



PRE-CHRISTMAS DINNER PROMOTION

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

Apple and Raisins Salad

Grape, Celery, Walnuts and Sour Cream

Prawn and Pasta Salad

Cocktail Sauce and Basil Pesto

Chicken Salad with Edamame

Seaweed, Cucumber, Corn and Sesame Dressing

Creamy Potato Salad

Mustard Seed and Gherkin

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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

Turkey Ham, 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, Tiger Prawns, Mud Crab

Green Lip Mussels, White Clams

Boston Lobster

Accompanied by Cocktail Sauce, Mignonette, Lemon and Tabasco

JAPANESE PLATTER

Selections of Sashimi, Sushi and Maki

Salmon and Tuna

Hamachi and Tako

(Available on Friday and Saturday)

Sake (Salmon), Tamago, California, Kani Sarada (Crab)

Wasabi, Shoyu, Picked Ginger

Cha Soba

Shoyu Broth, Assorted Japanese Pickles, Bonito and Seaweed Strips

ASIAN DELIGHTS

Double Boiled Chicken Soup

Festive Turkey and Ham Fried Rice

Steamed Catch of the Day

Chilli Seafood with Mantou

Steamed Tofu with Chicken Floss and Dried Shrimps

Crispy Fried Chicken, Teriyaki Sauce and Scallions

Kung Bao Style Stir-Fried Pork

Wok Fried Seasonal Vegetables

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EUROPEAN DELIGHTS

New England Clam Chowder with Garlic Bread
Mussels Marinière
Beef Bourguignon
Truffle Chicken Roulade, Albufera Sauce
Pan-Seared Seabass, Artichokes and Tomato Thyme Broth
Sautéed Brussel Sprout with Shallots and Pine Nuts
Braised Seasonal Vegetables with Tomato Sauce
Gratinated 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 Gammon Ham

Red Wine Cabbage and Pineapple Sauce

Slow-Roasted Beef Rump

Roasted Root Vegetables, Natural Jus

Crackling Pork Roulade

Caramelised Apple and Roasted Cajun Potatoes
(Available on Friday and Saturday)

CHEF SPECIALS

Chinese-Style Roasted Meat

Crackling Pork Belly
Barbecue Char Siew Pork
Mustard, Barbecue Sauce and Chilli

NOODLE STALL

Signature Prawn Laksa

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

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PASTA STATION

Selections of Italian Pasta

Wild Mushroom, Meat Ragout and Marinara Sauce
Parmesan Cheese

BBQ @ THE ALFRESCO

(Available on Friday, Saturday and Selected Dates)

Selections of Grilled Seafood and Meat

Rosemary and Garlic Lamb Chop
Thai-Style Grilled Pork Neck
Honey-Glazed Chicken Wings
Grilled Cumberland Sausage
Oyster Rockefeller-Style
Tomato Salsa, Horseradish Sauce, Mint Jelly, Sambal, Thai Chilli

INDIAN DELIGHTS

Tandoori Whole Lamb Leg

Saffron Gravy

(Available on Friday and Saturday)

Tandoori Specialties

Tandoori Turkey Breast
Stuffed Portobello Mushrooms
Tandoori Fish

Curry Set

Chicken Tikka Masala
Lamb Amritsari
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

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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

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

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