



CHRISTMAS EVE BUFFET

24 DECEMBER 2017

SALAD BAR

Market Greens

Mesclun Mix, Arugula, Baby Spinach, Ice Berg, Butter and Romaine Lettuce

Dressings, Emulsions

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

Toppings for your Salad

Cherry Tomatoes, Olives, Corn Kernels, Shredded Carrots, Cucumber, Capsicum

Kidney Beans, Broad Beans, Heart of Palm, Pomelo

Grated Parmesan, Croutons, Bacon Bits, Anchovies, Sunflower Seeds, Almonds, Hazelnuts

Sun-Dried Tomatoes, Marinated Onion, Grilled Zucchini

Vinegars, Oils

Matured Red Wine, White Wine, Raspberries, Apple, Balsamic

Extra Virgin Olive Oil, Walnuts, Hazelnut, Avocado

APPETIZER AND SALAD

Turkey Ham, Apple Salad

Prawn Cocktail, Grapes, Melon

Duck Rillettes, Baby Gherkin (**available for dinner**)

Grilled Asparagus, Poached Egg, Almonds

Crab Meat Timbale, Avocado, Caviar

Roasted Forest Mushroom, Cress

COLD CUTS SELECTION

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

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

CHEESES

Gourmet Cheese Selection

Jams, Mostarda, Nuts, Dried Fruits

Bread Sticks, Lavosh, Crackers, Grapes

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

BREAD CREATIONS

Selection of Homemade Breads

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

Salted and Unsalted Butter

JAPANESE COUNTER

Selection of Sashimi, Sushi and Maki

Salmon, Tuna

Tamago, Prawn, Innari

Hamachi, Sweet Prawn, Maguro **(available for dinner)**

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

Kappa (Cucumber), Sansuko (Vegetable)

Wasabi, Soyu, Ginger

OYSTER AND SEAFOOD

Oyster, Boston Lobster and Claw **(available for dinner)**

Tiger Prawns, Clams, Green Lip Mussels

Mud Crab, Jonah Crab, Snow Crab

Cocktail Dressing, Tartar, Mango Mayonnaise

Lemons, Mignonette, Tabasco

LIVE STATION

Carving

Oven-Roasted Festive Turkey

Chestnut Stuffing, Giblet Sauce, Cranberry Sauce

Maple-Cinnamon-Glazed Gammon Ham

Grilled Pineapple, Apple Sauce

Assorted Mustard Selection

Pan-Roasted Prime Ribs **(available for dinner)**

Roasted Root Vegetables, Red Wine Jus **(available for dinner)**

Whole Baked Ocean Trout **(available for dinner)**

Fennel, Citrus, Banana Shallot, Dill **(available for dinner)**

CHICKEN CURRY NOODLE

Poached Chicken, Bean Curd, Bean Sprouts

Sambal Chili

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PASTA

Tomato Basil Sauce, Beef Ragout
Truffle Cream **(available for dinner)**
Chili Flakes, Parmesan Cheese, Chopped Parsley, Bacon Bits

SOUP AND CRACKERS

Garlic Herbed Croutons
Fish Skin
Cream of Pumpkin
Herbal Pork Rib Soup
Spicy Tom Yum Seafood **(available for lunch)**
Lobster Bisque **(available for dinner)**

HOT WESTERN

Oven-Baked Butter Fish, Orange Reduction
Black Mussel, White Wine, Herbs
Cajun-Marinaded Chicken
Irish Lamb Stew, Turnip, Carrots
Braised Beef Cheek
Crispy Duck Leg Confit, Puy Lentils
Pumpkin, Parsley, Honey
Brussels Sprouts, Bacon
Truffle-Potatoes Gratin **(available for dinner)**

HOT ASIAN

Alaska Crab Meat Fried Rice
Vegetable Hor Fun
Stir-Fried Black Pepper Beef
Nonya-Baked Whole Fish
Cereal Prawn, Curry Leaf, Chili **(available for dinner)**
Braised Herbal Chicken, Lotus Leaf
Tofu, Egg White, Crab Sauce
Wok-Fried Seasonal Vegetable
Buddha's Delight

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BBQ @ THE ALFRESCO

(AVAILABLE FOR DINNER)

Garlic-Thyme Boneless Leg Chicken

Black Pepper Beef Steak

Rosemary-Garlic Lamb Chop

Salmon Steak, Lemon Zest

Pork Collar, Teriyaki

Pan-Grilled Spiral Chicken Sausages

Seasonal Vegetables

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

Chili Sauce, Lime Wedge

INDIAN CUISINE

Assorted Indian Tandoori and Kebabs

Plain or Garlic Naan

Indian Curries

Masala and Plain Papadoms

Indian Rice of the Day

Condiments

PASTRY AND SWEET ENDINGS

Buche Noël

Sengana Strawberry Chocolate Wreath

Earl Grey Chestnut Genoa, Blueberry Marmalade

Brandy Cherry "Mushroom" Cremeux, Ginger Spice

Matcha Soufflé Mascarpone Yule Log

Coco Exotic Sable

Christmas Fruit Cake

Dresdner Stollen

Merry Croquembouche

Pannetone

Spiced Carrot-Walnut Cake

Matcha Soufflé Mascarpone Yule Log

Christmas Bell

Cognac Coffee Christmas Deer

Christmas Lollipop Tree

Éclair Macaroons

Cassis Red Wine Poached Pear

Christmas Pudding

Assorted Christmas Cookies

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Grand Cru Chocolate Bonbons

Bitter Orange

Griotte Cherry

Almond Ginger

Prosecco Truffle

Rum Pudding Truffle

Vodka Cranberry Truffle

Gingerbread Waffle, Mascarpone Foam

Elegant and Rich Italian Dessert that is made from Gingerbread Biscuits

Mascarpone Cheese Emulsion, Eggs, Sugar, Masala Wine, Rum

Warm Desserts

Traditional Fruity Minced Pie

Traditional Christmas Pudding, Vanilla Dark Rum Sauce

Garden of Fruits

Freshly Sliced Tropical and Seasonal Fruits

Brunch

108

inclusive of free flow of juices

additional 60

for free flow of Champagne, beer, wine, cocktails, soft drinks and juices

Dinner

175

inclusive of free flow of juices

additional 33

for free flow of Champagne, beer, wine, cocktails, soft drinks and juices

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