

### 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.



# 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.



### **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



### ristmas 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



## nristmas 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 12:00pm - 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.



# **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.





### **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



### ıristmas 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

Potato wedges
Chicken ham sandwich
Egg mayonnaise sandwich
Vegetable sandwich
Fruit bowl

Popcorn

Nuggets

Candy

Chocolate



## hristmas Day Brunck

### **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