

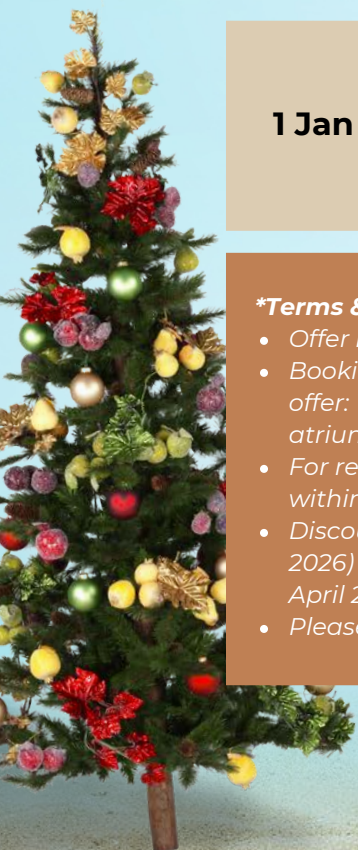
# A TROPICAL FESTIVE BUFFET

Book and make payment by 5 Dec 2025 to enjoy our  
**DINE 5, PAY 2** early bird offer, inclusive of additional  
discount vouchers!\*

| Date        | Meal   | Adult   | Child<br>(6 - 12 Y/O) |
|-------------|--------|---------|-----------------------|
| 24 Dec 2025 | Dinner | \$168++ | \$30++                |
| 25 Dec 2025 | Lunch  | \$156++ | \$25++                |
|             | Dinner | \$168++ | \$30++                |
| 31 Dec 2025 | Dinner | \$168++ | \$30++                |
| 1 Jan 2026  | Lunch  | \$156++ | \$25++                |
|             | Dinner | \$168++ | \$30++                |

**\*Terms & conditions:**

- Offer is applicable to adults only
- Bookings must be made through one of the following official channels to qualify for the offer: WhatsApp at +65 9114 0258, telephone at +65 3138 2530, email at [atriumrestaurant.sinhi@ihg.com](mailto:atriumrestaurant.sinhi@ihg.com), or via the [TableCheck reservation portal](#).
- For reservations made via the Tablecheck portal, our restaurant team will contact you within 24 hours to confirm your booking.
- Discount vouchers include a 55% off buffet at Atrium Restaurant (valid for dine-in in Jan 2026) and a 20% discount at Xin Cuisine Chinese Restaurant (valid from 11 March to 30 April 2026).
- Please visit our [website](#) for the full list of terms and conditions.





# HIGHLIGHTS



## SIGNATURE CHRISTMAS CARVING

**Traditional Roast Turkey with Chestnut Stuffing** *\*Only available for lunch*

Inclusive of Roasted Summer Herb Vegetables and Roasted Baby Rosemary Potato

*Condiments: Giblet & Cranberry Sauce*

## TROPICAL CHRISTMAS DINNER CARVING

Roasted Pineapple XO Turkey

Slow-Roasted Beef Short Ribs

with Maple-Glazed Root Vegetables and California Blend Vegetables with Parmesan Crumbs

*Condiments: Pineapple XO Sauce, Chef's BBQ Sauce*

Flame-Roasted Bamboo Lobster with 13-Spice Blend

*(half lobster portion, serves one)*

## CHRISTMAS BBQ

Grilled Chicken Wings with 5-Spice Marinade

Smoky Garlic Butter Tiger Prawns

**Fish Otah, Grilled Lamb Chops with Rosemary** *\*Only available for dinner*

## CHRISTMAS DESSERTS

Yule Log Cake

Christmas Whole Cakes

Assorted Christmas Cookies

Christmas Pudding

Bread & Butter Pudding

Pecan Ring

Struffoli (Italian Honey Balls)

Cardamom Ginger Crème Brûlée Pie

White Chocolate Fondue

*Condiments: Marshmallow, Dried Fruits, Churros*



*Please note that this menu may vary daily, depending on the availability of fresh ingredients.*





## SEAFOOD GALORE

(6 items on rotation)

Poached Tiger Prawn, Australian Black Mussel, Sea Whelk, Abalone,  
Japanese Sweet Clam, Half Shell Scallop, Snow Crab Legs



**Canadian Boston Lobster, Fresh Oysters**

**Baby Crayfish Lobster**

*Condiments: Lemon Wedges, Cocktail Sauce, Thai Sauce, Cut Chili with Soya*



**Chilled Norwegian Salmon on Ice**

*Condiments: Terasi, Nyonya Sambal, Sambal Belacan, Thai Sweet Chili, Garlic Chili*



## SUSHI & SASHIMI

**Salmon Sashimi**

**Assorted Sushi & Maki Roll**

*Condiments: Shoyu, Pink Ginger, Wasabi*

## GREENS

**Variety of Greens:** Mesclun Mix, Romaine Lettuce, Arugula, Red Frisse

Cherry Tomato, Japanese Cucumber, Carrot, Capsicums and Sweet Corn

*Dressings: Caesar Dressing, Thousand Island, Goma Dressing and Herbs Olive Oil*

## SALAD

### Compound Salad

Turkey Cobb Salad

Winter Panzanella with Prawns

Turkey Bacon Broccoli Salad with Cranberries

Roasted Beet and Kale Salad with Maple Candied Walnuts and Chicken Ham

### Vegetarian Salad

Summer Quinoa salad with Kale and Walnut

Mushroom salad with Caramelized Onions

Roasted Pumpkin

## CHEESE & COLD CUTS



**Cheese: Gorgonzola, Brie Cheese & Cheese Emmental**



**Cold Cuts: Smoked Salmon and Beef Pastrami**

## CRUDITÉ

Hummus (Beetroot, Chickpeas, Kale), Sesame Lavosh, Bread Stick,

Assorted Pickle, Assorted Antipasto

## BREAD

Bread Rolls and Bread Loafs

*with Butter and Assorted Fruit Jam*



**Chef's Recommendation**

**Please note that this menu may vary daily, depending on the availability of fresh ingredients.**





## SOUP

### Asian Soup

Crab Meat, Shredded Dried Scallop and Sweet Corn Thick Soup

### Western Soup

Lobster Bisque

## WESTERN

Honey Glazed Baked Chicken Ham with Cranberry Sauce

Pan-seared Salmon Fillet in Citrus Cream Sauce

Slow-Roasted Lamb of Leg with Truffle Mushroom Sauce

Oxtail Stew

Gambas al Ajillo (Spanish Garlic Shrimp)

Sauteed Brussels Sprouts with Turkey Bacon and Garlic

Saffron Seafood Paella

## ASIAN

Honey Ginger Glazed Chicken

Wok-Fried Black Pepper Beef

Salted Egg Tiger Prawns (Deshelled)



**Singapore Chili Crab with Mantou**



**XO Claypot Crab with Vermicelli** \*Only available for dinner

## LIVE STATIONS

### Freshly Made Prata

With selection of Dhal Curry and Chicken Curry

### Hainanese Chicken Rice Stall

Steamed Chicken, Roasted Chicken and Roasted Duck

*Selection of condiment: Chicken Rice Chili, Ginger Puree and Dark Soy Sauce*

### Singapore Laksa

Served with a choice of Prawns, Fishcake, Bean Sprouts,  
Sambal Chili and Laksa Leaves

### Crispy Butterfly Whole Seabass Thai Style

*with Fresh Mango Salsa*

## INDIAN STATION

Chicken Tikka

Aloo Gobi

Mutton Keema Briyani



**Chef's Recommendation**

*Please note that this menu may vary daily, depending on the availability of fresh ingredients.*





## DESSERTS

Assorted Mini French Pastries  
Assorted Nyonya kueh  
Assorted Fruits  
Kacang Puteh

**Dessert of the day**  
Mango Pomelo Sago

## GELATO

Gelato - 4 Assorted Flavours with Waffle Cones

## DRINKS

### Hot Quenchers

Espresso   
Café Latte   
Cappuccino   
Flat White 

Earl Grey, Peppermint, Chamomile, English Breakfast, Jasmine Green Tea 

### Cold Quenchers

**(3 drinks on rotation)**

Calamansi, Blackcurrant, Ice Lemon Tea, Barley or Sour Plum 



*Nutri-Grade mark is based on default preparation (before addition of ice).*



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