



FLAMING FESTIVE

Christmas BUFFET

excl. 23 - 25 Dec (lunch & dinner) , 31 Dec (dinner) and 1 Jan (lunch & dinner)

APPETIZER

Christmas Compose Salad
Heirloom Tomato Caprese Salad
Poached Prawn, Mango, Pomelo,
Namjin Sauce
Balik Salmon, Radish, Pickled Red Onion
Pulpo a la Gallega, Romesco, Smoked
Paprika, Baby Potato
Quinoa 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
(weekends dinner only)

JAPANESE

Sashimi:
Salmon
Yellow Fin Tuna
Hokkaido Tako

Sushi:
Assorted Sushi
Maki Roll of the Day

SOUP

Double Boiled Soup of the Day
☞ Jerusalem Artichoke Soup | Seafood
Bouillabaisse | Cream of Truffle Chicken 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

(dinner only)

Slow Roasted Australian Beef Striploin

served with baby potatoes, yorkshire pudding, and rosemary jus

(weekdays only)

Slow Roasted Australian Wagyu Rump

served with baby potatoes, yorkshire pudding, and rosemary jus

(weekends only)



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CHEF SPECIAL

Homemade Fresh Pasta with Turkey and Chanterelle Mushroom

(weekends only)

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

🔄 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

Papadum

CHINESE

🔄 Traditional Taiwanese Braised Lamb | Stir Fry Lamb
with Asparagus

🔄 Stir-Fry Slipper Lobster | Stir Fry Butter Prawn |
Chilli Lala

🔄 Braised Duck | Ginseng Herbal Chicken |
Har Cheong Gai | Gochujang Fried Chicken

🔄 Nyonya Steamed Fish | Steamed Fish with Crispy
Taoso | Steamed Fish with Ginger Soy Sauce

🔄 Braised E Fu Noodles | Stir Fry Chow Mein |
Black Pepper Udon with Seafood

NOODLE

Signature Singapore Laksa

Prawn Noodle

ROAST

Roast Duck

Hainanese Chicken

Peking Duck

(weekends only)



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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

ASSORTED CHRISTMAS COOKIES

Spices
Cinnamon Star
Almond Sugar

HOT DESSERT

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

LIVE

Lychee Crispy Raspberry Espuma

ICE CREAM

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

CHOCOLATE FOUNTAIN

Strawberry
Grape
Marshmallow