



## HOLIDAY HARVEST

# Christmas

## BUFFET

*It's a Frosty Festive Feast!*

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  
Parma Ham & Melon

### APPETIZER

Christmas Compose Salad  
Ham Salad, 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

### ANTIPASTO PLATTER

Chorizo  
Jamón Serrano  
Salami  
Mortadella  
Bresaola  
Coppa  
Gorgonzola  
Parmigiano Reggiano  
Brie  
Emmental  
Artisan Breads

### 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



## HOLIDAY HARVEST

# Christmas

## BUFFET

*It's a Frosty Festive Feast!*

---

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

### CARVINGS

Traditional Roasted Turkey Stuffed with Rougie Duck Foie Gras  
*served with wild mushroom duxelles, roasted vegetables, stuffing casserole, turkey gravy, and cranberry sauce*

Slow Roasted Australian Beef Prime Rib  
*served with baby potatoes, yorkshire pudding, and port wine gravy*

Tandoori Roasted New Zealand Lamb Leg  
*served with baked black garlic, roasted vegetables, and mint sauce*

The Macallan Whisky Baked Bone-In Gammon Ham  
*served with spiced apple sauce and rum and raisin sauce*

En Papillote Tasmanian Salmon Fillet  
*served with butter poached, béarnaise sauce, and tomato salsa*



## HOLIDAY HARVEST

# Christmas

## BUFFET

*It's a Frosty Festive Feast!*

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

### CHEF SPECIAL

Pan Fry Rougie Duck Foie Gras with Rhubarb Chutney

### CHARCOAL GRILL AND STOVE

Mentaiko Cheese and Bacon Baked US Oyster  
Tiger Prawns a la Plancha  
Grilled Teriyaki Squid  
Yakitori Chicken Skewer  
Homemade Pork Satay

### 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 Pork Hock  
Ginseng Herbal Spring Chicken  
Steamed Grouper with Ginger Soy Sauce  
Pork Trotter Bee Hoon with Chestnut

### NOODLE

Signature Singapore Laksa

### ROAST

Suckling Pig  
Roasted Duck  
Roasted Pork  
Hainanese Chicken



## HOLIDAY HARVEST

# Christmas

## BUFFET

*It's a Frosty Festive Feast!*

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

### DESSERT

#### 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