



FAMILY CLASSICS

24 & 25 DEC



Image is for illustration purposes only.

24 DEC

LUNCH

Adult: \$138 | Child: \$69

DINNER

Adult: \$158 | Child: \$79

25 DEC

LUNCH & DINNER

Adult: \$148 | Child: \$74

HIGHLIGHTS

CAVIAR

Available only for Dinner on 24 Dec and Lunch & Dinner on 25 Dec.

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

*Broccolini, Romaine Lettuce, Pancetta, Sourdough, Almonds
Green Beans, Dried Fig, Feta, Vinaigrette*

Pâté en Croûte

San Daniele Prosciutto

CARVERY

BBQ Kurobuta Pork Ribs

Wagyu Beef Prime Ribs

Stuffed Turkey

Kurobuta Ham

Glazed Carrots, Grilled Pineapple, Cranberry Sauce

Sustainable Salmon Wellington

GRILLED STATION

Mayura Wagyu Beef Ribeye

ROTISSERIE

Whole Lamb

DESSERTS

Chocolate Bûche de Noël

Croquembouche
With éclairs

Baumkuchen

Gingerbread House & Cookies

Roasted Chestnuts

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

*Broccolini, Romaine Lettuce, Pancetta, Sourdough, Almonds
Green Beans, Dried Fig, Feta, Vinaigrette
Pomegranate, Spinach, Pears, Pecans, Feta, Honey Mustard
Roasted Beetroot, Goat's Cheese, Pistachios
Cold Turkey, Mango & Honey Dressing
Quinoa, Roasted Squash, Dried Cranberries, Pecans*

Pâté en Croûte

San Daniele Prosciutto

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 24 Dec and Lunch & Dinner on 25 Dec.

Manchurian Caviar

Blinis, Hardboiled Egg, Onion, Crème Fraiche

CHEESE & BREAD

Assorted Cheeses

*Brie, Stilton, Manchego, Morbier, Gubbeen, Munster,
Brillat-Savarin, Banon, 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 Kurobuta Pork Ribs
With pilaf

Sustainable Salmon Wellington
Risotto, Egg, Spinach

Wagyu Beef Prime Ribs
With corn cake

Stuffed Turkey
With mashed sweet potato

Kurobuta Ham
Glazed Carrots, Grilled Pineapple, Cranberry Sauce

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

Whole Lamb

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

Curry Debal

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

DESSERTS

Chocolate Bûche de Noël

Croquembouche
With éclairs

Baumkuchen

Gingerbread House & Cookies

Roasted Chestnuts