THE FOOD LIST

25TH DECEMBER
CHRISTMAS DINNER
Dinner Buffet | 6PM – 10PM

SGD 178
Food and non-alcoholic beverages included

SGD 288
Inclusive of R de Ruinart

CHARCUTERIE (P)
Beef Bresaola | Pork Salami | Chorizo | Prosciutto | Iberico ham
Assorted Terrines & Pâtés

MAISON BORDIER CHEESES (V)
7 Kinds by Maison Bordier Cheese, Truffle Honey, Fig Jam, Walnuts

Burrata, Vanilla Olive Oil, Pomegranate, Mango, Balsamic Beetroot

ANTIPASTI (V | N)
Grilled Zucchini | Marinated Artichoke | Semi-Dried Tomatoes | Marinated Olives | Grilled Bell Pepper Salad | Grilled Eggplant Salad | Hummus | Baba Ghanoush | 3 Kinds of Lettuce | Dressings and Condiments

SALAD BAR
Create Your Own Mix at "Snap Sauce Serve"

SOUP
Lobster Bisque, Cognac, Herbs

SUSTAINABLE IRISH OYSTER

Condiments
Mignonette Sauce, Lemon Wedges, Lime Wedges, Tabasco

SUSTAINABLE CHILLED SEAFOOD
Snow Crab | Prawns | Lobster | Lobster Claw | Scallop on the Shell
Irish Oysters

Condiments
Mignonette Sauce, Lemon Wedge, Lime Wedge, Tabasco, American & French Cocktail Sauce, Confit Lemon, Lemon Wedges, Lime Wedges, Burnt Cucumber Salsa

SUSTAINABLE SMOKED SEAFOOD
Smoked Salmon | Beetroot-cured Salmon | Dill Salmon

Condiments
Capers, Chopped Egg White, Chopped Egg Yolk, Sour Cream, Mustard, Chopped Parsley, Chopped Chives

SALADS
Classic Cobb Salad | Rock Lobster & Sundried Tomato Salad
Prawn & Mango Salad | Green Asparagus | Beetroot & Kale Salad | Mushroom & Truffle Salad

(V) Vegetarian, (N) Contains Nuts, (S) Seafood, (P) Pork

Prices are in Singapore dollars, subject to 10% service charge and prevailing government taxes.

Menu is subject to change without prior notice.

the kitchen table

SASHIMI
Sustainable Salmon | Tuna | Hamachi

SUSHI
California Roll | Vegetarian Maki | Nigiri Salmon
Nigiri Tuna | Ebi Nigiri | Tobikko | Corn & Mayo

Condiments
Soy Sauce, Pickled Ginger, Wasabi

ASIAN HOT DISHES
Spam & Foie Gras Fried Rice
Braised Tofu with Crab Meat
Salt & Pepper Soft-shell Crab
Chu Hou Braised Brisket
Double-Boiled Golden Chicken Soup with Fish Maw

LIVE STATIONS
La Mian
Hand-pulled Noodles with Seafood

CANTONESE BBQ
Roast Duck
Crispy Chicken
Crispy Pork Belly
Char Siu Pork
Hainanese Fragrant Rice

WOOD-FIRED SEAFOOD
Large Tiger Prawns, Squid, Scallops

Sauce
Yuzu Butter, Thai Seafood Sauce, Mango Tomato Salsa, Tabasco

CARVERY
Roasted Angus Prime Rib, Horseradish, Grain Mustard
Honey-glazed Christmas Ham, Caramelized Pineapple
Whole Roast Turkey, Cranberry Sauce, Stuffing

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

FROM THE BASQUE WOOD-FIRED GRILL
Sanchoku Wagyu Flank Steak
Lamb T-bone
Peri-peri Free-range Chicken
Spicy Jalapeño & Cheddar Pork Sausage

Condiments
Red Wine Sauce, Mint Sauce, Béarnaise Sauce, Chimichurri, Salsa Verde

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SPICE AFFAIR

Chettinad Macchi Masala (Fish)
Tandoori Lamb Rack (Lamb)
Tandoori Prawn
Tandoori Turkey
Murg Kali Mirch
Paneer Lababdar
Podi Spice Chicken Shawarma
Assorted Naan

Condiments
Mint Chutney, Raita, Mango Chutney, Achar, Pappadam

DESSERT

Panettone
Stollen Bread
Christmas Fruit Cake
Dark Chocolate Hazelnut Yule Log
Christmas Log Lemon Cake
Pistachio Chocolate Praline Yule Log
Caramel Mixed Nut
Red Velvet Cream Cheese Frosting
Christmas Tree Brownie
Caramel Choux Cream
Pavlova
Black Forest Trifle
Christmas Cupcakes
Mixed Candy
Assorted Cookies
Chocolate Fountain with Condiments
Soft-serve Ice Cream

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