

Saveur



04 Year End Festive Buffet

Experience an opulent showcase of seasonal delicacies

06 Festive High Tea

Celebrate the most wonderful time of the year

07 A Hua Ting Christmas

Discover exquisite Cantonese cuisine featuring timeless signatures

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Joy is served when loved ones gather

12 Festive Celebrations

Countdown and celebrate with us





Season's Greetings!

It is my favourite time of the year.

As the tapestry of the holidays unfolds, embrace the spirit of togetherness, savour moments of wonder, and celebrate the promise of new beginnings.

This festive season, our lobby has been transformed into an Amethyst Yuletide Wonderland, sparkling with charm and purple-hued enchantment. At its heart stands The Merry Haus, filled with festive goodies, decked in red and white - capturing the joy and wonder of Christmas.

Delight in takeaway signature roasts and artisanal desserts or indulge in luxurious Festive Buffets at The Orchard Cafe. Celebrate a Hua Ting Christmas with specially crafted set menus. Prefer a slower pace? Savour a leisurely Festive High Tea before ringing in the New Year with an elegant Set Dinner at Bar Intermezzo, complete with live music and a vibrant countdown celebration.

From our home to yours, we wish you a joyous holiday season and a prosperous 2026!

Nelson Camoeira General Manager





Dear End FESTIVE BUFFET

17 Nov 2025 to 11 Jan 2026

Indulge in a French Style Butter & Black Truffle Roasted Whole Turkey, Roasted Spanish Style Lechon, Moroccan Style Slow Roasted Australian Grain Fed Black Angus Striploin, Mediterranean Herb Grilled Oysters, Boston Lobster, signature local favourites, and more.

Complete your feast with **Whisky Mix Fruit Crispy Egglet**, sumptuous log cakes, and classic festive treats, crafted to warm your heart.

Monday - Thursday

\$94 (Lunch) | \$108 (Dinner)

Friday

\$94 (Lunch) | \$118 (Dinner)

Saturday - Sunday

\$104 (Lunch) | \$118 (Dinner)

24 Dec

\$120 (Lunch) | \$150 (Dinner)

25 Dec

\$138 (Lunch/Dinner)

31 Dec

\$120 (Lunch) | \$148 (Dinner)

1 Jan 2026

\$106 (Lunch) | \$120 (Dinner)

EARLY BIRD

25%

off bookings by 8 Dec

9



BAR—— INTERMEZZO

HIGHTEA In afternoon affair 17 Nov 2025 to 11 Jan 2026



1PM - 5PM | From \$40 per pax

Savour exquisite bites like Bloody Mary Sicilian Red Prawn Cocktail, Pan Roasted Rougié Foie Gras Brioche with Fig Chutney perfectly paired with sweet treats including a Peanut Butter and Caramel Bar, decadent Raspberry Pistachio Profiteroles, and more.









A Hua Ting Christmas

17 Nov 2025 to 11 Jan 2026

Set Menus from \$148 per pax

Discover the essence of Cantonese cuisine featuring timeless signatures, succulent roast delights, hand-crafted dim sum that resonate with both classic lovers and a new generation of diners. A favourite destination for family celebrations and year end festivities.

Lunch -11.30AM - 2.30PM (weekday) 11AM - 2.30PM (weekend)

Dinner -6PM - 10PM







Elevate your celebrations with our gourmet festive takeaway menu beautifully prepared and ready to serve. Whether for entertaining or gifting, choose from our selection of luxurious roasts and artisanal desserts curated to bring culinary sophistication to your festive moments.



Festive Goodies

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Mix Nut Oat Crisps	\$28	
Hazelnut Praline Chocolate Cookies	\$28	
Classic Crunchy Hazelnut Praline Chantilly	\$92	
Raspberry Pistachio Santa's House	\$92	
Peanut Butter & Jelly Inspired	\$92	

Festive Delights

Maple and Mustard Baked Royal Ham	\$238
Traditional Norwegian Salmon Trout Wellington	\$260
Traditional Roasted Whole Turkey	\$265
Manuka Honey and Macallan Whisky Baked Bone-In Gammon Ham	\$368
A5 Japanese Miyazaki Wagyu Beef Rib Eye	\$488
Roasted Lechon	\$999







Festive Hampers

Beautifully wrapped, these hampers embody the spirit of refined giving, making every gift a statement of luxury and heartfelt appreciation.

Festive Fir

\$398

One Bottle of Prosecco, Panettone, Plums in Mulled Wine in Syrup, Muraglia Pitted Coratina Extra Virgin Olive Oil, Soft Amaretti, Homemade Fruit Cake, Homemade Chocolate, Homemade Mixed Cookies

Tinsel Treats

\$288

One Bottle of Prosecco, Panettone, Black Olives and Capers Natural Sauce, Oilala Coratina Extra Virgin Olive Oil - Intense Flavour, Homemade Fruit Cake, Homemade Chocolate, Homemade Mixed Cookies

Santa's Shacks \$150

One Bottle of M Wines (+ \$30 for an upgrade to Prosecco), Homemade Chocolate, Homemade Cookies









Festive Staycation

Just for you

17 Nov 2025 to 1 Jan 2026

Enjoy a two-night festive stay with exclusive perks and special treats, crafted to make your celebration unforgettable.

Complimentary Perks

- Room Upgrade to Next Room Category
- Late check out at 2PM
- Flexible cancellation
- Welcome Christmas Log Cake
- 1 Bottle of M Wines

- 30% Buffet Discount at The Orchard Cafe
- 25% A La Carte Discount at Hua Ting Restaurant
- Cocktails for 2 at Bar Intermezzo
- Wash and style, paired with an intensive hair treatment for one (worth \$178) at salon.B
 (Add. guest at a special rate of \$48 for the same package)



Countdown & Celebrate

Festive Dinner

31 Dec 2025

6PM - 1AM | From \$198 per pax

Ring in 2026 in style at Bar Intermezzo! Treat yourself to a lavish 5-course set dinner featuring a live culinary station, perfectly paired with 2 hours of free-flow house pour beverages. Enjoy live entertainment and dance the night away as we count down to 2026!

We will be screening live countdowns from around the world, building the excitement until the clock strikes midnight.

Timeslots

6PM - 8PM | 8.30PM - 10.30PM | 11PM - 1AM





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