

CHRISTMAS & NEW YEAR'S EVE DINNER BUFFET

24TH, 25TH, 31ST DECEMBER 2025

CHILDREN (6-11 YEARS OLD) ADULT \$64++ \$128+

APPETISER & SOUP

3 Selections of Gourmet Salad

Assorted Greens with Condiments

Homegrown Sprouts with Roma Tomato, Kale & Avocado

Smoke Salmon with Condiments

Emmental, Cheddar Cheese & Feta Cheese

Dried Nuts, Fruits & Biscuits

Double Boiled Ginseng Chicken & Abalone Soup

Lobster Bisque

CRUSTACEAN SEAFOOD COUNTER

Boston Lobsters

Cooked Prawns

King Crab

Black Mussels

SIDES AND SAUCES

Herb Roasted Potatoes

Braised Brussel Sprouts with Turkey

Sauteed Red Cabbage

Maple Glazed Chestnuts

Seasonal Garden Vegetables with Garlic Butter

Giblet Sauce | Brown Sauce | Cranberry Sauce | Nyonya Sauce

INDIAN CORNER

Pomfret Fish Curry

Butter Chicken

Pepper Mutton

Tempered Dhal

Tempered Vegetables / Paneer

Kadai

Jeera Pulao

Assorted Papadums

CARVING STATION (CHEF'S TABLE)

Roasted Aromatic Lamb Leg with Cranberries & Tomato Rice

Traditional Style Roasted Whole

Asian Nyonya Style Roasted Whole Turkey

Baked Whole Norwegian Salmon with Tomato Coulis, Creamy Confit of Garlic & Pearl Mushroom Sauce

LIVE - BBQ STATION

Grilled Udang Galah

Marinated Squid

Barramundi

Marinated Chicken

Tiger Prawn

Angus Beef

Condiments: Sambal Belacan, Soya Chili, Lime Wedges, Hot Bean Sauce, Thai Chili, Mustard

ACTION STATION

Singapore Laksa & Clear Chicken Soup with Condiments

Mackerel Fish Tikka

Lamb Tikka

Tandoori Chicken

Naan & Roti

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BEVERAGES

Selection of Coffee and Tea

Iced Milo

Local Drinks: 6 Types

JAPANESE CORNER

Salmon Sashimi

Assorted Sushi & Maki

MAIN DISHES

Braised Black Angus Rib - Beef

Baked Chilean Scallop Au Gratin – Heating Light

Oxtail Stew with Cremolata

Grilled Asparagus with Pearl Oyster Mushroom & Capsicum

Vegetable Lasagna

Lobsters in Chili Crab Sauce & Mantou

Conpoy & Loster Congee with Condiments

Smoked Duck XO Fried Rice

Crispy Fried Salt & Pepper Squid

Salted Egg Prawn with Bird's Eye Chili & Curry Leaves

Stir Fried Broccolini with Fragrant Garlic



DESSERT

Durian Pengat

Red Velvet & Macha Chocolate Fountain with Fruits & Marshmallow

Christmas Log Cake

Christmas Fruit Cake

Christmas Stolen

Assorted Cheesecake

Assorted Nyonya Kueh

Festive Cookies

Christmas Apple Pie

Chilled Mango Sago Coulis

Christmas pudding with vanilla sauce

Assorted Ice Cream - Hagen Daaz & Mingo

Menu items are subject to change depending on availability of ingredients to ensure freshness. Child price is applicable for children between 6 to 11 years old. Children below 6 years old can dine free with every paying adult. All prices are subject to a 10% service charge and prevailing government taxes.







