



Christmas Day Brunch

25 December 2025

12:30pm - 3:30pm

SGD 348 per adult inclusive of free flow of champagne, house wine and beer

SGD 328 per adult inclusive of free flow of house wine and beer

SGD 248 per adult inclusive of free flow of chilled juices, coffee and tea

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 taxes.

embu



Christmas Day Brunch

FESTIVE SPECIALS

SEASONAL SPECIALTY

Pan-seared Hokkaido scallop with cheese and Caviar
Lobster Roll with Caviar
Guinness short ribs stew
Irish-style lamb stew *with radish and potatoes*
Truffle chicken roulade with sautéed greens
Baked ocean trout fillet with tangy salsa criolla
Fine de Claire oyster with wilted spinach and citrus crumble
Garlic confit roasted potatoes
Maple-glazed Brussels sprout

LIVE CARVING BOARD

Slow-cooked turkey *Chestnut stuffing, Brussels sprout and giblet sauce*
Pineapple-glazed bone-in gammon ham *Spiced honey*
Wagyu beef OP ribs *served with red wine jus*
Baked barramundi *served with arugula tomato salad with vinaigrette*

THE WHEEL OF PASTA

Homemade Fettuccini with truffle cream

PIZZA

Four cheese margherita pizza
Hawaiian pizza

BBQ SPECIALS

Beef Tomahawk
Lamb chop
Baby pork ribs
Garlic king prawn
Seasonal vegetables

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

SEAFOOD COLOSSEUM

Seasonal oyster
Boston lobster
King crab
Snow crab
Mud crab
White clam
Abalone
Tiger prawn
Yabby

Selections of condiments, lemon and tabasco sauce.



Christmas Day Brunch

SALAD

Selection of market fresh lettuce, condiments and dressings
Burrata and heirloom tomato salad
Thai seafood salad *Glass noodles and chilli*
Truffle caesar salad with parmesan

SELECTIONS OF COLD CUT PLATTER

Wagyu pastrami
Turkey ham
Parma ham
Smoked salmon
Snow fish
Peppercorn mackerel

FINEST SELECTIONS OF GOURMET FARMHOUSE CHEESE

Selection of dried fruits and crackers

OMELETTE STATION served à la minute with shaved truffle

Lobster with brie cheese
Herbs and mushroom
Ham and cheese

JAPANESE COUNTER

Sashimi
Salmon, tuna, tako, hamachi, amaebi

Sushi and Maki

Salmon, tuna, ebi, tamago, ebiko, softshell crab, California, kappa, futomaki

NOODLE STATION

Chicken and fish ball soup
Lobster laksa



Christmas Day Brunch

ASIAN DELIGHTS

Ginseng chicken soup
Tom Yum Pla *Thai-style hot and sour fish soup*
Chilli crab with mantou
Guinness stout pork ribs
Gaeng Keow Wan Gai *Thai-style green curry chicken*
Gai Yang *Thai-style grilled chicken*
Hoy Lai Pad Cha *Stir-Fried clams with chilli and garlic*
Khana Nam Man Hoi *Thai-style stir-fried baby kailan*
Khao Pad Kai Nguang *Turkey fried rice*
Khao Pad Sapparot *Thai-style pineapple fried rice*
Braised seafood ee-fu noodle

INDIAN DELIGHTS

Tandoori Specialty
Tandoori Bakra *Roasted lamb*
Malai Machli *Fish cubes with yoghurt*
Turkey Tandoori Tikka *Turkey cubes with yoghurt*
Jhinga Til Tila *Shrimp with white sesame seeds*
Bhutte Ke Kebab *Corn kebab*

Curry Set

Gosht Rogan Josh *Mutton in red sauce*
Murgh Masala *Chicken cubes with butter sauce*
Jhinga Malabar *Shrimp in coconut sauce*
Palak Paneer *Spinach purée with cottage cheese*
Dal Makhani *Black lentil with butter sauce*
Kadai Bhindi *Lady finger with bell pepper*
Beans Poriyal *Long beans with coconut*

Basmati Rice and Naan

Fragrant ghee rice
Masala and plain papadum
Plain or garlic naan

LITTLE FAN CORNER

Nuggets
Potato wedges
Chicken ham sandwich
Egg mayonnaise sandwich
Vegetable sandwich
Fruit bowl
Popcorn
Candy
Chocolate



Christmas Day Brunch

DESSERTS

Signature chocolate cake

Bûche de Noël *Christmas log cake*

Dresdner Christstollen *Traditional German Christmas bread*

Christmas fruit cake

Chestnut mont blanc

Cold mulled wine with pear

Panettone *Traditional Italian sweet bread*

Exotic mango mousse

Bavarian cream with raspberry

Gingerbread spiced cake with nuts

Blackcurrant vanilla mousse

Christmas cookies

Assorted macarons

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 fruit