



# A CHRISTMAS SPREAD TO REMEMBER

24 & 25 DEC



# CARVINGS & LIVE STATIONS

Roasted Turkey

*Gratin Potatoes, Mashed Sweet Potatoes, Brussel Sprouts*

Kurobuta Ham

*Glazed Carrots, Grilled Pineapple*

Australian Wagyu Beef Leg

*Jus, Sea Salt, Champagne Mustard*

Turkish Turkey Shawarma

*Levantine Pickles, Tzatziki, Crisp Lettuce*

Slow Roasted Salt Marsh Whole Lamb

*Marinated with Za'atar on Arabic Rice*

Home Smoked Iberico Baby Back Ribs

*With Hickory Wood Flakes*

Australian Angus OP Ribs

*Jus, Pink Peppercorns*

Baked Sumac Whole Sustainable Salmon

*Lime Yoghurt*

Fresh Mafaldine Pasta Carbonara

*in 18-Year Aged Parmesan Wheel*

## SIDES

Honey Glazed Baby Carrots

Mashed Sweet Potatoes & Idaho Mashed Potatoes

Roast New Potatoes with Fresh Rosemary

Brussel Sprouts with Bacon Bits

Chestnuts with Maple Syrup

# SEAFOOD ON ICE

Boston Lobster\*, Rock Lobster, Alaskan King Crab\*, Snow Crab\*,  
Greenland Shrimps, Tiger Prawns\*, New Zealand Blue Mussels,  
Venus Clams, Half Shelled Scallops, New Zealand Sea Whelks

## DIPS

Homemade Thai Green Chilli Sauce (Nam Jim), Honey Mustard Dressing,  
Nuoc Mam Gung, Cocktail Sauce, Lemon Wedge

## SASHIMI & SUSHI

Atlantic Salmon\*, Octopus, Yellowfin Tuna, Sweet Shrimp, Amberjack

Baby Octopus with Noriko Gunkan, Grilled Eel Nigiri, Lobster Gunkan,  
Shrimp Bonito Gunkan, California Roll, Vegetarian Maki, Salmon Aburi

Shoyu, Wasabi, Pickled Ginger

Buckwheat & Green Tea Cold Soba with Japanese Pickles, Nori,  
Furikake, Mushrooms

\*Sustainable

Menu is on rotating basis and subject to change.

# COMPOUND SALADS

Cold Turkey Salad with Mango & Honey Dressing

Broccolini & Cos Lettuce Salad with Pancetta,  
Sourdough & Almond Crunch

Italian Mixed Greens Salad with Prosciutto & Lemon Dijon Vinaigrette

Cranberry Almond Spinach Salad with Lemon Olive Oil

Green Bean, Dried Fig & Feta Salad with Vinaigrette

Quinoa Salad with Roasted Squash, Dried Cranberries & Pecans

# SALAD BAR

Mesclun, Sustainable Locally Grown Kale, Sweet Peppers, Tomatoes,  
Japanese Cucumber, Corn Kernels

Caesar, Thousand Island, Citrus Vinaigrette, Goma

Kalamata Olives, Stuffed Peppers, Sun-Dried Tomatoes, Feta,  
Grilled Vegetables

Burrata & Bocconcini

Heirloom Tomatoes

# CHEESES & BREADS

Brie, Stilton, Manchego, Morbier, Gubbeen, Munster, Brillat-Savarin,  
Banon, Langres, Scamorza

Walnuts, Raisins, Cranberries, Dried Figs, Kiwi, Guava, Crostini, Bread  
Sticks, Crackers

Fresh Australian Honeycomb

Sourdough Baguette, Pretzel, Champagne Bread, Garlic & Emmental,  
Multiseed, Mustard, Mediterranean Focaccia, Grissini, Lavash,  
Cereal Sourdough, Rye Sourdough, Walnut Cranberry Red Wine

# SMOKED FISH & CHARCUTERIE

Smoked Salmon\*, Hot Smoked Salmon with Crème Fraîche, Dill,  
Horseradish Cream

Tuna Tataki, Scallion, White Sesame, Yuzu Dressing

Mortadella, Truffle Salami, Beef Pastrami, Rosette, Black Forest Ham,  
San Daniele

Pâtés Maison, Yuzu Foie Gras Terrine

Caper, Sweet Shallot, Pickled Onion, Cornichon, Onion Marmalade

## SOUPS

Lobster Bisque with Brandy

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# SINGAPORE

## PERANAKAN

Devil's Chicken Curry

Nyonya Chap Chye

Babi Pongteh

## CHINESE

Steamed Whole Seabass\*

Sri Lankan Crab with Homemade Chilli Sauce & Deep-Fried Mantou

Seafood Fish Maw Soup

## BBQ Station

Crispy Pork Belly with Mustard

Pork Belly Char Siew

Roast Duck

Poached Anxin Chicken

Fragrant Chicken Rice with Condiments

## NOODLE BAR

Laksa

Deep-Fried Fish Soup

## SHANGHAI CORNER

Shanghainese Pan-Fried Bun

Shanghainese Dumpling

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## INDIAN

Haryali Murgh Tanudi Kebabs

*Chicken drumsticks marinated in spices & green herbs*

Rajma Seekh Kebabs

*Grilled kebabs made from kidney beans & spices*

Lamb Rogan Josh

*Tender Australian lamb shanks simmered in spiced gravy*

Jheenga Curry

*Tiger prawns in traditional onion sauce*

Chicken Handi Lazzi

*Chicken cooked in yoghurt & dry spices*

Palak Paneer

*Cottage cheese in creamy spinach sauce*

Bhindi Masala

*Okra sauteed with chopped onions, tomatoes & spices*

Navratan Pulao

*Basmati rice with mixed vegetables & dried fruits*

Naan Bread

*With cucumber raita, pickled lime, mango chutne & mint chutney*

## MALAY

Slow-Braised Wagyu Beef Cheek Rendang, Indonesian Spices,  
Coconut Milk

Nasi Lemak, Pandan, Fenugreek, Blue Pea Flower, Ikan Bilis, Cucumber,  
Peanuts, Sambal

# THAILAND

## COLD APPETIZERS

Grilled Beef Tenderloin Salad with Grapes & Lemongrass

Mango Salad with Prawns

Papaya Salad with Roasted Pork

Northeastern Thai Grilled Pork Salad with Roasted Rice

## HOT

Deep-Fried Iberico Pork Rib with Garlic & Fish Sauce

Grilled Spring Chicken with Turmeric & Lemongrass

Stir-Fried Squid with Salted Egg & Onion

Wagyu Beef with Red Chilli Sauce

Stir-Fried Eggplant with Chicken & Thai Basil

Pineapple Fried Rice with Seafood

Massaman Lamb Curry with Potato & Onion

Seafood Yellow Curry

Green Anxin Chicken Curry

Scallop Coconut Soup with Assorted Mushrooms



# MIDDLE EASTERN

## LEVANTINE / MEZZE

Hummus, Baba Ghanouj, Tarator, Harissa, Batinjan Salad, Carrot Salad,  
Levantine Pickles, Fattoush, Falafel, Fatayer Cheese, Pita Bread,  
Laffa Bread

## MAINS

Kebab Bil Karaz

*Lamb meat balls with wild cherries*

Kofta

*Marinated beef skewers*

Lamb Leg Carving

*Marinated lamb slow-cooked with yoghurt and topped with Arabic rice*

Chicken Shawarma

*Cage-free chicken wrapped with garlic sauce & pickles*

## SWEET

Baklava

*Layers of filo pastry stuffed with nuts with a sugar syrup glaze*

# CHRISTMAS DESSERTS

Buche de Noël (Log Cake)

White Nyonya

Santa's Crown Sengana Strawberry Cake

Gugelhupf

Christmas Fruit Cake

Dresdner Stollen

Christmas Tree Cakesicle

Christmas Macaroons

Assorted Christmas Cookies

Classic Christmas Minced Pie

Mulled Wine

*With red fruits, citrus compote and spices*

## SWEET ENDINGS

Citrus Oasis Lemon Mousse

Coconut Lime Sable Tart

Calisson (Traditional French Candy)

Red Wine Raindrop Cake with Poached Pear

Croquembouche

Spiced Carrot & Walnut Cake

Grand Cru Chocolate Bonbons

# CHEF IN ACTION

Cherry Nitrogen Ice Cream  
*With Panettone & Berry Compote*

Frozen Cherry Sabayon, Red Fruit Compote & Crumble  
*With Chocolate Sauce, Maple Syrup, Chantilly Cream or Vanilla Sauce*

## **PERANAKAN KUEH**

Purple Yam Chiffon Cake  
Assortment of Local Kueh

## **ICE CREAM**

Tahitian Vanilla Gelato  
Dark Chocolate Gelato  
Cherry Popsicle  
Lemon Lime Sorbet