



## FLAMING FESTIVE

# Christmas BUFFET

Christmas Eve, 24 Dec (dinner) | Christmas Day, 25 Dec (lunch & dinner)

### XMAS CANAPÉ

Grilled Wagyu Beef Slices, Sunchoke, Tonnato Dressing  
Duck Rillettes Gateaux, Passionfruit Apple Stick  
Hokkaido Scallops Gazpacho  
Smoked Salmon, Caviar

### APPETIZER

Christmas Compose Salad  
Turkey Ham, Winter Vegetables, Cranberry  
Poached Lobster, Mango, Pomelo, Namjin Sauce  
Balik Salmon, Radish, Pickled Red Onion  
Yunnan Mushroom, Baby Cucumber, Black Garlic Sauce  
Pulpo a la Gallega, Romesco, Smoked Paprika, Baby Potato  
Quinoa Kale Salad, Roasted Squash, Pomegranate, Pecans  
Salad Bar with Condiments

### ARTISAN CHEESE AND COLDCUTS

### SEAFOOD ON ICE

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

### JAPANESE

Sashimi:  
Salmon  
Yellow Fin Tuna  
Hokkaido Tako  
Hamachi  
  
Sushi:  
Assorted Sushi  
Maki Roll of the Day

### SOUP

Roasted Chestnut Soup with Clam  
Double Boiled Fish Maw and Abalone Soup





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### CARVINGS

Traditional Roasted Turkey Stuffed with Chestnut

*served with wild mushroom duxelles, roasted vegetables, stuffing casserole, turkey gravy, and cranberry sauce*

Manuka Honey Glazed Turkey Ham

*served with apple chutney sauce and cranberries sauce*

Roasted Lamb with Black Garlic and Rosemary

*served with spiced apple sauce and raisin sauce*

Slow Roasted Australian Wagyu Prime Rib

*served with baby potatoes, yorkshire pudding, and rosemary jus*





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### CHEF SPECIAL

Baked Boston Lobster Thermidor

#### CHARCOAL GRILL AND STOVE

Jumbo River Prawns  
*(dinner only)*  
Tiger Prawn  
Squid  
Mentaiko Cheese Baked US Oyster  
Salmon Fillet  
Chicken & Mutton Satay  
Lemongrass Chicken  
Cajun Chicken Wings  
Chicken Sausage  
Argentine Spiced Beef Fillet  
Lamb Shoulder  
Vegetables

#### INDIAN

Lamb Shank Biryani  
Butter Chicken Curry  
Mutton Rogan Josh  
Panner Butter Masala  
Assorted Naan Bread  
Indian Pickles  
Papadum

#### CHINESE

Singapore Chilli Crab with Fried Mantou  
Stir-Fry Slipper Lobster Black Pepper Sauce  
Traditional Taiwanese Braised Duck  
Ginseng Herbal Spring Chicken  
Steamed Grouper with Ginger Soy Sauce  
Black Pepper Udon with Baby Octopus

#### NOODLE

Signature Singapore Laksa

#### ROAST

Roasted Duck  
Roasted Chicken  
Hainanese Chicken  
Peking Duck





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### CHEF SIGNATURE

Valrhona Guanaja Chocolate Crispy Log Cake  
Ispahan Lychee Citrus Log Cake  
Caramel Banana Log Cake

### POP UP

Signature Mango Cake  
Mixed Fruit Cake  
Traditional Minced Fruit Pie  
Marzipan Stollen  
Orange Chia Seed Cheese Loaf  
Madagascar Chestnut Mont Blanc Tart  
Citrus Fruits Soft Jelly

### SHOOTER

Signature Durian Pengat  
Granny Smith Apple Cherry Crumble  
Classic Tiramisu

### LIVE

Lychee Crispy Raspberry Espuma

### ASSORTED CHRISTMAS COOKIES

Spices  
Cinnamon Star  
Almond Sugar

### HOT DESSERT

Dessert of the Day  
Signature Chocolate Pudding  
Christmas Panettone Pudding  
Sticky Toffee Pudding  
Popcorn

### SNOWBALL

Gingerbread Ice Cream  
Pomegranate  
Crispy Meringue

### ICE CREAM

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

### CHOCOLATE FOUNTAIN WITH CONDIMENTS