THE FOOD LIST

31st DECEMBER 2026
NEW YEAR'S DINNER

Dinner Buffet | 6PM – 10PM
Drinks Package (Champagne & Cocktails) | 6PM – 11PM

Early Bird Offer SGD 358 Inclusive of Dinner Buffet and Champagne (until 15 Dec 2026)	SGD 398 Inclusive of Dinner Buffet and Champagne	SGD 178 inclusive of Dinner Buffet & non-alcoholic beverages

CHARCUTERIE (P)
Beef Bresaola, Pork Salami, Chorizo, Prosciutto, Iberico Ham, Coppa Ham, Assorted Terrines and Pâtés

MAISON BORDIER CHEESES (V)
8 kinds of Cheese, Whole Honeycomb, Fig Jam, Walnuts, Mixed Nuts and Dried Fruits

ANTIPASTI (V | N)
Grilled Zucchini, Marinated Artichokes, Semi-Dried Tomatoes, Marinated Olives, Grilled Bell Pepper Salad, Grilled Eggplant Salad, Hummus, Baba Ghanoush

SOUP
Lobster Bisque
Mushroom & Truffle Soup

SUSTAINABLE CHILLED SEAFOOD
Snow Crab, Prawns, Lobsters, Lobster Claws, Scallops on Shell Oysters, Green Mussels

Condiments
American and 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
Thai Seafood Salad, Classic Greek Salad,
Prawn and Mango Salad, Thai Style BBQ Beef Salad
Poached Asparagus Salad, Sugar Snap Peas, Soy Dressing, Sesame, Vegan Potato salad

SASHIMI
Salmon, Tuna, Hamachi

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

Condiments
Soy Sauce, Pickled Ginger, Wasabi

(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

ASIAN HOT DISHES
Spam & Foie Gras Fried Rice (P)
Braised Tofu with Crab Meat
Claypot Free Range Chicken with Oyster
Miso Glazed Cod
Black Pepper Lamb Chop
Thai-Style Steamed Snapper With Lime
Chu Hou Braised Brisket

LIVE STATION - NOODLE COUNTER
Singapore Fish Noodle Soup
Sliced Grouper, Scallion, Tomato, Tofu, Dried Fish Skin

Singapore Laksa
Prawn, Quail Egg, Fish Cake, Tofu, Bean Sprout

LIVE STATION
Foie Gras
Toasted Brioche, Fig Jam

Burrata
Heirloom Tomatoes, Basil, Extra Virgin Olive Oil, Balsamic

Raclette
Served with Cold Cuts, Potatoes and Vegetables

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

ALMOND WOOD FIRE GRILLED SEAFOOD
Large Tiger Prawns, Octopus, Lobster Tails

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

FROM THE WOOD FIRE GRILL
Lamb Leg with Chimichurri
Peri-peri Free-range Chicken
Sanchoku Wagyu Flank Steaks
Wood-fired Bone Marrow with Gremolata

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

CARVERY
Roasted Angus Prime Ribs, Horseradish, Grain Mustard

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

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SPICE AFFAIR

Tandoori Spice Whole Lamb
Palak Paneer
Murg Kali Mirch Chicken
Biryani Pulao
Assorted Naan

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

DESSERT

Chocolate Peanut Butter Cake
Basque Cheesecake
Chocolate Éclair
Fresh Fruit Frangipane Tart
Red Velvet Cream Cheese Frosting
Kumquat Pear Mousse
Almond Financier
Berry Crème Brûlée
Cappuccino Assassino
Vanilla Raspberry Mousse
White Chocolate Pistachio Cake
Chocolate Caramel Tart
Mixed Candy
Assorted Cookies
Chocolate Fountain with Condiments
Soft-Serve Ice Cream

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