

CHRISTMAS EVE DINNER PROMOTION

24 DECEMBER 2020

SALAD BAR

Garden Salad

Mixed Green, Cherry Tomatoes, Cucumber Balsamic, Olive Oil Dressing

Lobster, Scallop and Prawn Terrine

Foie Gras Terrine

Cranberry Jam, Brioche

Tuna Tataki

Ponzu Dressing, Sesame Seed, Mustard Cress

Smoked Salmon, Dill Cream, Capes

Premium Charcuterie Platter

Prosciutto, Jamón, Salami Grissini Stick, Olives

Extensive Cheese Platter

Full selection of European Gourmet Cheeses Served with Crackers

SEASONAL OYSTER

Selection of Three Types of Oysters
Served with Condiments
Lemons, Mignonette and Tabasco

SEAFOOD PLATTER

Alaskan King Crab Leg

Boston Lobster

Tiger Prawn

White Clam

Mud Crab

Snow Crab

Accompanied by Cocktail Sauce

JAPANESE BENTO

Salmon, Amaebi, Tuna, Hamachi, Ikura Selection of Sushi, Gunkan, Maki Wasabi, Pickles Ginger, Shoyu

ASIAN DELIGHT

Egg Dropped Seafood Soup

Signature Lobster Laksa

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

Wok-fried Black Pepper Tenderloin Beef

Capsicum, Onion

Braised Chicken with Mushroom, Quail Egg

Sri Lankan Chilli Crab

Crispy Mantou Bun, Chilli, Coriander

Steamed Garoupa Fillet

Plum, Tomato, Ginger, Salted Vegetables

Wawa Cabbage

Dried Scallop, Wolfberries, Crispy Garlic

Seasonal Wok-fried Vegetables

Free Range Egg Fried Rice with Prawn, Tobiko

Chinese BBQ Roasted Meats

Roasted Pork Belly
Barbecue Kurobuta Pork Ribs

EUROPEAN DELIGHTS

Forest Mushroom Soup

Free Range Chicken with Winter Truffle

Braised Wagyu Beef

White Wine Black Shell Mussel

Atlantic Salmon Fillet

Butter Brussels Sprout

Roasted Winter Root Vegetables

CHEF IN ACTION

Oven-Roasted Festive Turkey

Traditional Stuffing with Sourdough, Apple, Cranberry and Chestnut

Orange and Cranberry Compote, Giblet Sauce

Pineapple Glazed Gammon Ham

Chestnut Stuffing, Cranberries, Red Wine Cabbage

Overnight Roasted Prime Ribs

Winter Truffle, Confit Garlic Mashed, Port Wine Reduction

Pan seared Foie Gras

Orange Marmalade, Caramelized Apple and Cress

Whole Roasted Peshawari Lamb

Choice of Basmati Rice and Naan

BBQ @ THE ALFRESCO

Grilled Meat Platter

Thai-style Grilled Pork Jowl

Marinated Lamb Chop with Rosemary Sauce

Honey Chicken Wing

Seafood Platter

Seabass with Lemon
Garlic Marinated Prawn
Lobster, Herb Butter

INDIAN DELIGHT

Tandoori Specialty

Vegetable Kebab Saffron Tandoori Turkey King Prawn Tandoori

Curry Set

Fish Malabar Paneer Lababdar Dal Makhani

PASTRY AND SWEET ENDINGS

Traditional Christmas Stollen

Bûche De Noël

Exotic Malibu Bavarois

Santa Berry

Traditional Fruity Minced Pie

Christmas Fruit Cake

Pumpkin Pie

Panettone

Macaroons

Chocolate Pralines

Christmas Cookies

Baileys Bread and Butter Pudding

Christmas Pudding with Brandy Sauce

Frozen In Time

Eggnog Sabayon

Warm cherry jubilee

Baked Waffle

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

Selection of Seasonal Fruit and Forest Berry

268

Per Adult

Inclusive of Free Flow of Ruinart Blanc de Blancs Champagne House Pour Wines, Beers, Cocktails, Chilled Juices and Soft Drinks

228

Per Adult

Inclusive of Free Flow of "R" de Ruinart Champagne
House Pour Wines, Beers, Cocktails, 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

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