



Festive Lunch

24 November 2025 to 4 January 2026

12:00pm - 2:30pm

SGD 78 per adult inclusive of free flow of chilled juices, coffee and tea
(Monday to Friday)

SGD 98 per adult inclusive of free flow of chilled juices, coffee and tea
(Saturday and Sunday)

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 taxes.

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Festive Lunch

FESTIVE SPECIALS

STARTER

Roasted turkey salad with fruits
Christmas waldorf salad with raisins
Smoked salmon blinis with dill cream

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**

SEASONAL SPECIALTY

Roasted butternut squash soup
Sweetcorn and potato chowder with turkey
Maple-glazed Brussels sprout with cranberry and pecan nut
Turkey fried rice

PIZZA *served on a rotation basis*

Turkey and brie cheese pizza
Ham and cheese pizza
Forest mushroom pizza

SEAFOOD COLOSSEUM

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

Selections of condiments, lemon and tabasco sauce.



Festive Lunch

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
Pasta and capsicum salad
Seafood and black fungus salad
Beef salad
Boiled sweet potato 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 and octopus*

Sushi and Maki *served on a rotation basis and 6 selections are available daily.*

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

Cha Soba

Shoyu broth, Japanese pickles, bonito flakes, seaweed strips

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

Prawn laksa
Pork chashu ramen
Shredded turkey in superior mushroom broth

The Wheel of Pasta

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

RICE STATION

Chicken rice
Poached kampung chicken, braised egg and tau pok



Festsive Lunch

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

Double-boiled soup of the day
Black pepper crab
Sarawak white pepper crab
Hong Kong-style steamed fish
Stir-fried prawn with XO sauce
Kung pao calamari with dried chilli and ginger
Sweet and sour chicken
Taiwanese-style braised chicken
Sesame chicken
Wok-fried beef with black bean sauce
Wok-fried seasonal vegetables
Kimchi and tofu stew
Stir-fried clams with garlic
Shanghai-style fried noodles
Braised seafood ee-fu noodle
Laksa fried rice

EUROPEAN DELIGHTS *served on a rotation basis and 5 selections are available daily.*

Grilled chicken with truffle mushroom sauce
Roasted chicken with balsamic cranberry sauce
Slow-cooked beef stew
Grilled salmon with mustard wine sauce
Baked fish with dill and lemon hollandaise sauce
Seafood gratin with leek and gruyere cheese
Clam in sake broth
Sautéed broccolini with garlic and chilli flakes
Mashed potato
Truffle mashed potato
Roasted baby potato infused with rosemary and garlic

THAI DELIGHTS *served on a rotation basis and 3 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*



Festive Lunch

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

*Available on Saturday and Sunday.

Menu items are subject to change.



Festive Lunch

DESSERTS

Bûche de Noël *Christmas log cake*

Dresdner Christstollen *Traditional German Christmas bread*

Christmas fruit cake

Apple yuzu Christmas wreath

Christmas cookies

Panettone *Traditional Italian sweet bread**

Signature chocolate cake

Cold mulled wine with pear

Under The Lamp

Rum-raisin croissant bread and butter pudding served with hazelnut crème anglaise

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



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 taxes.

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Festive 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.



Festive 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



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



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Rajma Tikki Kidney bean patty

Jhinga Til Tila Shrimp with white sesame seeds

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Gosht Boti Kebab Mutton cubes with yoghurt

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Subz Shami Kebab Minced mixed vegetable patty with aromatic spices

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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

*Available on Friday and Saturday.

Menu items are subject to change.



Festive 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