



1-for-1 Festive Dinner Buffet

Date	Meal	Adult	Child (6 - 12 Y/O)
24, 25, 31 Dec 2026 and 1 Jan 2027	Dinner	\$170++	\$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)



HIGHLIGHTS



SIGNATURE CHRISTMAS CARVINGS

Slow-Roasted Beef Short Ribs with Chef's Barbeque Sauce

Traditional Roasted Turkey with Chestnut Stuffing, Giblet & Cranberry Sauce

Inclusive of Roasted Summer Herb Vegetables and Roasted Baby Rosemary Potato

CHRISTMAS BBQ STATION

Grilled Honey Chicken Wings

Grilled Rosemary Lamb Chop

Grilled Turkey Sausage served with Cranberries

Fish Otah

CHRISTMAS DESSERTS

Enchanted Forest Chocolate Log Cake

Calamansi & Caramel Miso Log Cake

Assorted Christmas Cookies

Christmas Pudding

Bread & Butter Pudding

Pecan Nut Ring

Dark Chocolate Fondue

Condiments: Marshmallow, Dried Fruits



Chef's Recommendation

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

Seafood Galore

Six items on rotation

Poached Tiger Prawn

Blue Mussel

Sea Whelk

Baby Abalone

Japanese Sweet Clam

Half Shell Scallop

 **Snow Crab Leg**

 **Rock Lobster**

 **Freshly Shucked Oysters**

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

 **Seafood Terrine**

 **Truffle Mushroom & Turkey Pate En Crouete**

 **Herbs Paste Cold Norwegian Whole Salmon with Tobiko and Ebiko**

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

Sushi & Sashimi

Salmon Sashimi

Assorted Sushi & Maki Roll

Condiments: Shoyu, Pink Ginger, Wasabi

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



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Salad

Christmas Cranberry Turkey Salad
Christmas Winter Panzanella with Prawn
Christmas Smoked Salmon Salad with Avocado
Christmas Roasted Beet Root and Kale Salad with Walnuts and Chicken Baked Ham
Mushroom Salad with Caramelized Onion and Sundried Tomato (Vegetarian)

Crudités, Cheese and Cold Cuts

 **Cheese: Gorgonzola, Brie and Emmental**

 **Cold Cuts: Smoked Salmon, Beef Pastrami and Baked Chicken Ham**
Vegetable Crudités, Hummus (Beetroot, Chickpeas, Kale), Sesame Lavosh,
Breadstick, Assorted Pickle, Assorted Antipasto

Bread

Bread Rolls and Bread Loaves served with
Butter and Assorted Fruit Jam

Soup Station

Asian Soup

Crab Meat and Sweet Corn Thick Soup with Egg

Western Soup

Lobster Bisque

Western

Honey Glazed Baked Chicken Ham with Cranberries Sauce
Pan-Seared Salmon Fillet with Creamy Lemon Sauce
Roasted Herb Crusted Lamb Rack with Garlic Rosemary Sauce
Sauteed Brussels Sprouts with Turkey Bacon and Garlic
Baked Creamy Cheesy White Sauce Gnocchi with Seafood
Grilled Garlic Butter Lobster with Lemon Herb Sauce
Osso Buco (Braised Veal Shanks)
Seafood Aglio Olio



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Asian

Wok-Fried Kung Pao Chicken with Cashew Nuts
Wok-Fried Beef with Shimeiji Mushroom and Leek
Salted Egg Tiger Prawn (De-shelled)
 **Singapore Chilli Crab with Mantou**

Indian

Butter Chicken
Aloo Gobi
Mutton Keema Briyani

D.I.Y 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

Live Stations

Signature Chicken Rice

Steamed Chicken and Roasted Chicken

Selection of condiments: Chicken Rice Chilli, Ginger Puree
and Dark Soya Sauce

Singapore Laksa

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

Grilled Satay

Selection of Chicken and Mutton
with Peanut Gravy and Condiments

Freshly Made Prata

Selection of Dhal Curry and Turkey Curry

 **Crispy Butterfly Cut Whole Sea Bass**
Served with Sweet and Sour Sauce



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Desserts

Assorted Mini French Pastries
Assorted Nyonya Kueh
Assorted Cakes
Assorted Fruits
Kachang Puteh

Cold Desserts

Gelato (Chocolate, Salted Caramel, Cookies & Cream)
Bingsu Shaved Ice Dessert
Ice Kachang & Ice Chendol

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

Dessert of the day

Mango Pomelo Sago

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).



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