



CHRISTMAS EVE DINNER PROMOTION

24 DECEMBER 2021

All menu items are subject to change upon availability.

SALAD BAR

Selections of Fresh Lettuce

Asian Goma, Balsamic Vinaigrette, Caesar Dressing and Thousand Island Dressing

Selection of Condiments

Cherry Tomatoes, Cucumber, Olives, Corn Kernel

Pomelo, Capsicum, Spanish Onions and Sun-Dried Tomatoes

Grated Parmesan, Croutons, Bacon Bits, Quail Egg

Sunflower Seeds, Almonds and Walnuts

Flavoured Vinegars and Oils

Matured Red Wine, White Wine, Raspberry, Balsamic

Extra Virgin Olive Oil, Walnut Oil, Avocado Oil

SALAD AND APPETIZERS

Prawn and Apple Salad

Frisée, Celery, Granny Smith Apple and Sour Cream

Tri-Colour Quinoa Salad

Cucumber, Strawberry, Goat Cheese and Citrus Vinaigrette

Smoked Duck and Lychee Salad

Heart of Palms and Sesame Vinaigrette

Roasted Beetroot Salad

Feta Cheese, Spinach and Raspberry

2110

Our Chefs will be delighted to assist you with any dietary requests.

All prices are in Singapore dollars and are subject to 10% service charge and 7% government tax

SELECTION OF COLD CUTS

Prosciutto di Parma, Salami Milano, Beef Salami
Smoked Salmon and Smoked Rainbow Trout
Sun-Dried Tomatoes, Olives, Capers, Peppers and Grilled Zucchini

CHEESE PLATTER

Gourmet Selection of Cheeses
Accompanied by Jams, Mostarda, Crackers, Nuts, Dried Fruits
Bread Sticks and Grapes

SEAFOOD COLOSSEUM

Seasonal Oysters, Boston Lobster, Tiger Prawns, Snow Crab
Alaska King Crab
Green Lip Mussels, Mud Crab, White Clams
Accompanied by Cocktail Sauce, Mignonette, Lemon and Tabasco

JAPANESE PLATTER

Selections of Sashimi, Sushi and Maki

Salmon, Tuna, Hamachi, Sweet Prawn and Tako
Sake (Salmon), Tamago, California, Kani Sarada (Crab)
Wasabi, Shoyu, Picked Ginger

Cha Soba

Shoyu Broth, Assorted Japanese Pickles, Bonito and Seaweed Strips

ASIAN DELIGHTS

Seafood Egg Drop Soup
Festive Turkey and Ham Fried Rice
Nyonya Style Steamed Fish Fillet
Chilli Seafood with Mantou
Pumpkin Braised Tofu, Green Peas and Shimeji Mushroom
Golden Salted Egg Chicken, Curry Leaf and Bird's Eye Chilli
Braised Kurobuta Pork Belly with Black Fungus and Mushroom
Wok Fried Seasonal Vegetables

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EUROPEAN DELIGHTS

Truffle-Scented Wild Mushroom Soup with Garlic Bread

Braised Beef Cheek, Hearty Vegetables

Black Truffle Chicken Roulade, Albufera Sauce

Baked Oyster, Rockefeller Style

Pan-Seared Salmon, Saffron Cream Sauce

Sautéed Brussel Sprout with Shallots and Pine Nuts

Roasted Root Vegetables

Mashed Sweet Potato

TRADITIONAL ROASTS AND LIVE STATIONS

Oven-Roasted Festive Turkey

Traditional Stuffing with Sourdough, Apple

Italian Sausage, Cherry and Pecan

Orange and Cranberry Compote

Giblet Sauce

Honey-Glazed Bone-In Ham

Red Wine Cabbage and Pineapple Sauce

Pan-Seared Foie Gras

Caramelised Apple, Brioche and Bigarade Sauce

Black Angus Tenderloin Wellington-Style

Yorkshire Pudding and Black Truffle Sauce

Tandoori Bone-In Lamb Leg

Saffron and Egg Biryani Rice

CHEF SPECIALS

Chinese-Style Roasted Meat

Crackling Pork Belly

Barbecue Char Siew Pork

Roasted Chicken

Mustard, Barbecue Sauce and Chilli

NOODLE STALL

Signature Prawn Laksa

Thick Rice Vermicelli, Fish Cake, Silver Sprouts, Beancurd Puff

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BBQ @ THE ALFRESCO

Selections of Grilled Seafood and Meat

Garlic Butter Boston Lobster

Thai-Style Grilled Pork Neck

Herb-Marinated Lamb Chop

Grilled Cumberland Sausage

Tiger Prawn Jimbaran-Style

Tomato Salsa, Horseradish Sauce, Mint Jelly, Sambal, Thai Chilli

INDIAN DELIGHTS

Tandoori Specialties

Vegetable Galouti Kebab

Black Truffle Chicken Tikka

Tandoori Salmon

Curry Set

Butter Chicken

Black Pepper Crab Masala

Malai Kofta

Saag Khumb (Spinach and Mushroom Jabzi)

Dal Makhani

Masala and Plain Papadum

Plain or Garlic Naan

Indian-Style Rice of the Day with Condiments

PASTRY AND SWEET ENDINGS

Mignardises

Bûche de Noël

Cherry and Earl Grey Chocolate

Wild Berry Confit with Cheese Bavarios Mousse

Snowy Mountain

Christmas Fruit Cake

Dresdner Stolen

Macaroons

Assorted Christmas Cookies

Grand Cru Chocolate Bonbons

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Chef In Action

Artisanal Panettone Served with Warm Marsala or Red Fruit Sabayon

Warm Desserts

Traditional Fruit Pie

Traditional Homemade Christmas Pudding with Vanilla Dark Rum Sauce

Chocolate Fountain

Dark Melted Valrhona Chocolate

Selection of Sliced Fruits and Berries, Marshmallow, Waffles and Cookies

Baked Belgian Waffles

Served with Selection of Vanilla and Chocolate Sauce

Honey Maple Syrup and Crunchy Pearls

Fruit Compote, Fruit Coulis and Chantilly

Gelato

Strawberry, Chocolate, Madagascar Vanilla and Yoghurt

Selection of Toppings

Garden of Fruits

Selection of Tropical and Seasonal Fruits

268

Per Adult

Inclusive of Free Flow of Ruinart Blanc de Blancs Champagne
House Pour Wines, Beers, Cocktails, Chilled Juices and Soft Drinks

228

Per Adult

Inclusive of Free Flow of "R" de Ruinart Champagne
House Pour Wines, Beers, Cocktails, Chilled Juices and Soft Drinks

188

Per Adult

Inclusive of Free Flow of Chilled Juices

88 per child applicable for **7** to **12** years old

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