



# FAMILY CLASSICS

31 DEC 2025 – 1 JAN 2026



Image is for illustration purposes only.

**31 DEC 2025**

**LUNCH**

**Adult: \$138 | Child: \$69**

**DINNER**

**Adult: \$158 | Child: \$79**

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**1 JAN 2026**

**LUNCH**

**Adult: \$138 | Child: \$69**

**DINNER**

**Adult: \$148 | Child: \$74**

## HIGHLIGHTS

### CAVIAR

Available only for Dinner on 31 Dec 2025 and Lunch & Dinner on 1 Jan 2026.

#### **Manchurian Caviar**

*Blinis, Hardboiled Egg, Onion, Crème Fraiche*

### SEAFOOD ON ICE

#### **Alaskan King Crab**

#### **Atlantic Snow Crab**

#### **Marinated Abalone**

#### **Boston Lobster**

#### **Marinated Half Shelled Scallops**

## COLD

### **Salad Bar**

*Spinach, Apple, Pomegranate, Goat's Cheese, Pecans, Maple Vinaigrette*

*Roasted Eggplant, Chickpeas, Cherry Tomatoes, Almond Flakes, Tahini*

*Shredded Cabbage, Carrot, Sultanas, Vinegar, Mayonnaise*

*Beetroot, Pumpkin, Feta, Olive Oil*

*Sausage, Peas, Feta, Baby Potatoes, Red Onion, Olive Oil, Lemon Juice*

### **Pâté Maison**

### **Foie Gras Terrine**

## CARVERY

### **Kurobuta Ham**

*Glazed Carrots, Grilled Pineapple, Cranberry Sauce*

### **BBQ Pork Ribs & Belly**

*Pilaf, Grilled Vegetables*

### **Wagyu Beef Prime Ribs**

*Jus, Smoked Sea Salt & Wakame Seaweed*

### **Baked Swordfish**

*Lemon & Caper Beurre Blanc*

## GRILLED STATION

### **Mayura Wagyu Beef Striploin**

*Aged 500-days, grain & chocolate fed*

### **Roaring Forties Lamb Loin**

*With green pea purée*

## ROTISSERIE

### **Roasted Piglet**

## WEST ASIAN

### **Chicken Shawarma**

#### **Mezze**

#### **Baklava**

*Layers of filo pastry stuffed with nuts, glazed with sugar syrup*

# DESSERT

**Salted Caramel Popcorn**

**Pear Yuzu Montblanc**

**Strawberry Champagne Tart**

**Celebration Croquembouche**

**Fireworks Raspberry Basil Tartelette**

**Hazelnut Croustillant Live Station**

*With Jivara chocolate crémeux and fresh truffle*

## FULL MENU

### SEAFOOD ON ICE

#### **Shellfish**

*Boston Lobster, Crayfish, Alaskan King Crab,  
Atlantic Snow Crab, Abalone, Tiger Prawns,  
New Zealand Blue Mussels, Venus Clams,  
Chilean Half-shelled Scallops*

#### **Condiments**

*Thai Green Chili sauce, Honey Mustard,  
Nuoc Mam Gung, Cocktail Sauce, Lemon Wedges*

### COLD

#### **Salad Bar**

*Spinach, Apple, Pomegranate, Goat's Cheese, Pecans, Maple Vinaigrette  
Roasted Eggplant, Chickpeas, Cherry Tomatoes, Almond Flakes, Tahini  
Shredded Cabbage, Carrot, Sultanas, Vinegar, Mayonnaise  
Beetroot, Pumpkin, Feta, Olive Oil  
Sausage, Peas, Feta, Baby Potatoes, Red Onion, Olive Oil, Lemon Juice*

#### **Pâté Maison**

#### **Foie Gras Terrine**

### **Sashimi & Sushi**

*Atlantic Salmon (sustainable), Octopus, Yellowfin Tuna, Sweet Prawns*

*Aburi, Tamaki, Gunkan, Californian Roll, Vegetarian Roll*

*Buckwheat & Green Tea Soba with Japanese pickles, Nori, Furikake and Mushrooms*

### **Condiments**

*Shoyu, Wasabi, Pickled Ginger*

## **CAVIAR**

Available only for Dinner on 31 Dec 2025 and Lunch & Dinner on 1 Jan 2026.

### **Manchurian Caviar**

*Blinis, Hardboiled Egg, Onion, Crème Fraiche*



# CHEESE & BREAD

## **Assorted Cheeses**

*Manchego, Morbier, Munster, Brillat-Savarin, Langres, Scamorza*

## **Assorted Breads**

*Crostini, Bread Sticks, Sourdough Baguette, Pretzel, Champagne Bread,  
Garlic & Emmental Bread, Multiseed Bread, Mustard Bread,  
Mediterranean Focaccia, Lavash, Cereal Sourdough,  
Rye Sourdough, Walnut Cranberry Red Wine Bread, Stollen*

## **Sides**

*Walnuts, Raisins, Cranberries, Dried Figs, Kiwi, Guava,  
Crackers, Fresh Australian Honeycomb*

# SMOKED FISH & CHARCUTERIE

## **Smoked Salmon (Sustainable)**

### **Hot Smoked Salmon**

*Crème Fraîche, Dill, Horseradish Cream*

### **Assorted Cured Meats**

*Mortadella, Truffle Salami, Pastrami, Rosette, Black Forest Ham,  
San Daniele Prosciutto, Pâté Maison, Foie Gras Terrine*

### **Condiments**

*Capers, Sweet Shallots, Pickled Onions, Cornichons, Onion Marmalade*

## CARVERY

### **BBQ Pork Ribs & Belly**

*Pilaf, Grilled Vegetables*

### **Kurobuta Ham**

*Glazed Carrots, Grilled Pineapple, Cranberry Sauce*

### **Wagyu Beef Prime Ribs**

*Jus, Smoked Sea Salt & Wakame Seaweed*

### **Baked Swordfish**

*Lemon & Caper Beurre Blanc*

## GRILLED STATION

### **Mayura Wagyu Beef Ribeye**

*Aged 500-days, grain & chocolate fed*

### **Roaring Forties Lamb Loin**

*With green pea purée*

## HOT SIDES

**Honey-glazed Baby Carrots**

**Mashed Sweet Potatoes**

**Roasted Potatoes with Rosemary**

**Brussels Sprouts with Bacon Bits**

**Chestnuts in Maple Syrup**

## WEST ASIAN

**Mezze**

*Hummus, Baba Ghanouj, Tarator, Harisa, Eggplant Salad, Carrot Salad,  
Pickles, Fattoush, Falafel, Cheese Fayater, Pita, Laffa*

**Chicken Shawarma**

**Moussaka**

**Lamb Freekeh**

**Samkeh Harra**

**Falafel**

**Baklava**

*Layers of filo pastry stuffed with nuts, glazed with sugar syrup*

# ROTISSERIE

**Roasted Piglet**

## CHINESE LIVE STATION

**Kong Bak Bao**

*Braised pork belly in Chinese steamed bun*

**BBQ Pork Belly**

*With rice, garlic & sesame sauce*

**Peking Duck**

*Chinese Crepes, Cucumber, Leek, Duck Sauce*

**Shanghainese Fried Pork Buns**

**Crispy Beef Cakes**

*Black Vinegar, Chinese Chili*

**Hangzhou Dumplings**

*Dried Seaweed, Sakura Shrimp*

# SINGAPORE

## MALAY

**Assam Pedas**

**Nasi Lemak**

*Pandan, Fenugreek, Blue Pea Flower, Ikan Bilis, Cucumber, Peanuts, Sambal*

**Live Satay Station**

*With peanut gravy and traditional sides*

## EURASIAN

**Vegetables in Coconut Milk**

**Ayam Buah Keluak**

**Seabass "Chuan Chuan"**

**Prawn Bostador**

**Nyonya Beef Shin Rendang**

## CHINESE

**Chili Crab**

**Salted Egg Crab**

**Dry Bak Kut Teh**

**Wok-fried Vegetables**

**Live Noodles Station**

*Laksa and Chinese Hand-pulled Noodles*

## INDIAN

**Vegetable Biryani**

**Malai Chicken**

**Malabar Fish Curry**

**Dhal**

**Onion Bhaji**

**Naan**

**Live Station**

*Chicken Tikka Masala, Tandoori Chicken & Lamb*

## THAILAND

**Soft Shell Crab in Yellow Curry**

**Deep-fried North Sea Red Fish**

# DESSERT

**Salted Caramel Popcorn**

**Pear Yuzu Montblanc**

**Strawberry Champagne Tart**

**Celebration Croquembouche**

**Hazelnut Vanilla Saint-Honoré**

**Single-Origin Chocolate Cake**

**Passion Mango Charlotte**

**Pandan Chiffon Cake**

**Fireworks Raspberry Basil Tartelette**

**Grand Marnier & Apple Tart**

**Fourme d'Ambert Blue Cheese Tart**

**Mango Sago**

**Assorted Pralines**

**Assorted Kueh**

**Chinese Pastries**

**Hazelnut Croustillant Live Station**

*With Jivara chocolate crémeux and fresh truffle*