



New Year FESTIVE BUFFET

1 Jan 2026 (Lunch & Dinner)

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

Chef Thenesh's Signature

PASS AROUND CANAPES *(dinner only)*

Grilled Wagyu Beef, Himalayan Salt | Lobster Thermidor Vol-Au-Vent |
Softshell Crab Aburi | Parma Ham Cannoli

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, Hokkaido Scallops, Baby Potato, Romesco Sauce

ANTIPASTO PLATTER

Chorizo | Jamón Serrano | Salami | Mortadella | Bresaola | Coppa
Artisan Premium Cheese Selection
Assorted Artisan Breads

SEAFOOD ON ICE

Red Prawns | Cherry Clam | Half Shell Scallop | Sea Whelk | Black Mussels |
Snow Crab | Boston Lobster

 On Rotation

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Menu is on rotation basis and subject to change without prior notice.



The
ORCHARD
CAFE

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SASHIMI & SUSHI

Norwegian Salmon Trout | Yellow Fin Tuna |
Hokkaido Tako
Assorted Sushi and Maki Roll of the Day
Salmon Belly Chirashi Don
Wagyu Beef Chirashi Don

TEMPURA

Prawn | Snow Crab | Fish
Vegetables

SOUP

Tender Pot Roast French Onion Soup | Boston Lobster Bisque
Double Boiled Fish Maw & Abalone Soup

LOCAL & CHINESE

Chinese Wine Braised Pork Hock | Stir-Fry Scallops, XO Sauce | Steamed Sri Lankan
Crab in Vermicelli | Herbal Claypot Chicken | Steamed Seabass, Garlic, Soy Sauce |
Braised Ee-Fu Noodles, Mushrooms | Stir-Fry Broccoli & Chinese Mushroom

INDIAN

Hyderabadi Lamb Shank Biryani | Lucknow Butter Chicken | Sri Lankan Crab Masala
Assorted Naan Bread
Indian Pickles And Papadum

LIVE STATION

Signature Singapore Laksa

ACTION STATION

Pan Fry France Rougie Duck
Foie Gras with Rhubarb Chutney

ROAST STATION

Roasted Duck
Hainanese Chicken
Roasted Pork
Roasted Char Siew

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Festive Carvings

Charcoal Grilled Grain Fed Black Angus Prime Rib *(lunch only)*

Serve with Roasted Vegetables, Mustard, Beef Jus

Greece Style Papillote Tasmanian Salmon Trout Fillet

Serve With Butter Poached, Béarnaise Sauce, Tomato Salsa

French Style Honey And Cognac Glazed Bone In Gammon Ham

Serve With Cinnamon Apple Chutney & Rum & Raisin Sauce

Lebanese Style Roasted Whole Lamb In Preserved Lemon

Serve with Baked Black Garlic, Roasted Vegetable, Mint Sauce

Roasted Lechon *(dinner only)*

Serve with Mang Tomas Sauce

Moroccan Style Slow Roasted Australian Grain Fed Wagyu Beef Leg *(dinner only)*

Serve with Baby Potatoes, Yorkshire Pudding, Port Wine Gravy

GRILL & STOVE

Tiger Prawns A La Plancha | Homemade Satay Chicken | Grilled Lamb Chop | Grilled Beef Ribs | Homemade Satay Pork | Baked Mentaiko Oysters | Festive Sourdough Pizza

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Five

Vanilla Panna Cotta with Rose Jelly

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
Popcorn

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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