

A decorative floral arrangement in the top left corner, featuring green pine needles, red berries, and several golden star-shaped ornaments.

**Christmas and New Year's Day
Buffet Lunch Menu Highlights**
25 December 2020 and 1 January 2021

Japanese Station

Teppan Kuri No Aka Gohan
Teppanyaki Japanese Chestnut Rice and Scallop

Teppan Style Beef Tteokbokki (Spicy Rice Cakes)

Chuck Eye Rolls with Shimeji Mushrooms, Onions and Korean Rice Cake in Special Chilli Paste

Seafood and Crustacean Station

Whole Atlantic Salmon served with Chives, Sour Cream and Honey Mustard
Slipper Lobsters and Sea Whelks
Hot Steamed Prawns in Bamboo Basket

Mediterranean Station

Saffron-infused Seafood Stew
Veal Scallopini with Roasted Root Vegetables and Pine Nut Sauce
Braised Lamb Shank with Roasted Parsnips and Garlic Confit

Hot Plates

Giant Paella with Lobster and Seafood

Rotisserie

Sambal Hijau Turkey (Christmas Day Only)
Oven-roasted Australian Prime Ribs with Yorkshire Pudding (New Year's 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
Parsnip 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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