









Christmas Buffet MENU

2 - 31 DECEMBER 2024

Saturday - Sunday Lunch

\$68++ PER ADULT
KIDS DINE FREE
(1 KID PER PAYING ADULT)

Aged 6 - 11 years old











Christmas Highlights



Classic Roasted Turkey Breast with Burned Butter Giblet Sauce

Signature High Heat Roasted Angus Beef Rump

Braised Wagyu Beef Ball with Potato

Singapore Sling-inspired Baked Ham



Cracking Pork Knuckle with Passion Fruit Pickled Cabbage



Mixed Herbs and Charcoal Smoked Bratwurst Sausage



Baked Seabass with Fresh Dill & Kumquat Burnt Butter

Sauteed Prawn with Garlic Butter

Smoked Peanut Butter Spring Chicken with Bacon 💋



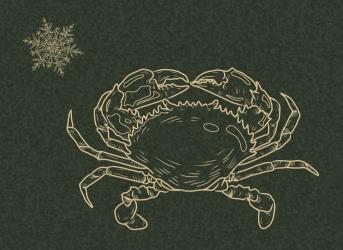
Sauce & Condiments: Red Wine Beef Jus, Grain Mustard Cream Sauce, Dijon Mustard, Pommery Mustard, Horseradish, Mint Jelly, Gherkin, Olives, Cocktail Onion















SEAFOOD ONICE

Green Mussel | Tiger Prawn | Black Mussel | Flower Clam | Conch

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

GARDEN GREENS SALADBAR V

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

4 TYPES OF CHEESE DAILY
Gouda | Smoked Cheddar | Port Salut | Camembert | Roquefort

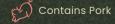
Beef Pastrami | Pork Salami



Condiments: Dried Cranberry, Apricot, Walnut, Almond, Grape Berries Jam, Orange Marmalade, Pickled Vegetables, Assorted Crackers







VARIETY BREAD AND LOAF

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



SOUP OF THE DAY (1TYPE DAILY)

Wild Mushroom Crème 🎲 | Boston Clam Chowder | Minestrone 🚱 | Basil Tomato 🚱 Leek & Potato 🚱 | Caramelised Pumpkin 🚱

PASTA

Mushroom Cream Pasta with Black Truffle Sauce Assorted Sausages Pasta with Sweet Peas



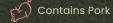
SASHIMI & SUSHI

Norwegian Salmon | Marinated Cuttlefish Assorted Sushi and Maki

Condiments: Shoyu Sauce, Japanese Pickled Ginger, Wasabi









SNACKS OF THE DAY (2 TYPES DAILY)

Onion Ring | Halloumi Cheese Fritter | Twister Fries | Potato Wedges | Jalapeno Bite | Mozzarella Cheese Stick

Sauce: Ketchup, Chilli

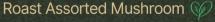


SHAWARMADIY

Cajun Marinated Chicken Thigh

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

ARRAY OF VEGETABLES



Creamy Mashed Spud \wp

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 🍿

Potato Gratin Stacks

Fresh Corn on Cob in Buttermilk 🎾

Garlic Butter Broccoli







Contains Pork

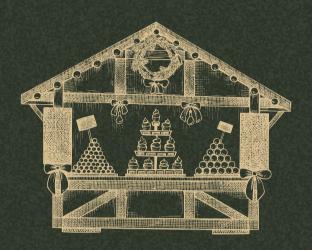


DESSERTS

Chocolate Salted Caramel Crisp Log Cake with Marshmallow







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
Cherry Panna Cotta

ICE CREAM (4 TYPES DAILY)

Selections of Ice Cream in Cup and Popsicle

JUICE OF THE DAY (2 TYPES DAILY)

Apple Juice | Fruit Punch | Orange Juice

HOTBEVERAGES

Coffee | Tea







