



CHRISTMAS DINNER PROMOTION

25 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

Heirloom Tomato and Mozzarella Salad

Raspberry, Basil Pesto and Balsamic Glaze

Roasted Beef Salad with Quail Egg

Mustard, Gherkin and Parsley

Japanese Sweet Potato Salad

Octopus and Nori Dressing

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
Alaskan 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, Pickled Ginger

Cha Soba

Shoyu Broth, Assorted Japanese Pickles, Bonito and Seaweed Strips

ASIAN DELIGHTS

Spicy Hot and Sour Chicken Soup
Festive Turkey and Ham Fried Rice
Hong Kong Style Steamed Fish Fillet
Chilli Seafood with Mantou
Pumpkin Braised Tofu, Crab Meat, Green Peas and Shimeiji 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

Lobster Bisque with Garlic Bread
Duck à l'Orange, Haricots Verts
Slow-Cooked Beef Cheek with Turnips
Braised Lobster Claw with Rosemary Potatoes
White Wine Black Mussels
Sautéed Brussel Sprout with Shallots and Pine Nuts
Roasted Butternut Squash with Almonds
Truffle Mashed 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

Côte de Bouef

Baked Macaroni and Cheese
Yorkshire Pudding and Bordelaise Sauce

Tandoori Whole Red Snapper

Vegetable Pilaf Rice

CHEF SPECIALS

Chinese-Style Roasted Meat

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

NOODLE STALL

Signature Lobster 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

Stuffed Portobello Mushroom Kebab

Chicken Tikka

Ajwaini Jhinga

Curry Set

Butter Chicken

Lamb Rogan Josh

Gobi Manchurian

Vegetables Jhalfrezi

Yellow Dal Tadka

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 Stollen

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

258

Per Adult

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

218

Per Adult

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

158

Per Adult

Inclusive of Free Flow of Chilled Juices

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

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