



Christmas Eve Lunch

24 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.

embu



Christmas Eve 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

Turkey and brie cheese pizza
Forest mushroom pizza

SEAFOOD COLOSSEUM

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

Selections of condiments, lemon and tabasco sauce.



Christmas Eve Lunch

SALAD

Selection of market fresh lettuce, condiments and dressings
Kale and pomegranate salad with pecan nut
Seafood and black fungus salad
Beef salad

SELECTIONS OF COLD CUT PLATTER

Wagyu pastrami
Turkey ham
Smoked salmon
Snow fish
Peppercorn mackerel

FINEST SELECTIONS OF GOURMET FARMHOUSE CHEESE

Selection of dried fruits and crackers

JAPANESE COUNTER

Sashimi
Tuna, salmon and octopus

Sushi and Maki

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

Cha Soba

Shoyu broth, Japanese pickles, bonito flakes, seaweed strips

NOODLE STATION

Prawn laksa
Pork chashu ramen

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



Christmas Eve Lunch

ASIAN DELIGHTS

Double-boiled soup of the day
Tom Kha Gai *Thai chicken coconut soup*
Hong Kong-style steamed fish
Stir-fried prawn with XO sauce
Goong Pad Pong Karee *Thai-style prawn curry in coconut gravy and spices*
Taiwanese-style braised chicken
Gai Pad Med Mamuang *Stir-fried chicken with cashew nuts*
Gai Yang *Thai-style grilled chicken*
Wok-fried beef with black bean sauce
Wok-fried seasonal vegetables
Kimchi and tofu stew
Braised seafood ee-fu noodle
Khao Pad Pu *Thai crab meat fried rice*

EUROPEAN DELIGHTS

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

INDIAN DELIGHTS

Tandoori Specialty
Achari Machhli *Fish cubes with pickled spices*
Rajma Tikki *Kidney bean patty*
Gosht Boti Kebab *Mutton cubes with yoghurt*
Subz Shami Kebab *Minced mixed vegetable patty with aromatic spices*

Curry Set

Gosht Korma *Mutton cubes with cashew nut 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*
Matar Methi Mushroom *Green pea and mushroom in cashew nut sauce*
Subz Jalfrezi *Mixed vegetable with onion masala*

Basmati Rice and Naan

Saffron basmati rice
Masala and plain papadum
Plain or garlic naan



Christmas Eve Lunch

LITTLE FAN CORNER

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

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
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

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



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