



Year End FESTIVE BUFFET

17 Nov 2025 to 11 Jan 2026

excluding 24 Dec (dinner), 25 Dec (lunch & dinner), 31 Dec (lunch & dinner), 1 Jan (lunch and dinner)

Monday - Thursday

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

Friday

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

Saturday - Sunday

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

CHRISTMAS SALAD

Heirloom Tomato Caprese Salad

Quinoa Salad, Roasted Squash, Pomegranate, Pecans

Poached Broccoli, Egg Mimosa, Toasted Almond, Parmesan Cheese

Poached Vietnamese Red Prawn, Ripe Mango, Glass Noodle Salad

Duck Leg Confit, Smoked Lemon Hummus

Braised Short Ribs In Honey Mustard Dressing

Maple Baked Ham, Root Vegetables

Pulpo A La Gallega, Romesco, Smoked Paprika, Baby Potato

ANTIPASTO PLATTER

Salami | Mortadella | Bresaola | Coppa | Smoked Salmon | Smoked Tuna

Gorgonzola | Parmigiano Reggiano | Brie | Emmental

Assorted Artisan Breads

SEAFOOD ON ICE

Red Prawns | Cherry Clam | Sea Whelk | Black Mussels | Half Shell Scallop

Snow Crab (*dinner only*)

Boston Lobster (*Friday, Saturday, Sunday dinner only*)

SASHIMI & SUSHI

Norwegian Salmon Trout | Yellow Fin Tuna | Hokkaido Tako

Assorted Sushi and Maki Roll of the Day

Chirashi Don (*Friday and Saturday dinner only*)

 On Rotation

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ORCHARD
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🕒 SOUP

French Onion Soup | Seafood Bouillabaisse | Classic Spanish Country Soup
Double Boiled Soup of the Day

🕒 LOCAL & CHINESE

Stir Fry Mala Pork | Chinese Wine Braised Pork Hock | Klang Dry Bak Kut Teh
Stir Fry Butter Prawn | Steamed Scallops in Vermicelli | Chili Clams
Simmered Chicken and Lotus Root | Sweet & Sour Chicken | Ginseng Herbal Chicken
Nyonya Steamed Fish | Steamed Fish with Crispy Taucheo | Fried Fish In Thai style
Braised Ee-Fu Noodles | Stir Fry Chow Mein | Pork Trotter Bee Hoon with Chestnut
Vegetable of the Day
Wok Fry Singapore Chilli & Pepper Crab (Friday, Saturday, Sunday dinner only)

🕒 INDIAN

Kashmiri Pulao | Vegetable Dum Biryani | Punjab Ghee Rice
Butter Chicken | Chicken Ghee Roast | Andhra Pepper Chicken
Mughlai Karahi Gosht | Parsi Dahi Nu Gosht | Mutton Rogan Josh
Panner Butter Masala | Bhindi Masala | Paruppu Keerai Masiyal
Assorted Naan Bread
Indian Pickles and Papadum

LIVE STATION

Signature Singapore Laksa
Signature Prawn Noodles
Crabmeat & Oyster Egg Fuyong

ROAST STATION

Roasted Duck
Hainanese Chicken
Roasted Pork
Roasted Char Siew

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Festive Carvings

French Style Butter & Black Truffle Infused Roasted Whole Turkey

Serve with Roasted Vegetables, Stuffing Casserole, Turkey Gravy And Cranberry Sauce

Turkey Breast Stuffed with France Rougie Duck Foie Gras

Serve with Roasted Vegetables, Stuffing Casserole, Turkey Gravy And Cranberry Sauce

Moroccan Style Slow Roasted Australian Grain Fed Black Angus Striploin

Serve with Baby Potatoes, Yorkshire Pudding, Port Wine Gravy

Greece Style Papillote Tasmanian Salmon Trout Fillet | Sustainable Barramundi

Serve With Butter Poached, Béarnaise Sauce, Tomato Salsa

Spanish Style Honey And Brandy Glazed Royal Ham (lunch only)

Spanish Style Honey And Brandy Glazed Bone-in Garmon Ham (dinner only)

Serve With Cinnamon Apple Chutney & Rum & Raisin Sauce

Roasted Spanish Style Lechon (Friday dinner, Saturday, Sunday lunch & dinner only)

Serve With Brown Sauce & Chicken Liver Sauce

GRILL & STOVE

Tiger Prawns A La Plancha | Turkish Style Chicken |
Spanish Style Bbq Pork Belly | Grilled Beef Ribs |
Slow Cooked Wagyu Beef Cheek, Creamy Polenta |
Homemade Satay Chicken
Lebanese Style Lamb Chop (Friday and Saturday only)
Mediterranean Herb Grilled Oysters (dinner only)
Festive Sourdough Pizza Of The Day

ACTION STATION

Creamy Pappardelle Pasta
Lamb Ragout In Parmesan Wheel
Italian Style Seafood Orzo In Sizzling

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Live

Whisky Mix Fruit Crispy Egglet

CHEF NICOLE

SIGNATURE LOG CAKES

Classic Crunchy Hazelnut Praline Chantilly
Tahitian Vanilla & Caramel Pear
Cherry & Chestnut Hukambi 53%
Buche Bahibe 46% & Passion Fruit Inspiration

CHRISTMAS POPUP

Signature Mango Cake
Mixed Fruit Cake
Traditional Minced Fruit Pie
Marzipan Stollen
Oaty Granola Tart
Orange Chia Seed Cheese Loaf
Citrus Soft Jelly with Fruit

SPECIAL SHOOTER GLASS

Signature Durian Penget
Classic Tiramisu
Banana Passion Pudding

HOT DESSERT

Hot Dessert Of The Day
Festive Cranberry Chocolate Pudding
Christmas Panettone Pudding
Sticky Toffee Pudding

COOKIES

Spiced Christmas Cookies
Cinnamon Star Cookies
Almond Sugar Cookies

ICE CREAM

Vanilla
Chocolate
Strawberry
served with chocolate pearl, rainbow rice, and nuts

CHOCOLATE FOUNTAIN

with Condiments

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