

A decorative arrangement of green pine branches, red berries, and several golden, five-pointed stars is located in the top-left corner.

Christmas Eve and New Year's Eve Buffet Dinner Menu Highlights

24 & 31 December 2020

Japanese Station

Special Lobster Salad Sushi with Black Ebiko

Teppan Style Lobster Tteokbokki (Spicy Rice Cakes)

Lobster Claws with Shimeji Mushrooms, Onions and Korean Rice Cakes in Special Chilli Paste

Seafood and Crustacean Station

Whole Atlantic Salmon served with Chives, Sour Cream and Honey Mustard

Live Canadian Oysters and Fine de Claires

Hot Steamed Snow Crabs and Prawns in Bamboo Basket

Mediterranean Station

Pan-fried Fillet of Halibut with Sautéed Endive, Morel Mushrooms, Truffle Cream

Mixed Seafood Thermidor

Slow-cooked Veal Cheek, Wild Mushroom Ragout with Caramelised Baby Onions

Braised Lamb Shank, Roasted Parsnip and Garlic Confit

Hot Plates

Giant Paella with Seafood

Baked Seabass en Papillote

Rotisserie

Sambal Hijau Turkey (Christmas Day Only)

Sweet Temptations

Chendol Gateaux

Durian Chocolate Fudge

Coconut Pandan Gateaux

Mango Passion Delice

Strawberry Napoleans

Traditional Festive Treats (Christmas Day Only)

Christmas Stollen, Italian Panettone, Festive Cookies

Assorted Christmas Logcakes, Hot Christmas Puddings

Garden Desserts

Carrot and Coriander Cake

Corn and Coconut Gateaux


Parship and Mixed Fruit Cake

Zucchini and Cheddar Cheese Cake

Beetroot and Chocolate Cake

Pumpkin Tart

*The chef deserves the right to make changes to the menu
depending on the freshness and availability of ingredients.*

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