Basil Pesto

Chicken Salad with Edamame

Seaweed, Cucumber, Corn and Sesame Dressing

Creamy Potato Salad

Mustard Seed and Gherkin

SELECTION OF COLD CUTS

Turkey Ham, 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, Tiger Prawns, Mud Crab

Green Lip Mussels, White Clams

Boston Lobster

Accompanied by Cocktail Sauce, Mignonette, Lemon and Tabasco

JAPANESE PLATTER

Selections of Sashimi, Sushi and Maki

Salmon and Tuna

Hamachi and Tako

(Available on Friday and Saturday)

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

Wasabi, Shoyu, Picked Ginger

Cha Soba

Shoyu Broth, Assorted Japanese Pickles, Bonito and Seaweed Strips

ASIAN DELIGHTS

Double Boiled Chicken Soup

Festive Turkey and Ham Fried Rice

Steamed Catch of the Day

Chilli Seafood with Mantou

Steamed Tofu with Chicken Floss and Dried Shrimps

Crispy Fried Chicken, Teriyaki Sauce and Scallions

Kung Bao Style Stir-Fried Pork

Wok Fried Seasonal Vegetables

EUROPEAN DELIGHTS

New England Clam Chowder with Garlic Bread

Mussels Marinière

Beef Bourguignon

Truffle Chicken Roulade, Albufera Sauce

Pan-Seared Seabass, Artichokes and Tomato Thyme Broth

Sautéed Brussel Sprout with Shallots and Pine Nuts

Braised Seasonal Vegetables with Tomato Sauce

Gratinated Potato

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 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 Gammon Ham

Red Wine Cabbage and Pineapple Sauce

Slow-Roasted Beef Rump

Roasted Root Vegetables, Natural Jus

Crackling Pork Roulade

Caramelised Apple and Roasted Cajun Potatoes

(Available on Friday and Saturday)

CHEF SPECIALS

Chinese-Style Roasted Meat

Crackling Pork Belly

Barbecue Char Siew Pork

Mustard, Barbecue Sauce and Chilli

NOODLE STALL

Signature Prawn Laksa

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

PASTA STATION

Selections of Italian Pasta

Wild Mushroom, Meat Ragout and Marinara Sauce

Parmesan Cheese

BBQ @ THE ALFRESCO

(Available on Friday, Saturday and Selected Dates)

Selections of Grilled Seafood and Meat

Rosemary and Garlic Lamb Chop

Thai-Style Grilled Pork Neck

Honey-Glazed Chicken Wings

Grilled Cumberland Sausage

Oyster Rockefeller-Style

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

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

INDIAN DELIGHTS

Tandoori Whole Lamb Leg

Saffron Gravy

(Available on Friday and Saturday)

Tandoori Specialties

Tandoori Turkey Breast

Stuffed Portobello Mushrooms

Tandoori Fish

Curry Set

Chicken Tikka Masala

Lamb Amritsari

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

PASTRY AND SWEET ENDINGS

Signature Melt Chocolate Cake

Chocolate Yule Log Cake

Pecan Tart with Chantilly Cream

Dark Rum Infused Christmas Fruit Cake, Zesty Orange Cheese Frosting

Yuzu Bavarian Cream, Strawberry Rhubarb Verrine

Pistachio Crunchy Choux

Baked Raspberry Cheesecake

Minced Fruit Pie

Christmas Stollen

Warm Desserts

Walnut Bread and Butter Pudding with Spice Rum Sauce

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

Baked Belgian Waffles

With Choice of Chocolate Ice Cream, Vanilla Ice Cream
Yoghurt Ice Cream or Strawberry Sorbet

Assorted Chocolate Pralines and Cookies

Garden of Fruits

Selection of Tropical and Seasonal Fruits

Add on 32

with Free Flow of House Pour Wines, Beers
Chilled Juices and Soft Drinks

Add on 48

with Free Flow of Prosecco, House Pour Wines, Beers
Chilled Juices and Soft Drinks

Add on 78

with Free Flow of "R" de Ruinart Champagne
House Pour Wines, Beers, Chilled Juices and Soft Drinks

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