



New Year's Eve Lunch

31 December 2025

12:00pm - 2:30pm

SGD 238 per adult inclusive of free flow of champagne, house wine and beer

SGD 218 per adult inclusive of free flow of house wine and beer

SGD 138 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.

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New Year's Eve Lunch

NEW YEAR'S EVE SPECIALS

STARTER

Lobster pomelo salad
Waldorf salad with apple and raisins
Thai beef salad *Glass noodles and chilli*

LIVE CARVING BOARD

Crispy pork knuckle with sauerkraut
Slow-roasted Australian grass-fed Angus striploin
Pineapple-glazed honey ham *Spiced honey*

NOODLE STATION

Prawn laksa
Beef shabu ramen

The Wheel of Pasta

Selection of pasta with choice of bolognaise, basil tomato, or aglio olio.

ROASTED DELIGHTS

Honey-glazed pork ribs
Cherrywood-smoked roasted duck

Selection of hoisin sauce, plum sauce, calamansi chilli sauce and five spice salt

SEAFOOD COLOSSEUM

Mud crab
Yabby
Tiger prawn
Green lip mussel
White clam
Boston lobster
Seasonal oyster

Selections of condiments, lemon and tabasco sauce.



New Year's Eve Lunch

SALAD

Selection of market fresh lettuce, condiments and dressings
Caesar salad

SELECTIONS OF COLD CUT PLATTER

Wagyu pastrami
Pork salami
Smoked salmon
Snow fish
Peppercorn mackerel

FINEST SELECTIONS OF GOURMET FARMHOUSE CHEESE

Selection of dried fruits and crackers

JAPANESE COUNTER

Sashimi
Salmon, tuna, octopus

Sushi and Maki

Salmon, ika, tamago, inari, jellyfish, California, kappa, crab

Cha Soba

Shoyu broth, Japanese pickles, bonito flakes, seaweed strips

PIZZA

Chilli crab pizza
Forest mushroom pizza

ASIAN DELIGHTS

Malaysian-style bak kut teh
Tom Yum Nam Sai *Thai-style hot and sour clear soup*
Black pepper crab
Hong Kong-style steamed fish
Pla Neung Manao *Thai-style steamed fish in lime and garlic*
Stir-fried prawn with XO sauce
Taiwanese-style braised chicken
Gaeng Khiao Wan Gai *Thai-style green curry chicken*
Wok-fried beef with black bean sauce
Stir-fried clams with garlic
Pad Pak Ruam Mit *Thai-style wok-fried mixed vegetables*
Braised seafood ee-fu noodle
Laksa fried rice



New Year's Eve Lunch

EUROPEAN DELIGHTS

Roasted butternut squash soup
Grilled chicken with truffle mushroom sauce
Roasted chicken with balsamic cranberry sauce
Slow-cooked beef stew
Baked fish with dill and lemon hollandaise sauce
Seafood gratin with leek and gruyere cheese
Sautéed broccolini with garlic and chilli flakes
Roasted baby potato infused with rosemary and garlic
Garlic bread

INDIAN DELIGHTS

Tandoori Specialty
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

Gosht Korma *Mutton cubes with cashew nut sauce*
Nilgiri Murgh Korma *Roasted chicken with yoghurt and pudina sauce*
Jhinga Malabar *Shrimp in coconut sauce*
Machhli Masala *Fish cubes with onion masala*
Dal Tadka *Yellow lentil with garlic*
Subz Jalfrezi *Mixed vegetable with onion masala*
Aloo Gobi *Potato and cauliflower masala*

Basmati Rice and Naan

Fragrant ghee rice
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



New Year's Eve Lunch

DESSERTS

Signature chocolate cake
Champagne jello with lemon sabayon
Cherry compote with earl grey milk chocolate mousse
Pistachio cherry mousse
Caramel sable tart
Madagascar vanilla cheesecake
Lemon and apricot charlotte
Vanilla raspberry mousse
Exotic yoghurt mousse
Assorted macarons

Nonya Delights

Penang lapis, seri kaya, ondeh ondeh, apam balik

Under The Lamp

Cherry-chocolate croissant bread and butter pudding
served with hazelnut crème anglaise

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



New Year's Day Brunch

1 January 2026

12:00pm - 3:30pm

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Complimentary for all children aged 5 years old and below

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NEW YEAR'S SPECIALS

SEASONAL SPECIALTY

Mentaiko oyster with yuzu pear

Wagyu beef rossini

Queen scallop thermidor

LIVE CARVING BOARD

Crispy pork knuckle with sauerkraut

Slow-baked prime ribs *served with roasted vegetables and perigord truffle jus*

Baked seabass with lemon and herbs

OMELETTE STATION

Champagne ham and mushroom

Scrambled egg with shaved truffle

Lobster egg benedict on brioche with Ikura

NOODLE STATION

Lobster laksa

Thai-style Wagyu beef boat noodle

The Wheel of Pasta

Wild mushroom Tortellini with choice of truffle cream, basil tomato, or aglio olio.

ROASTED DELIGHTS

Honey-glazed pork ribs

Cherrywood-smoked roasted duck

Crispy roasted pork belly

Selection of hoisin sauce, plum sauce, calamansi chilli sauce and five spice salt



New Year's Day Brunch

SEAFOOD COLOSSEUM

Mud crab
Snow crab
Tiger prawn
Green lip mussel
White clam
Boston lobster
Seasonal oyster

Selections of condiments, lemon and tabasco sauce.

SALAD

Selection of market fresh lettuce, condiments and dressings
Boston lobster salad
Honey-glazed ham and apple raisin salad
Mozzarella and heirloom tomato salad

SELECTIONS OF COLD CUT PLATTER

Wagyu pastrami
Beef bresaola
Smoked salmon
Snow fish
Peppercorn mackerel

FINEST SELECTIONS OF GOURMET FARMHOUSE CHEESE

Selection of dried fruits and crackers

JAPANESE COUNTER

Sashimi
Salmon, tuna, octopus

Sushi and Maki

Salmon, tuna, ebi, tamago, tobiko, crab, California, kappa,

PIZZA

Four cheese pizza
Hawaiian pizza

ASIAN DELIGHTS

Winter melon chicken soup with ginseng
Tom Yum Goong *Thai-style hot and sour prawn soup*
Chilli crab with mantou
Pla Tod Rad Prik *Thai-style deep-fried fish in hot bean sauce*
Sweet and sour pork ribs
Marmite chicken
Wok-fried beef with black bean sauce
Kaeng Phet Goong *Thai-style prawn curry in coconut gravy and spices*
Clams in superior broth with chinese wine and ginger
Pad Pak Ruam Mit *Thai-style wok-fried mixed vegetables*
Lobster fried rice with XO sauce
Cantonese-style noodles with king prawn



New Year's Day Brunch

EUROPEAN DELIGHTS

Beef borscht soup
Chicken roulade with spinach and cheese
Brased beef cheeks in mulled red wine reduction
Lamb Chop infused with rosemary and garlic
Slow-cooked Duck Confit with orange jus
Pan-seared salmon with champagne veloute sauce
Mussels in white wine sauce
Macaroni and cheese
Truffle Mashed Potato
Sautéed medallion vegetables with king oyster mushroom
Maple-glazed Brussels sprout with cranberries and pecan nut
Garlic bread

INDIAN DELIGHTS

Tandoori Specialty
Achari Machhli Fish cubes with pickled spices
Turkey Tandoori Tikka Turkey cubes with yoghurt
Jhinga Til Tila Shrimp with white sesame seeds
Subz Shami Kebab Minced mixed vegetable patty with aromatic spices

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

Saffron basmati rice
Masala and plain papadum
Plain or garlic naan

LITTLE FAN CORNER

Popcorn chicken
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