



Christmas Eve Dinner

24 December 2025

6:30pm - 10:00pm

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

SGD 308 per adult inclusive of free flow of house wine and beer

SGD 228 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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Christmas Eve Dinner

FESTIVE SPECIALS

WAGYU STATION

Wagyu katsu sando with tonkatsu sauce

Sous vide tenderloin with pan-seared foie gras

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 bone-in gammon ham *Spiced honey*

Roasted steamship Beef *served with red wine jus*

Baked Atlantic salmon *served with citrus fennel salad and champagne cream*

SEASONAL SPECIALTY

Chestnut and cauliflower soup

Guinness short ribs stew

Roasted lamb rack with pistachio

Spring chicken *served with truffle infused mashed potatoes*

Grilled seabass with tomatoes and olive salsa

Lobster thermidor with mushrooms and hazelnuts

Macaroni and cheese

Seasonal roasted root vegetables

Maple-glazed Brussels sprout

THE WHEEL OF PASTA

Homemade Fettuccini with truffle cream

PIZZA

Four cheese pizza

Singapore-style chilli crab pizza

BBQ SPECIALS

Wagyu ribeye steak

T-bone lamb chop

Baby pork ribs

Garlic king prawn

Seasonal vegetables

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



Christmas Eve Dinner

SEAFOOD COLOSSEUM

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

Selections of condiments, lemon and tabasco sauce.

SALAD

Selection of market fresh lettuce, condiments and dressings
Burrata and heirloom tomato salad
Thai beef 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

JAPANESE COUNTER

Sushi and Maki
Salmon, tuna, ebi, tamago, ebiko, crab, California, kappa, futomaki

Sashimi

Salmon, tuna, octopus, amaebi

NOODLE STATION

Thai-style boat noodle soup with Wagyu beef meatballs
Lobster laksa



Christmas Eve Dinner

ASIAN DELIGHTS

Tom yum soup
Thai-style steamed fish
Thai basil pork
Thai-style stir-fried baby kai lan with roasted pork belly
Taiwanese-style braised pork ribs
Braised tofu with crab meat and forest mushroom
Shanghai-style stir-fried noodles with lobster
Seafood XO fried rice

INDIAN DELIGHTS

Tandoori Specialty
Tandoori Sankara Fish *Red snapper with masala*
Masala Jhinga Tandoori *King prawn with masala*
Turkey Tandoori Tikka *Turkey cubes with yoghurt*
Gosht Boti Kebab *Mutton cubes with yoghurt*
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*
Machhli Kerala *Fish cubes with coconut*
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

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



Christmas Eve Dinner

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



Christmas Day Dinner

25 December 2025

6:30pm - 10:00pm

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Complimentary for all children aged 5 years old and below

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Christmas Day Dinner

FESTIVE SPECIALS

SEASONAL SPECIALTY

Pan-seared Hokkaido scallop with cheese and Caviar
Lobster Roll with Caviar
Guinness short ribs stew
Irish-style lamb stew *Radish and potatoes*
Truffle chicken roulade with sautéed greens
Baked ocean trout fillet with tangy salsa criolla
Baked oyster with wilted spinach and citrus crumble
Garlic confit roasted potatoes
Seasonal roasted root vegetables
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 served à la minute

Beef Tomahawk
T-bone 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
Lobster claw
King crab
Snow crab
Mud crab
White clam
Tiger prawn
Yabby

Selections of condiments, lemon and tabasco sauce.



Christmas Day Dinner

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

JAPANESE COUNTER

Sashimi

Salmon, tuna, tako, hamachi, amaebi

Sushi and Maki

Salmon, tuna, ebi, tamago, ebiko, soft shell crab, California, kappa, futomaki

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

Chicken and fish ball soup

Lobster laksa



Christmas Day Dinner

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*
Pad Pak Ruam Mit Sai Tao Hu Khai *Thai-style stir-fried seasonal vegetable with tofu*
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



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