

## SPECIAL FESTIVE DATES

Date	Meal	Adult	Child (6 - 12 Y/O)
** 24 Dec 2024	Dinner	\$118++	\$30++
25 Dec 2024	Lunch	\$108++	\$25++
	Dinner	\$108++	\$30++
** 31 Dec 2024	Dinner	\$118++	\$30++
1 Jan 2025	Dinner	\$108++	\$30++


Enjoy 20% off for adults with DBS, Citibank and Maybank credit cards, or 25% off for IHG One Rewards members

Prices shown above are before discount




## Special Date Menu


**\*\* CHRISTMAS SPECIALS**  
**AVAILABLE ON 24 & 31 DEC 2024 DINNER ONLY**

 **Grilled Bamboo Lobster with Asian Bouillabaisse sauce**  
*(Half Lobster for 1 pax serving only)*

 **Salmon & Vegetable Pate en Croute**

 **Baby Rock Lobster**

 **Chili Crab with Mantou**

 **Herb Rubbed Wagyu Beef D Rump with Condiment (Carving station)**

 **Roasted Root Vegetable with Caramelized Onion (Carving station)**

 **Crispy Mini Croissant Ice Cream Sandwich**

 **Bread n Butter Pudding**

### SEAFOOD ON ICE

Poached Tiger Prawn

Australian Black Mussel

Sea Whelk

Japanese Sweet Clam

Baby Abalone


Half Shell Scallop

 **Snow Crab Legs**

 **Freshly Shuck Oysters**

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

 **Laksa Turkey Pate en Croute**

 **Cold Herbs Paste Whole Salmon on Ice with Condiments**  
*(Ikuro, Tobiko, Ebiko)*

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

### GREENS

Mesclun, Romaine Lettuce

Cherry Tomato, Japanese Cucumber, Carrot, Sweet Corn

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

### COMPOUND SALAD

Turkey Cobb Salad

Winter Panzanella with Prawn

Turkey Bacon Broccoli Salad with Canneries

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

Seafood Salad with Fennel

 **Chef's Recommendation**

*Please note that this menu is subject to changes on a daily basis, depending on the  
availability of ingredients*



## SASHIMI

.....

Salmon Sashimi

Assorted Sushi and Maki

*Condiments: Wasabi, Pickle Pink Ginger and Shoyu*

## CHEESE AND COLD CUTS

.....

Assorted Cheese

Gorgonzola, Brie Cheese, Cranberries Cheese

Assorted Cold Cut Platter

Smoked Salmon, Beef Pastrami

Vegetable Crudités

Cracker & Cheese Sticks & Sesame Lavosh

3 Types of Hummus , Tzatziki

(Beetroot, Chickpeas and Kale)

## VEGETARIAN

.....

Summer Quinoa Salad with Walnut

Mushroom Salad with Caramelize Onion

Cous Cous Salad with Pine Nut

Roasted Pumpkin Salad

## SOUP

.....

Asian Soup

Crab Meat n Sweet Corn Soup

Western Soup

Lobster Bisque

## BREAD

.....

2 Types of Bread Rolls

2 Type of Bread Loaves

*Served with butter and assorted fruit jam*

## INDIAN

.....

Butter Chicken

Aloo Gobi

Mutton Keema Biryani

 *Chef's Recommendation*

*Please note that this menu is subject to changes on a daily basis, depending on the availability of ingredients*



## WESTERN

- Honey Glazed Baked Chicken Ham with Cranberries Sauce  
Pan-Seared Seabass Fillet with Creamy Basil Herb Sauce  
👨‍🍳 **Slow-cooked Lamb Shank with Herb-Scented Juice**  
👨‍🍳 **Smoked Beef Short Ribs with Black Pepper Sauce**  
One-pan Mix Seafood Roaster with Arrabiata Sauce  
Sauteed Brussels Sprouts with Turkey Bacon and Garlic  
👨‍🍳 **Saffron Seafood Paella**

## ASIAN

- Salted Egg Chicken  
Wok-fry Mongolian Beef  
Sweet & Sour Tiger Prawns  
**Grilled Satay with Condiments**  
*Selections of Chicken and Mutton with Condiments and Peanut Gravy*

## CHEF'S SIGNATURES - LIVE STATIONS

### Freshly Made Prata

*with selection of dhal curry and chicken curry*

### Signature Hainanese Chicken Rice Stall

Steamed Chicken and Roasted Chicken

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

### Signature Singapore Laksa

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

## 👨‍🍳 CHEF'S CHRISTMAS CARVING STATION

- Traditional Roasted Turkey with Chestnut Stuffing with Giblet Gravy  
and Cranberry Sauce**  
**Roasted Summer Vegetable with Herb**  
**Roasted Baby Potato with Rosemary**

## BBQ STATION





- Grilled Honey 12 Spices Chicken Wing  
Grilled Smoky Garlic Butter Tiger Prawn  
Grilled Turkey Cranberries' Sausage

*Condiments: Sambal Belachan, Nyonya Chilli Dip, Truffle Salt, Himalaya Salt, Sambal Onion*

### 👨‍🍳 *Chef's Recommendation*

*Please note that this menu is subject to changes on a daily basis, depending on the  
availability of ingredients*

## SWEET TEMPTATIONS

- 5 Types of Fresh Cut Seasonal Fruits
- 4 Types of Mini French Pastries
- 5 Types of Nyonya Kueh
- Ice Cream with choice of Bread or Wafer
- Bingsu Shaved Ice Dessert
- Ice Kachang and Ice Chendol with Condiments
- Kachang Puteh in Cone
- 2 Types of Whole Christmas Cakes
  -  Christmas Plum Pudding
  -  4 Types of Christmas Cookies
  -  Christmas Rich Fruits Cake
  -  Christmas Special Log Yule Cake
- White Chocolate Fondue  
*with Assorted Condiments*


## CHILLED DESSERT OF THE DAY


Mango Pomelo Sago


## THIRST QUENCHERS


### Hot Quenchers

Coffee

Espresso 


Café Latte 

Cappuccino 

Flat White 

Tea 

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

Steamed Milk 

### Cold Quenchers

Calamansi, Blackcurrant, Peach Tea or Ice Lemon Tea



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

 *Chef's Recommendation*

*Please note that this menu is subject to changes on a daily basis, depending on the availability of ingredients*