ATRIUM
RESTAURANT

1-for-1 Festive Lunch Buffet

Date	Meal	Adult	Child (6 - 12 Y/O)
25 Dec 2026 & 1 Jan 2027	Lunch	$158++	$25++

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)

HALAL
SINGAPORE

HIGHLIGHTS

SIGNATURE CHRISTMAS CARVING

Traditional Roasted Turkey with Chestnut Stuffing
Inclusive of Roasted Summer Herb Vegetables and Roasted Baby Rosemary Potato
Condiments: *Giblet & Cranberry Sauce*

CHRISTMAS BBQ STATION

Grilled Honey Chicken Wings
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

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*

Chef's Recommendation

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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
Osso Buco (Braised Veal Shanks)
Seafood Aglio Olio

Chef's Recommendation

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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

Chef's Recommendation

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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 A
Café Latte C
Cappuccino C
Flat White C

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

Cold Quenchers B
(3 drinks on rotation)
Calamansi, Blackcurrant, Ice Lemon Tea, Barley or Sour Plum

NUTRI-GRADE A B C D

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

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