



## PRE-CHRISTMAS LUNCH MENU

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

## **SELECTION OF COLD CUTS**

Turkey Ham, Chicken Ham and Beef Salami

### **Prosciutto di Parma**

*(Available on Saturday and Sunday)*

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**

*(Available on Saturday, Sunday and Selected Dates)*

Accompanied by Cocktail Sauce, Mignonette, Lemon and Tabasco

## **JAPANESE PLATTER**

### **Selections of Sashimi, Sushi and Maki**

Salmon and Tuna

### **Hamachi and Tako**

*(Available on Saturday and Sunday)*

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

Wasabi, Shoyu, Picked Ginger

### **Cha Soba**

Shoyu Broth, Assorted Japanese Pickles, Bonito and Seaweed Strips

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

## **ASIAN DELIGHTS**

Double Boiled Chicken Soup  
Festive Turkey and Ham Fried Rice  
Steamed Catch of the Day  
Chili Seafood with Mantou Bun  
Steamed Tofu with Chicken Floss and Dried Shrimps  
Cereal Chicken, Curry leaf and Bird's Eye Chilli  
Black Bean Beef, Capsicum and Onion  
Wok Fried Seasonal Vegetables

## **EUROPEAN DELIGHTS**

Roasted Pumpkin Soup with Garlic Bread  
Australian Beef Cheek with Carrots and Silver Onion  
Grilled Chicken Thigh with Mushroom Sauce  
Black Mussel with Tomato and Black Olives  
Pan-Seared Seabass, Mango Salsa  
Sautéed Brussel Sprout with Shallots and Pine Nuts  
Braised Seasonal Vegetables with Tomato Sauce  
Mashed Potatoes

## **TRADITIONAL ROASTS AND LIVE STATIONS**

### **Oven-Roasted Festive Turkey Breast**

Traditional Stuffing with Sourdough, Apple,  
Italian Sausage, Cherry and Pecan  
Orange and Cranberry Compote  
Giblet Sauce

### **Slow-Roasted Boneless Lamb Leg**

Roasted Root Vegetables, Natural Jus

### **Honey-Glazed Gammon Ham**

Red Wine Cabbage and Pineapple Sauce  
*(Available on Saturday and Sunday)*

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## **CHICKEN RICE STALL**

Poached Chicken

Roasted Chicken

Spiced Salt, Chilli, Ginger Paste

## **NOODLE STALL**

### **Signature Prawn Laksa**

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

### **Chicken Herbal Noodles**

Shredded Chicken, Shredded Black Fungus, Green Vegetables

## **INDIAN DELIGHTS**

### **Tandoori Specialties**

Tandoori Turkey Breast

Tandoori Fish

Vegetable Kebab

### **Curry Set**

#### **Selection of Curries**

Butter Chicken

Lamb Rogan Josh

Malai Kofta

Palak Paneer

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 with Confit Cheese Bavarios Mousse

Snowy Mountain

Christmas Fruit Cake

Dresdner Stolen

Macaroons

Assorted Christmas Cookies

Grand Cru Chocolate Bonbons

### **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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