



Christmas Eve & New Year's Eve Dinner Menu Highlights

24 & 31 DECEMBER 2018

Japanese Station

Hiyashi Shabu Shabu
Chilled Boiled Beef and Vegetables with Sesame Dressing

Seafood and Crustacean Station

Whole Atlantic Salmon served with Chives, Sour Cream and Honey Mustard
Boiled Maine Lobsters
Live Canadian Oysters and Fine de Claires Oysters
Alaska King Crabs
Spanner Crabs

Western Hot Pot

Lobster Bisque served with Garlic Croutons

Mediterranean Station

Pan-fried Fillet of Halibut with Sautéed Endives, Morel Mushrooms and Truffle Cream
Mixed Seafood Thermidor with Cheese Gratin
Slow-cooked Veal Cheek with Wild Mushroom Ragout and Caramelized Baby Onions
Braised Lamb Shank with Roasted Parsnip and Garlic Confit

Hot Plate

Baked Whole Snapper in Parchment Paper

Churrasco

Mix of Drumsticks, Smoked Sausages, Chicken Hearts and Chicken Breast wrapped in Turkey Bacon
Galeto Marinado – Marinated Baby Chicken
Costela Assada – Slow-cooked Beef Ribs
Served with Garlic Bread, Chimichurri, Cheese, Olives and Pickles

Rotisserie

Christmas Rendang Roast Turkey
Charmoula Marinated Whole Baby Lamb

Signature Chicken Rice Stall

Poached Corn-fed Chicken
Golden Roast Chicken
Chinese Roast Duck
Honey Rock Sugar Glazed Veal Ribs
Served with Traditional Chicken Rice and Condiments

Sweet Temptation

Assorted Christmas Logcakes
Hot Christmas Puddings

Traditional Festive Treats

Christmas Stollen, Italian Panettone, Christmas Cookies


Crepe Suzette Station

Thin Crepe Pancakes
Mixed Fruit Sauce
Fruit Toppings (Raspberry, Blueberry, Strawberry, Peach)
Fresh Cream

Premium Ice-cream Parlor

Berries Yoghurt, Fresh Coconut, Lemon Thyme, Raspberry Milk, Mango Yoghurt, Salted Egg, Chendol,
Matcha Azuki, Kaya Toast, Chocolate Mint, Chocolate Hazelnut, Vanilla Cashew and Thai Milk Tea

**The Chef reserves the right to make changes to the menu
depending on freshness and availability of ingredients



Christmas Day & New Year's Day Lunch Menu Highlights

25 DECEMBER 2018 & 1 JANUARY 2019

Japanese Station

Kuri No Aka Gohan
Traditional Japanese Chestnut Rice

Seafood and Crustacean Station

Whole Atlantic Salmon served with Chives, Sour Cream and Honey Mustard
Live Canadian Oysters and Fine de Claires Oysters

Mediterranean Station

Seafood Stew in Saffron Broth
Veal Scaloppini with Roasted Roots, Vegetables and Pine Nut Sauce
Braised Lamb Shank with Roasted Parsnips and Garlic Confit

Rotisserie

Traditional Roast Turkey with Giblet Gravy and Chestnut Stuffing (Christmas Day Only)
Black Pepper Roast Chicken and Cajun-spiced Marinated Chicken (New Year Day Only)
Oven-roasted Australian Prime Ribs with Yorkshire Pudding

Western Hot Pot

Lobster Bisque served with Garlic Croutons

Churrasco

Mix of Drumsticks, Smoked Sausages, Chicken Hearts and Chicken Breast wrapped in Turkey Bacon
Galeto Marinado - Marinated Baby Chicken
Served with Garlic Bread, Chimichurri, Cheese, Olives and Pickles



Signature Chicken Rice Stall

Poached Corn-fed Chicken
Golden Roasted Chicken
Chinese Roasted Duck
Honey Rock Sugar Glazed Veal Ribs
Served with Traditional Chicken Rice and Condiments

Sweet Temptation

Chendol Gateaux
Durian Chocolate Fudge
Coconut Pandan Gateaux
Mango Passion Delice
Strawberry Napoleon

Traditional Festive Treats (Christmas Only)

Christmas Stollen, Italian Panettone, Christmas Cookies
Assorted Christmas Logcakes
Hot Christmas Pudding

Shooter Glass

Caramelized Banana with Chocolate Whipped Cream
Pandan Panna Cotta
Crème Brulee
Royaltine Chocolate with Cocoa Crumble
Raspberry Mousse with Lychee
Cranberry Cashew Nut in Chocolate Pot

Premium Ice-cream Parlor

Berries Yoghurt, Fresh Coconut, Lemon Thyme, Raspberry Milk, Mango Yoghurt, Salted Eggs,
Chendol, Matcha Azuki, Kaya Toast, Chocolate Mint, Chocolate Hazelnut, Vanilla Cashew
and Thai Milk Tea

**The Chef reserves the right to make changes to the menu
depending on freshness and availability of ingredients

