



CHRISTMAS DINNER

25 DECEMBER 2018

SALAD BAR

Mesclun mix, Arugula, Baby Spinach, Iceberg, Butter and Romaine Lettuce

Dressings and Emulsions

Asian Goma, Balsamic, Caesar, Italian, Thousand Island and Honey Mustard

Condiments

Cherry Tomatoes, Olives, Corn Kernel, Shredded Carrot, Cucumber, Capsicum

Kidney Beans, Board Beans, Heart of Palm, Pomelo

Grated Parmesan, Croutons, Bacon Bits, Anchovies, Sun Flower Seeds, Almond and Hazelnut

Sun-Dried Tomatoes, Marinated Onion, Grilled Zucchini

Flavoured Vinegars, Oils and Anti-Pesto

Matured Red Wine, White Wine, Raspberry, Apple, Balsamic

Extra Virgin Olive Oil, Walnut, Hazelnut, Avocado

SALAD AND APPETIZERS

Thai Crabmeat Salad with Mango and Roasted Peanuts

Molded Waldorf Salad with California Raisin and Organic Walnuts

King Crab Gateaux with Avocado, Tobiko and Organic Cress

Turkey Ham and Apple Salad

Prawn Cocktail, Grapes and Melon

Caprese Platter with Arugula Pesto

SELECTIONS OF COLD CUT PLATTER

Black Forest Ham, Turkey Ham, Salami, Pastrami, Smoked Salmon and Snow Fish

Prosciutto, Air Dried Beef, York Ham

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

CHEESE

Gourmet Selection of Cheeses

Accompanied by Jams, Truffle Honey, Nuts and Dried Fruits

Bread Sticks, Lavosh, Crackers and Grapes

BREAD CREATIONS

Daily Selection of Freshly Home-Made Breads

(French Baguette, Multi Grain, Rye, Whole Meal, Walnut Bread, Farmer Bread, Charcoal Loaf)

Salted and Unsalted Butter

JAPANESE CORNER

Selections of Sashimi, Sushi and Maki

Hamachi, Salmon, Tuna, Sweet Prawn

Salmon, Tamago, Prawn, Inari, Maguro

California, Ebi Fry (Prawn), Kanisarada (Crab), Unagi (Eel)

Kappa (Cucumber), Sansuko (Vegetable)

Wasabi, Shoyu, Ginger

SEAFOOD COLOSSEUM

Finest Composition of Molluscs and Crustaceans

Oyster, Boston Lobster and Claw, Tiger Prawns, Clams, Green Lip Mussels

Alaskan King Crab, Mud Crab, Jonah Crab, Snow Crab

Accompanied by Cocktail, Tartar, Mango Mayo

Lemons, Mignonette and Tabasco

LIVE STATION

Carving

Oven Roasted Festive Turkey

Traditional Stuffing with Sourdough, Apple, Italian Sausage, Cherry and Pecan

Orange and Cranberry Compote

Giblet Sauce

Tajima Wagyu Beef Ribeye

Gammon Ham with Honey, Five Spices and Cloves

Crispy Pork Knuckle

Caramelized Apple and Roasted Cajun Potatoes

King Crab Leg Laksa

Quail Egg, Bean Curd, Fish Cake, Shredded Cucumber

Asian Roasted Meat

Cracking Pork Belly, Roasted Duck

SOUP AND CRACKERS

Garlic Herbed Croutons

Spiced Fish Skin

Cream of Butternut Pumpkin

Thickened Soup with Crabmeat and Chicken

Thai Tom Yum Soup with Seafood

HOT WESTERN

Hungarian Beef Goulash

Classic Chicken Cacciatore

Saffron Seafood Stew with Tomatoes and Kalamata Olives

Lobster Thermidor

Baked Seabass, Herb and Pesto Crumble

Sauté Garden Vegetables with Garlic and Thyme

Butter Kohlrabi, Raisins and Almonds

Pilaf Rice with Raisins and Parsley

Roasted New Potatoes with Pommery Mustard and Herbs

HOT ASIAN

Wok-Fried Black Pepper Beef with Capsicum

Salted Egg Chicken Bite

Steamed Cod Fish with Superior Soya Sauce

Marmite Pork Ribs

Cereal Prawn, Curry Leaf and Chili

Thai Style Braised Market Vegetables

Hong Kong Kailan with Egg White Gravy and Crispy Garlic

Seafood Fried Rice

Vegetable Fried Noodles

INDIAN CUISINE

Selection of Assorted Indian Tandoori and Kebabs

Plain or Garlic Naan

Selection of Indian Curries

Masala and Plain Papadum

Indian Rice of the Day with Condiments

BBQ @ THE ALFRESCO

Garlic and Thyme Boneless Leg Chicken

Black Pepper Beef Steak

Rosemary and Garlic Lamb Chop

Miso Glazed Salmon Fillet

ST Louis Baby Pork Ribs

Red Leg Prawn, Garlic and Lemon

Seasonal Vegetables

Tomato Salsa, Mango Salsa, Horseradish, Mint Jelly, Sambal, Thai Chili

Tomato Sauce, Chili Sauce, Beef Jus

PASTRY AND SWEET ENDINGS

Buche Noël

Sengana Strawberry Chocolate Noël Cake

Coffee Orange "Angular"

Coco White Mont Blanc Gateaux

Matcha Soufflé Mascarpone Yule Log

Lemon Meringue Sable

Christmas Fruit Cake

Dresdner Stollen

Merry Croquembouche

Pannetone

Spiced Carrot and Walnut Cake

Red Fruits Christmas Deer

Christmas Tree Lollipop

Éclair Macaroons

Red Wine Rain Drop Cake with Poached Pear

Christmas Pudding

Assorted Christmas Cookies

Grand Cru Chocolate Bonbons

CHEF IN ACTION

“Cherry Nitrogen Ice Cream with Gingerbread Biscuits and Berries Compote”

Frozen Cherry Sabayon, Red Fruit Compote and Crumble

With your Choice of Chocolate Sauce, Maple Syrup, Chantilly Cream or Vanilla Sauce

WAFFLE

Elegant and Rich Italian Dessert Freshly Waffle

Served with your Choice of

Chocolate Sauce, Maple Syrup, Chantilly Cream or Vanilla Sauce and Fruit Compote, Crunchy Pearls

WARM CHRISTMAS

Traditional Fruity Minced Pie

Traditional Homemade Christmas Pudding with Vanilla Dark Rum Sauce

GARDEN OF FRUIT

Selection of Freshly Sliced Tropical and Seasonal Fruits

138

Per Adult

Inclusive of Chilled Juices

198

Per Adult

Inclusive of “R” De Ruinat Champagne, Wines, Beers

Chilled Juices and Soft Drinks

238

Per Adult

Inclusive of Ruinat Blanc De Blancs Champagne, Wines, Beers

Chilled Juices and Soft Drinks

1809

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% Goods and Services Tax