



New Year's Eve Dinner

31 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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New Year's Eve Dinner

NEW YEAR'S EVE SPECIALS

SEASONAL SPECIALTY

Hokkaido scallop *Caviar, ikura, and tobiko*

Torched lobster *Hazelnut hollandaise and mushroom*

LIVE CARVING BOARD

Wagyu rossini *served with foie gras and red wine reduction*

Lamb rack infused with rosemary and garlic *served with house jus*

Crispy bavarian pork knuckle with sauerkraut

Salmon wellington *Stuffed with spinach, mushrooms and feta cheese*

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

BBQ SPECIALS

Wagyu beef tomahawk

Iberico pork ribs

Garlic king prawn

Slipper lobster

Seasonal vegetables

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

NOODLE STATION

Lobster laksa

Baby abalone in chicken soup

The Wheel of Pasta

Homemade Fettuccine with choice of truffle cream

RICE STATION

Poke Bowl

Wagyu Beef, kale, wagyu pastrami, wheat berries, sriracha lobster claw, caviar, yellow frisée, heirloom tomato, buttery peas, crème fraîche



New Year's Eve Dinner

SEAFOOD COLOSSEUM

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

Selections of condiments, lemon and tabasco sauce.

SALAD

Selection of market fresh lettuce, condiments and dressings
Chicken and mushroom salad
Seafood pasta salad
Caesar salad infused with truffle and parmesan

SELECTIONS OF COLD CUT PLATTER

Wagyu pastrami
Casalingo
Smoked salmon
Smoked mackerel
Cured snow fish

FINEST SELECTIONS OF GOURMET FARMHOUSE CHEESE

Selection of dried fruits and crackers

JAPANESE COUNTER

Sashimi
Salmon, tuna, octopus, hamachi, amaebi

Sushi and Maki

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

ASIAN DELIGHTS

Winter melon chicken soup with ginseng
Tom Yum Talay *Thai-style hot and sour seafood soup*
Chilli crab with mantou
Sweet and sour pork ribs
Marmite chicken
Pad Kra Pao Gai *Stir-fried chicken with Thai holy basil*
Gaeng Phed Ped Yang *Thai red curry with roasted duck*
Wok-fried beef with black bean sauce
Hoi Lai Pad Nam Prik Pao *Fried clams in roasted chilli paste*
Clams in superior broth with chinese wine and ginger
Lobster fried rice with XO sauce
Pad Kana Moo Krob *Thai-style wok-fried kailan with crispy pork*
Cantonese-style noodles with king prawn
Pad Thai Boran *Traditional stir-fried rice noodles*



New Year's Eve Dinner

EUROPEAN DELIGHTS

Cream of sunchoke soup
Brased lamb shank in red wine reduction
Lamb Chop infused with rosemary and garlic
Hungarian beef goulash with paprika and spices
Pan-seared blackened chicken with forest mushroom
Confit salmon fillet with tangy salsa tangy salsa criolla
Mussels in white wine sauce
Roasted baby potatoes infused with rosemary and garlic
Sautéed seasonal vegetables

INDIAN DELIGHTS

Tandoori Specialty
Tandoori Salmon Machli Whole salmon with yoghurt and spices
Gosht Boti Kebab *Lamb cubes with yoghurt*
Jhinga Masala Deep-fried *shrimp with aromatic spices and curry leaf*
Subz Shami Kebab *Minced mixed vegetable patty with aromatic spices*

Curry Set

Gosht Rogan Josh *Mutton in red sauce*
Gosht Korma *Mutton cubes with cashew nut sauce*
Samudri Jhinga Malabar *Lobster in coconut sauce*
Palak Paneer *Spinach purée with cottage cheese*
Dal Makhani *Black lentil with butter sauce*
Kadai Bhindi *Lady finger with bell pepper*
Punjabi Kadhi Pakora *Deep-fried fritters with creamy yoghurt curry*

Basmati Rice and Naan

Saffron basmati rice
Masala and plain papadum
Plain or garlic naan
Tandoori roti

LITTLE FAN CORNER

Nuggets
Fish stick
Chicken ham sandwich
Egg mayonnaise sandwich
Vegetable sandwich
Fruit bowl
Muffins
Mini doughnuts



New Year's Eve Dinner

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
Christmas cookies
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 Dinner

1 January 2026

6:30pm - 10:00pm

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

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New Year's Day Dinner

NEW YEAR'S SPECIALS

LIVE CARVING BOARD

Crispy bavarian pork knuckle with sauerkraut

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

Salmon wellington *Stuffed with spinach, mushrooms and feta cheese*

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

BBQ SPECIALS

Wagyu ribeye steak

Lamb chop

Honey chicken wings

Pork ribs

Garlic king prawn

Seasonal vegetables

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

NOODLE STATION

Lobster laksa

Beef shabu ramen

The Wheel of Pasta

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

SEAFOOD COLOSSEUM

Mud crab

Snow crab

Tiger prawn

White clam

Green-lipped mussel

Boston lobster

Seasonal oyster

Selections of condiments, lemon and tabasco sauce.



New Year's Day Dinner

SALAD

Selection of market fresh lettuce, condiments and dressings
Truffled crab rillettes salad with ikura
Thai beef salad
Kale and pomegranate salad with pecan nuts

SELECTIONS OF COLD CUT PLATTER

Wagyu pastrami
Casalingo
Smoked salmon
Peppercorn mackerel
Snow fish

FINEST SELECTIONS OF GOURMET FARMHOUSE CHEESE

Selection of dried fruits and crackers

JAPANESE COUNTER

Sashimi
Salmon, tuna, octopus, amaebi

Sushi and Maki

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

Cha Soba

Shoyu broth, Japanese pickles, bonito flakes, seaweed strips, sesame seeds

PIZZA

Ham and cheese pizza
Forest mushroom pizza

ASIAN DELIGHTS

Lotus root and peanut soup
Tom Yum Goong *Thai-style hot and sour prawn soup*
Chilli crab with mantou
Espresso coffee pork
Sichuan-style chicken with dried chilli
Pad Kra Pao Nua *Stir-fried beef with Thai holy basil*
Steamed fish with soy sauce
Bi Feng Tang-style prawns
Kung pao calamari with dried chilli and ginger
Pad Pak Ruam Mit *Thai-style wok-fried mixed vegetables*
Cantonese-style noodles with king prawn
Khao Pad Moo Daeng *Fried rice with roasted pork*



New Year's Day Dinner

EUROPEAN DELIGHTS

Roasted chestnut soup
Moroccan-style chicken stew
Braised beef cheeks with mulled red wine reduction
Slow-cooked duck confit served with orange jus
Oven-baked fish with served with citrus dill cream sauce
Clam in sake broth
Macaroni and cheese
Truffled potato gratin
Sautéed medallion vegetables with king oyster mushroom
Sautéed broccolini with garlic and chilli flakes
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
Potato wedges
Chicken ham sandwich
Egg mayonnaise sandwich
Vegetable sandwich
Popcorn
Fruit bowl
Candy
Chocolate



New Year's Day Dinner

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

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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

Petite Four and Cookies

Garden of Fruits

Selection of tropical and seasonal fruits