# FIRE UP THE GRILL
## FESTIVE EDITION



Fire Up the Grill gets a festive twist with a hearty spread of holiday favorites and fire-kissed indulgence. Head to the live carvery station for Roasted Angus Prime Rib and Roast Turkey, alongside comforting classics like Lobster Mac & Cheese and Cheesy Baked Oysters. Beyond the carvery, dive into fresh seafood on ice and finish on a sweet note with an indulgent spread of festive desserts. A spirited celebration of festive flavors, best enjoyed by the waterfront.

**14 NOVEMBER - 19 DECEMBER 2026**
**EVERY SATURDAY | 6PM - 10PM**
**$118++ PER PERSON**

Outdoor Movie Screening: 7:30PM onwards

Beverage packages (3 hours)
$68++ inclusive of Wines, Spirits, and Beer
$88++ inclusive of Moët & Chandon Brut Impérial, Wines, Spirits, and Beer

Kids Pricing:
6-12 years old: 50% off | Under 6 years old: Free

the kitchen table

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**SEAFOOD ON ICE**
Sustainable Irish Oysters, Crab Legs, Prawns, Mussels, Scallops

**BBQ SEAFOOD & VEGETABLES**
Slipper Lobster With Garlic Butter
Grilled Tiger Prawns
Grilled Squid In Herbs, Lime & Garlic
Cheesy Baked Oyster
Seafood Paella
Grilled Broccolini (V)
Lobster Mac & Cheese

**BBQ MEATS** *(From the Wood-fired Parilla)*
Lamb Leg in Chimichurri
Peri-peri Spatchcock Chicken
Angus Beef Sirloin MB4+
Spicy Jalapeno & Cheddar Pork Sausages
Chicken And Pork Satay, Cucumber, Pineapple, Sticky Rice, Peanut Sauce
*Chimichurri, BBQ Sauce, Red Wine Sauce, Béarnaise*

**CARVERY**
Roasted Angus Prime Rib, Horseradish, Grain Mustard
Roast Turkey, Cranberry Sauce
Salmon en Croûte, Dill Cream Sauce

Sides
Roast Parsnips, Glazed Carrots, Mashed Potatoes, Roast Pumpkin,
Brussels Sprouts, Grilled Asparagus

Sunchoke & Parsnip Soup

**BBQ SPECIALS BY CHEF ASHOK**

Tandoori Spice Whole Chicken Spinach Stuffing
Tandoori Prawn
Cranberry Podi Spice Whole Baked Fish
Brussels Sprout Poriyal
Oven Roasted Cauliflower
Pistachio Cranberry Pulao
Lamb Rack, Roasted Potato

Butter Naan, Garlic Naan, Cranberry Cheese Naan, Chutneys, Raita, Pappadums

(V) Vegetarian, (N) Contains Nuts, (S) Seafood, (P) Pork
Menu is subject to change without prior notice.

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## SUSHI & SASHIMI

**Sashimi**
Salmon | Tuna | Hamachi

**Sushi**
California Roll | Vegetarian Maki | Nigiri Salmon | Nigiri Tuna | Ebi Nigiri | Tobiko | Corn & Mayo

Soy Sauce, Pickled Ginger, Wasabi

## CANTONESE BBQ
Roast Duck, Crispy Chicken, Honey Roasted Pork, Crispy Pork Belly

## LIVE STATION – NOODLE COUNTER

Golden Seafood Broth | Seafood Laksa

Choice of 3 Kinds of Vegetables and 4 Kinds of Protein

Noodles
Yellow Noodles | Egg Noodles | Rice Noodles

## SALADS
**Balsamic Blackberry Chicken Salad**
Crumbled Cheese, Blackberries, Thyme, Pecan Nuts, Balsamic Glaze

**Beetroot & Kale Salad**
Carrot Julienne, Red Onion, Walnuts, Feta Cheese, Orange Dressing

**Grilled Steak Salad**
Arugula, Cherry Tomato, Onion, Avocado, Goat Cheese, Garlic Vinaigrette

**Honey Baked Ham & Asparagus Salad**
Mushroom, Crumbled Egg, Tarragon Vinaigrette

## VEGETARIAN APPETIZERS
Hummus, Baba Ghanoush, Marinated Olives, Marinated Artichokes, Tabbouleh
Grilled Eggplant Salad, Cherry Tomatoes, Grilled Zucchini Salad, Marinated Feta Cheese,
Roast Pepper Salad

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## CHEESE & COLD CUTS
Selection of 6 Kinds of Cheeses and 6 Kinds of Cold Cuts

## SMOKED FISH
Smoked Salmon, Dill-cured Salmon

## ASIAN DELIGHTS
Sakura Ebi Fried Rice

Korean Fried Chicken

Teriyaki Salmon

Singapore Chilli Crab with Mantou

## FRUITS
3 Kinds of Seasonal Sliced Fruits

3 Kinds of Seasonal Whole Fruits

## DESSERTS
Christmas Lemon Yule Log Cake

Dark Chocolate Hazelnut Yule Log Cake

Christmas Stollen Bread

Flourless Chocolate Cake

Basque Cheese Cake

Orange Chocolate Milk Cake

Vanilla Crème Brûlée

Black Forest Cherry

Salted Caramel Chocolate Tart

Crunchy Pistachio

Macaron

Assorted Cookies & Candy

Chocolate Fountain & Condiments

Soft Serve Ice Cream with Condiments

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# FREE FLOW BEVERAGE PACKAGE

**Beverage packages (3 hours)**
**$68++ inclusive of Wines, Spirits, and Beer**
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**BEER**
Tiger Draught, Singapore

**WHITE WINE**
Fábula de Paniza, Chardonnay

**ROSÉ WINE**
The Pale Rose by Whispering Angel, France

**RED WINE**
Fábula de Paniza, Garnacha

**SPIRITS**
Bombay Sapphire | Absolut Blue | Bacardi White Rum
Olmeca Reposado | Jim Beam | Hennessy VSOP