



# Year End FESTIVE BUFFET

24 Dec (Dinner), 25 Dec (Lunch & Dinner)

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

25 Dec  
\$138 (Lunch/Dinner)

## Chef Theres's Signature

### PASS AROUND CANAPES

Grilled Wagyu Beef, Himalayan Salt | Duck Rillettes Gateaux, Passionfruit  
Hokkaido Scallops Gazpacho | Parma Ham & Melon

### 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  
Gorgonzola | Parmigiano Reggiano | Brie | Emmental  
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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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 | Oyster | 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 Crab in Vermicelli |  
Singapore Chilli Crab | Herbal Claypot Chicken | Steamed Seabass, Garlic, Soy Sauce | Pork Trotter  
Bee Hoon with Chestnut | 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

**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 Wagyu Beef Leg**

*Serve with Baby Potatoes, Yorkshire Pudding, Port Wine Gravy*

**Himalayan Salted Baked Tasmanian Salmon Trout Fillet**

*Serve With Butter Poached, Béarnaise Sauce, Tomato Salsa*

**Roasted Lechon**

*Serve with Mang Tomas Sauce*

**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*

## GRILL & STOVE

Tiger Prawns A La Plancha | Grilled Chicken Wings | Homemade Satay Chicken |  
Homemade Satay Pork | Grilled Beef Ribs | Grilled Lamb Chops | Mediterranean  
Herb Grilled 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 Panattone 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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