



1-for-1 International Dinner Buffet

23 November 2026 - 30 December 2026

(Excludes 24 & 25 Dec)

Date	Meal	Adult	Child (6 - 12 Y/O)
Weekday	Dinner (Mon - Thurs)	\$132++	\$30++
Weekend	Dinner (Fri, Sat & Sun)	\$148++	\$30++

Adults enjoy 1-for-1 discount. If your group has an odd number of diners,
enjoy 50% off with DBS/POSB, Citibank or UOB credit cards.

(Prices shown are before discount)





FESTIVE HIGHLIGHTS



FESTIVE CARVINGS

Traditional Roasted Turkey Breast with Chestnut Stuffing served with Giblet Gravy & Cranberry Sauce **only available on weekdays*

Roasted Miso Turkey **only available on weekends*

Salmon Wellington **only available on weekends*

Inclusive of Roasted Summer and Root Vegetable with Herb

FESTIVE DESSERTS

Rich Fruit Cake

Mini Minced Fruit Pie

Christmas Pudding

Bread & Butter Pudding

Four types of Christmas Cookies

Enchanted Forest Log Cake

Calamansi & Caramel Miso Log Cake **only available on weekends*



Please note that menu items may vary daily, subject to the availability of fresh ingredients.



Seafood Galore

 **Six items on rotation**

Poached Tiger Prawn
Australia Black Mussel, Sea Whelk, Abalone,
Japanese Sweet Clam, Half Shell Scallop

 **Snow Crab Leg**

 **Freshly Shucked Oysters**

 **Rock Lobster** **only available on weekends*

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

 **Cold Whole Salmon on Ice**

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

Sushi & Sashimi

 **Sushi and Maki**

 **Salmon Sashimi**

Condiments: Shoyu, Pink Ginger, Wasabi

Crudités, Cheese and Cold Cuts

Vegetable Crudités, Cheese Sticks, Sesame Lavosh, Hummus (Beetroot, Chickpeas, Kale)

Bread Stick, Cheese Stick, Crackers

Three Types of Assorted Cheese & Three Types of Cold Cuts

Bouquet of Greens

Variety of Greens: Mesclun, Romaine Lettuce, Red Frisee Lettuce, Rocket Lettuce, Cherry Tomato, Japanese Cucumber, Carrot, Sweet Corn, Capsicums and Onions

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

Soup Station

Asian

 **1 item on rotation**

Lotus Root Soup with Peanut and Chicken Soup
Shark Fin Melon Soup with Chicken
Hot and Sour Soup
Chicken Herbal Soup
Crabmeat Vermicelli Thick Soup

Western

 **1 item on rotation**

Minestrone
Cream of Tomato with Parmesan Cheese
Mushroom Cream Soup
White Cabbage Soup with Blue Cheese
Creamy Cashew Butternut Squash Soup

 **Chef's Recommendation**

Please note that menu items may vary daily, subject to the availability of fresh ingredients.



Compound Salads

Seafood



1 item on rotation

Insalata di Mare (Italian Seafood Salad)
Calamari Salad with Celery, Black Fungus and Sesame Dressing
Seafood Fennel
Tuna Nicoise Salad
Cooked Salmon Salad with Lemon Vinaigrette

Beef



1 item on rotation

Creamy Potato Salad with Beef Pastrami
Roasted Beef Salad with Summer Vegetable
Pesto Bow Tie Pasta with Beef Salami Salad
Charred Mexican Beef Salad with Fresh Tomato and Lime Salsa
Spicy Minced Beef Salad

Chicken/Duck



1 item on rotation

Roasted Duck Salad with Balsamic Cherries
Smoked Duck Salad with Mix Berries Compote
Honey Baked Chicken Ham Salad with Orange Mayo Dressing
Steamed Chicken with Lime and Chilli Dressing
Turkey Salad with Cranberry Sauce

Vegetarian



1 item on rotation

Summer Quinoa Salad with Walnut
Greek Salad
Mushroom Salad with Caramelize Onion
Tabbouleh Salad
Fruit Salad
Cous Cous Salad with Pine Nut
Roasted Pumpkin Salad
Russian Potato Salad with Raisin

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Western Selections

Staples

1 item on rotation

Carbonara Pasta with Turkey Bacon
Seafood Napolitana Pasta with Olive
Creamy Parmesan Gnocchi with Shrimp
Cheesy Baked Pasta with Mushroom and Semi Dried Tomato
Seafood Aglio Olio Pasta

Seafood

1 item on rotation

Seafood Cioppino
Seafood Bouillabaisse
Mix Seafood with Harissa and Basil
Seafood Thermidor
Garlic Butter Shrimp Scampi

Fish

1 item on rotation

Fish Picatta
Pan-seared Fish with Creamy Dill Sauce
Pan-seared Fish with Coconut Cream Sauce
Balsamic Glazed Fish
Lemon Garlic Butter Baked Fish Fillets

Beef/Lamb

1 item on rotation

Osso Buco
Beef Cheek Provencal
Lamb Mrouzia (Moroccan Lamb Tagine)
Buglione d'agnello (Tuscan Lamb Stew)
Roasted Lamb Leg with Rosemary Sauce

Chicken

1 item on rotation

Chicken Lasagna with Turkey Bacon
West African Chicken Stew
Roasted Spring Chicken with Rosemary Sauce
Glazed Honey Chicken Ham with Cranberries Sauce
Chicken Cordon Bleu with Tomato Compote

Vegetables

1 item on rotation

Ratatouille
Sautéed Brussels Sprouts with Turkey Bacon
Cheesy Broccoli Cauliflower Casserole
Cauliflower Cheese Gratin
Butternut Squash Casserole

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Asian Selection

Fish

1 item on rotation

Cereal Fish
Hong Kong Style Steamed Fish
Fried Fish with Ginger Oyster Sauce
Fried Fish with Hot Bean Sauce
Salted Egg Fish

Chicken

1 item on rotation

Sweet and Sour Chicken
Wok Fried Shredded Chicken with Oyster Sauce
Honey Glazed Chicken
Wok Fried Shredded Chicken with Mushroom
Kung Po Chicken with Cashew Nut

Beef / Lamb

1 item on rotation

Beef Rendang
Wok Fried Sliced Beef with Ginger and Spring Onion
Wok Fried Black Pepper Sliced Beef with Asparagus
Xinjiang Cumin Lamb
Mongolian Lamb

Crab & Slipper Lobster

1 item on rotation

Singapore Chilli Crab/ Slipper Lobster with Mini Mantou
Salted Egg Crab/ Slipper Lobster
Wok-fry Kam Heong Crab/ Slipper Lobster
Wok-fry Ginger and Scallion Crab/ Slipper Lobster
Wok-fry Black Pepper Crab/ Slipper Lobster

**1 Slipper Lobster on rotation on weekdays
and 2 Slipper Lobster and Crab on rotation on weekends*

Chefs Live Stations

Freshly Made Prata

With Selection of Dhal Curry and Chicken Curry



Hainanese Chicken Rice

Steamed Chicken and Roasted Chicken

Condiments: Chicken Rice Chili, Ginger Puree and Dark Soya Sauce



Singapore Laksa

Served with a choice of Prawns, Fishcake, Bean Sprouts,

Condiments: Sambal Chili and Laksa Leaves



Chef's Recommendation

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Satay Station

With selection of Chicken and Mutton
with Peanut Gravy and Condiments

BBQ Station

 Three items on rotation

Grilled Merguez Beef and Lamb Sausage

Fish Otak-Otak

Grilled Cajun Lamb Chop

Grilled Honey BBQ Chicken Wing

Sambal Squid

Grilled Laksa Crayfish Lobster **only available on weekends*

Taco & Nacho Station

Taco and Nacho Chips

Condiments: Chili Con Carne, Cheese Sauce, Tomato Salsa, Sour Cream, Guacamole,
Sliced Tomatoes, Lettuce, Cilantro, Red Onion, Corn, Bean and Shredded Cheese

Indian Selection

Vegetable

1 item on rotation

Jeera Aloo

Rajma Chawal

Paneer Masala

Chicken

1 item on rotation

Butter Chicken

Palak Chicken

Chicken Jalfrezi

Rice

1 item on rotation

Biryani Rice

Lemon Rice

Peas Pulao

 **Chef's Recommendation**

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Dessert

Assorted Mini French Pastries
Assorted Cakes
Assorted Nyonya Kueh
Seasonal and Local Fruits
Kacang Puteh

Cold Desserts

Bingsu (Shaved Ice Dessert)
Ice Kachang
Ice Chendol

Condiments: Chendol Jellies, Ice Kachang Jellies, Sweet Corn, Milk, Red Beans

Hot Desserts

 **1 item on rotation**

Cheng Teng
Red Bean Soup with Ginko Nut
Bubur Hitam
Tau Suan
Green Bean Soup with Sago
Bubur Cha Cha
Red Bean Paste with Sesame Dumpling
Black Glutinous Rice

CHOCOLATE FONDUE



White Chocolate

Condiments: Marshmallow, Dried Fruits

DRINKS

Hot Quenchers

Espresso 
Café Latte 
Cappuccino 
Flat White 

Tea

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).



Chef's Recommendation

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