

Festive Dinner

24 November 2025 to 4 January 2026 6:30pm - 10:00pm

SGD 118 per adult inclusive of free flow of chilled juices, coffee and tea (Sunday to Thursday)

SGD 138 per adult inclusive of free flow of chilled juices, coffee and tea (Friday and Saturday)

Additional SGD 100 per adult with free flow of champagne, house wine and beer Additional SGD 80 per adult with free flow of house wine and beer

50% off adult price for children aged 6 to 12 years old Complimentary for all children aged 5 years old and below

The chef will be delighted to assist with any dietary requests as some items may contain pork, nuts and shellfish Prices are in Singapore dollars and subject to 10% service charge and prevailing government tayes



Pestive Dinner

FESTIVE SPECIALS

STARTER

Roasted turkey salad with fruits Honey-glazed ham with apple raisin salad Lobster medallions brioche with saffron aioli

LIVE CARVING BOARD

Slow-cooked turkey Chestnut stuffing, Brussels sprout and giblet sauce
Slow-roasted Australian grass-fed Angus striploin served with yorkshire pudding
Pineapple-glazed honey ham Spiced honey
Crispy pork knuckle with sauerkraut*
Slow-baked prime ribs served with root vegetable and perigord truffle jus

SEASONAL SPECIALTY

Sweetcorn and potato chowder with turkey
Braised beef cheeks in mulled wine reduction
Maple-glazed Brussels sprout with cranberry and pecan nut
Truffle parmesan duchess potatoes

PIZZA

Turkey and brie cheese pizza Forest mushroom pizza

BBQ SPECIALS (available on Friday and Saturday)

King prawn
Baby pork ribs
Honey chicken wing
Pork sausage
Wagyu beef steak
Whole catch of the day
Seasonal vegetables

Served with assorted mustards, onion marmalade, BBQ sauce, lemon and mint jelly.

SEAFOOD COLOSSEUM

Mud crab Yabby Tiger prawn Green lip mussel White clam Queen scallop* Snow crab* Lobster claw Boston lobster Seasonal oyster

Selections of condiments, lemon and tabasco sauce.



estive Dinner

SALAD served on a rotation basis and 2 selections are available

Selection of market fresh lettuce, condiments and dressings

Tomato And Mozzarella Salad

Kale and Pomegranate Salad with pecan nut

Cous-cous and edamame salad

Prawn and pomelo thai dressing

Beef salad

Roasted potatoes salad

SELECTIONS OF COLD CUT PLATTER served on a rotation basis and 5 selections are available daily.

Wagyu pastrami

Turkey ham

Beef bresaola

Beef salami

Smoked duck breast

Smoked salmon

Snow fish

Peppercorn mackerel

Casalingo

Pork salami

FINEST SELECTIONS OF GOURMET FARMHOUSE CHEESE

Selection of dried fruits and crackers

JAPANESE COUNTER

Sashimi

Tuna, salmon, octopus and amaebi*

Sushi and Maki served on a rotation basis and 6 selections are available daily.
Salmon, ebi, tamago, inari, crab, California, kappa, futomaki, shrimp nigiri*

NOODLE STATION served on a rotation basis and 2 selections are available daily.

Meat ball with chinese cabbage

Handmade fish ball noodle

Shredded turkey in superior mushroom broth

Lobster laksa*

The Wheel of Pasta

Selection of pasta with choice of pesto cream, basil tomato, truffle cream or aglio olio.

RICE STATION

Chicken rice

Poached kampung chicken, braised egg and tau pok



Restive Dinner

ASIAN DELIGHTS served on a rotation basis and 8 selections are available daily.

Double-boiled soup of the day

Chilli crab with mantou

Salted egg crab

Steamed fish with pickled mustard greens

Bi Feng Tang-style prawns

Kung pao calamari with dried chilli and ginger

Sweet and sour pork

Sichuan-style chicken with dried chili

Braised chicken with flower mushrooms

Stir-fried pork with ginger and onion

Stir-fried beef in hot bean paste

Wok-fried seasonal vegetables

Kimchi and tofu stew

Cantonese-style clams in superior broth, chinese wine and ginger

Stir-fried egg noodles

Braised turkey ee-fu noodle

XO fried rice with honey ham

EUROPEAN DELIGHTS served on a rotation basis and 4 selections are available daily.

Roasted chestnut soup with truffle cream

Chicken roulade stuffed with spinach and cheese

Moroccan-style chicken tagine

Lamp chop infused with rosemary and garlic

Oven-baked whole fish with citrus dill cream

Baked fish with dill and lemon hollandaise sauce

Beef parmentier

Black mussel in white wine sauce

Clam in sake broth

Sautéed Broccolini with garlic and chilli flakes

Macaroni and cheese

Mashed potato

Truffle potato gratin

Roasted baby potato infused with rosemary and garlic

THAI DELIGHTS served on a rotation basis and 4 selections are available daily.

Tom Yum Pla Thai-style hot and sour fish soup

Tom Kha Gai Thai chicken coconut soup

Khao Pad Pu Thai crab meat fried rice

Khao Pad Kai Nguang Turkey fried rice

Ba Mee Pad Talay Stir-fried noodle with seafood

Sen Lek Pad Tom Yum Thai-style fried tom yum rice noodle

Kuay Tiew Pad Krapow Stir-fried noodle with Thai holy basil

Gai Pad Med Mamuang Stir-fried chicken with cashew nuts

Gai Yang Thai-style grilled chicken

Gai Pad King Thai-style stir-fried chicken with fresh ginger and scallions

Goong Pad Pong Karee Thai-style prawn curry in coconut gravy and spices

Hoy Lai Pad Cha Stir-Fried clams with chilli and garlic





INDIAN DELIGHTS

Tandoori Specialty served on a rotation basis and 3 selections are available daily.

Achari Machhli Fish cubes with pickled spices

Turkey Reshmi Tikka Saffron-flavoured turkey skewers

Rajma Tikki Kidney bean patty

Jhinga Til Tila Shrimp with white sesame seeds

Turkey Tandoori Tikka Turkey cubes with yoghurt

Mushroom Makhmali Stuffed mushroom

Gosht Boti Kebab Mutton cubes with yoghurt

Murgh Hariyali Tikka Chicken cubes with mint

Subz Shami Kebab Minced mixed vegetable patty with aromatic spices

Curry Set served on a rotation basis and 6 selections are available daily.

Gosht Rogan Josh Mutton in red sauce

Gosht Korma Mutton cubes with cashew nut sauce

Gosht Masala Mutton cubes with onion and tomato sauce

Murgh Masala Chicken cubes with butter sauce

Andhra Murgh Chicken cubes with spicy sauce

Nilgiri Murgh Korma Roasted chicken with yoghurt and pudina sauce

Jhinga Malabar Shrimp in coconut sauce

Machhli Kerala Fish cubes with coconut

Machhli Masala Fish cubes with onion masala

Palak Paneer Spinach purée with cottage cheese

Dal Tadka Yellow lentil with garlic

Dal Makhani Black lentil with butter sauce

Matar Methi Mushroom Green pea and mushroom in cashew nut sauce

Hara Moong Dal Ka Tadka Green lentil with garlic

Kadai Bhindi Lady finger with bell pepper

Subz Jalfrezi Mixed vegetable with onion masala

Beans Poriyal Long beans with coconut

Aloo Gobi Potato and cauliflower masala

Basmati Rice and Naan

Fragrant ghee rice

Saffron basmati rice

Basmati rice with green peas

Masala and plain papadum

Plain or garlic naan

LITTLE FAN CORNER

Popcorn chicken

Potato wedges

Chicken ham sandwich

Egg mayonnaise sandwich

Vegetable sandwich

Fruit bowl

Popcorn

Candy

Chocolate



Dinner

DESSERTS

Bûche de Noël Christmas log cake

Dresdner Christstollen Traditional German Christmas bread

Christmas fruit cake

Panettone Traditional Italian sweet bread

Apple yuzu Christmas wreath

Chestnut mont blanc

Christmas cookies

Signature chocolate cake

Cold mulled wine with pear

Under The Lamp

Rum-raisin croissant bread and butter pudding served with hazelnut crème anglaise Christmas mince pie *Candied fruits*

Nonya Delights

Penang lapis, seri kaya, ondeh ondeh, apam balik

Freshly Made Waffle

Selection of ice cream, nuts and chocolate condiment

Chocolate Fountain

Seasonal fruits and marshmallow

Ice Cream and Sorbet on Waffle Cone

Strawberry sorbet, vanilla and chocolate

Garden of Fruits

Selection of tropical and seasonal fruits