



FESTIVE SEASON

LUNCH PROMOTION

2 - 24 DECEMBER AND 26 - 31 DECEMBER 2019

(MONDAY TO SATURDAY)

SALAD BAR

Mesclun Mix, Arugula, Baby Spinach, Ice Berg, 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, Broad Beans, Heart of Palm, Pomelo

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

Sun-Dried Tomatoes, Marinated Onion, Grilled Zucchini

Flavoured Vinegars, Oils and Anti-Pesto

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

Extra Virgin Olive Oil, Walnuts, Hazelnuts, Avocado Oil

SALAD AND APPETIZERS

Tomato and Mozzarella Salad with Basil Vinaigrette

Organic Quinoa, Kale, Cucumber and Goat Cheese

Salt-Baked Beetroot Salad, Spinach, Blue Cheese, Balsamic Dressing

Roasted Marinated Chicken Salad with Gherkin, Capers, Mustard and Hard Boiled Egg

Tuna Tataki Salad, Romaine and Ponzu Dressing

SELECTIONS OF COLD CUT PLATTER

Chicken and Mushroom Ham, Turkey Ham

Beef Salami, Pastrami, Smoked Salmon and Snow Fish

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

FARMHOUSE CHEESE

Finest Selection of Gourmet Farm House Cheeses

Accompanied by Jams, Mostarda, Crackers, Nuts, Dried Fruits

Bread Sticks, Lavosh Crackers and Grapes

1910

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

BREAD CREATIONS

Daily Selection of Freshly Homemade Breads

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

Salted and Unsalted Butter

JAPANESE CORNER

Selections of Sashimi, Nigiri and Maki

Salmon, Tuna, Tamago, Prawn, Kanisara (Crab), Inari, Unagi (Eel) Nigiri

California, Ebi Fry (Prawn), Kappa (Cucumber), Sansuko (Picked Vegetable)

Wasabi, Shoyu, Ginger

SEAFOOD COLOSSEUM

Seasonal Oyster, Boston Lobster and Claw, Tiger Prawns, Clams

Green Lip Mussels, Mud Crab

Accompanied by Cocktail, Tartar, Mango Mayonnaise

Lemon, Mignonette and Tabasco

SOUP AND CRACKERS

Creamy Vegetable Soup

Clear Oriental Soup of the Day

Garlic Butter Crostini

Assorted Oriental Crackers with Dips

SELECTIONS OF ASIAN CURRIES

Thai Green Curry

Rendang Curry

Nonya Curry

Steamed Rice

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LIVE STATION

Chef Kiki's Signature Asian Noodles of The Day

Oven-Roasted Festive Turkey

Sourdough Bread Traditional Stuffing

Orange and Cranberry Compote

Giblet Sauce

Roasted Angus Beef

Charred Root Vegetables, Oven-baked Macaroni with Cheese

Black Truffle Sauce

Chinese Barbecue Roasts

Roasted Chicken and Roasted Duck

Plum Sauce, Hoisin Sauce, Five Spice Salt and Chilli Relish

Dim Sum Station

Selection of Steamed Dim Sum

Accompanied by Traditional Condiments

EUROPEAN DELIGHTS

Sea Bass, Artichokes and Tomato Salsa

Chicken Roulade, Roasted Mushroom, Truffle Jus

Lamb Goulash

Sautéed Heirloom Baby Squash with Shallot and Mustard

Cauliflower Au Gratin

Grilled Mixed Vegetables

Mashed Potatoes

ASIAN DELIGHTS

Wok-fried Egg Noodles with Vegetables

Cantonese Fried Rice

Braised Chicken with Yam

Stir-Fried Sambal Long Bean

Stir-fried Assorted Vegetables with Oyster Sauce

Steamed Tofu with Chicken Floss and Grated Dry Shrimp

Stir-fried Market Vegetables, Oyster Sauce

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INDIAN CUISINE

Selection of Assorted Indian Tandoori

Meat and Seafood Indian Curries

Masala and Plain Papadum

Plain or Garlic Naan

Indian Rice of the Day with Condiments

PASTRY AND SWEET ENDINGS

Bûche de Noël

Cassis Chestnut Soufflé Opera

The Ruby Cocoa

Coco White Mont Blanc Gateaux

Noel Crème Catalan

Lemon Meringue Sable

Christmas Fruit Cake

Dresdner Stollen

Panettone

Macaroons

Assorted Christmas Cookies

Grand Cru Chocolate Bonbons

Warm Dessert

Traditional Fruit Pie

Traditional Homemade Christmas Pudding with Vanilla and Dark Rum Crème Anglaise

Chocolate Fountain

Dark Melted Valrhona Chocolate

Selection of Sliced Fruits and Berries, Marshmallow, Waffles and Cookies

Baked Waffle

Served with Selection of Vanilla Sauce, Chocolate Sauce, Honey Maple Syrup, Crunchy Pearls

Fruit Compote, Fruit Coulis and Cream Chantilly

Gelato

Strawberry, Chocolate, Madagascar Vanilla, Yoghurt

Selection of Topping

Tropical Fruits

Selection of Refreshing Sliced Fruits

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