









# Christmas Buffet MENU

#### 6 - 28 DECEMBER 2024

Friday & Saturday Dinner

#### SPECIAL SERVES ON 24 - 25 DECEMBER 2024

Tuesday & Wednesday Dinner 6.30PM - 9.30PM



\$108++ PER ADULT \$25++ PER CHILD

Aged 6 - 11 years old











# Christmas Highlights

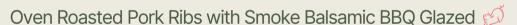


Classic Roasted Whole Turkey with Burned Butter Giblet Sauce Signature High Heat Roasted Angus Prime Rib

Whiskey Braised Lamb Leg with Chestnut & Crushed Candies Cane

Singapore Sling inspired Gammon Ham 💋

Cracking Pork Knuckle with Passion Fruit Pickled Cabbage



Mixed Herbs and Charcoal Smoked Bratwurst Sausage

Jasmine Salt Crusted Whole Norwegian Salmon with Kumquat Burnt Butter

Roast Garlic Jumbo River Prawn

Smoked Peanut Butter Spring Chicken with Bacon 💋



**Sauce & Condiments**: Red Wine Beef Jus, Grain Mustard Cream Sauce, Dijon Mustard, Pommery Mustard, Horseradish, Mint Jelly, Gherkin, Olives, Cocktail Onion















#### SEAFOOD ONICE

Boston Lobster | Tiger Prawn | Baby Crayfish | Snow Crab Leg | Black Mussel Green Mussel | Baby Abalone | Mud Crab | Flower Clam | Conch

Condiments: Cocktail Sauce, Thai Green Chilli Sauce, Mango Mayo & Lemon Juice Dip

#### GARDEN GREENS SALAD BAR

Mesclun Greens | Baby Romaine | Iceberg Butter Head | Green Coral | Lollo Rosso

**Condiments**: Alfalfa Sprout, Cherry Tomato, Sunflower Seed, Pumpkin Seed, Raisin, Sultana, Chickpea, Edamame, Sweet Corn Kernel, Black Olive, Kidney Bean

**Dressings**: Balsamic Vinaigrette, Extra Virgin Olive Oil, Red Wine Vinegar, Thousand Island, Creamy Goma, Honey Mustard

# ARTISAN CHEESE & CHARCUTERIES

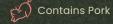
Aged Comté | Mimolette | Gouda | Black Truffle Brie | Smoked Cheddar Port Salut | Camembert | Roquefort

Aged Parma Ham | Mortadella Bologna 🏈 | Pork Salami 🔗 | Smoked Duck Breast | Salmon Gravlax | Smoked Escolar | Whiskey Foie Gras Pâté with Crushed Nuts | Duck Rillette with Fruit Gel

**Condiments**: Candied Orange, Candied Lemon Peel, Dried Cranberry, Sultana, Apricot Walnut, Almond, Grape Berries Jam, Orange Marmalade, Cantaloupe Vegetables Pickles, Olives, Assorted Crackers







# VARIETY BREAD AND LOAF

Stone Oven Olive Bread | French Baguette | Oatmeal Loaf | Multi Grain Loaf | Hard Rolls with Butter

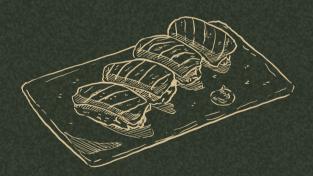


# HEART WARMING SOUP

Roasted Tomato Prawn Bisque

#### PASTAIN CHEESE WHEEL

Porcini Cream Pasta with Black Truffle Sauce Spanish Chorizo Pasta with Sweet Peas



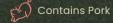
# SASHIMI & SUSHI

Norwegian Salmon | Tuna | Yellowtail Hamachi | Marinated Cuttlefish Assorted Sushi and Maki

Condiments: Shoyu Sauce, Japanese Pickled Ginger, Wasabi









#### **SNACKS OF THE DAY**

Onion Ring W | Halloumi Cheese Fritter | Twister Fries | Potato Wedges | Jalapeno Bite Sauce: Ketchup, Chilli

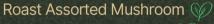


#### **SHAWARMADIY**

Cajun Marinated Chicken Thigh

with Tortilla Skin, Tomato, Lettuce, Onion, Pickles, Olives, Sour Cream, Guacamole

#### **ARRAY OF VEGETABLES**



Creamy Mashed Spud 🌑

Vichy Carrot W

Asparagus with Tomato Concasse 🛞

Caramelised Pumpkin with Roasted Almond Flakes

Grilled Zucchinis with Pesto Sauce

Braised Brussel Sprout with Bacon

Apple Sauerkraut W

Potato Gratin Stacks (%)

Fresh Corn on Cob in Buttermilk

Garlic Butter Broccoli







Contains Pork

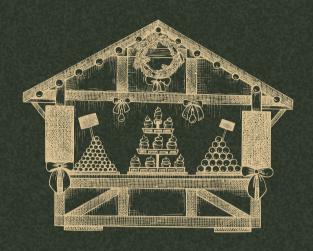


#### **DESSERTS**

Apple Lime Yule Log Cake
Chocolate Salted Caramel Crisp Log Cake with Marshmallow
Ondeh Ondeh Log Cake







Panettone Classico
Christmas Pudding with Brandy Sauce
Dried Fruit Cake
Christmas Stollen
Minced Fruit Pie
Assorted Christmas Cookies (3 Types)
Raspberry Pistachio Mousse Cake
Chocolate Hazelnut Crunch Cake
Strawberry Jelly Grape Mousse Cake
Roasted Pecan & Walnut Tart
Cherry Panna Cotta

# ICE CREAM(4 TYPES DAILY)

Selection of Ice Cream in Cup & Popsicle

# JUICE OF THE DAY (2 TYPES DAILY)

Apple Juice | Fruit Punch | Orange Juice

## HOTBEVERAGES

Coffee | Tea







