

24 dec lunch
24 - 25 dec dinner
**CHRIST
MAS**

4 course SGD 108++

Salmon Trout Salad

*local farm salad, peppers, tomatoes,
red onions, eggs, olives, white
balsamic vinaigrette*

or

Chilito Salad

*Baby Romaine, pico de gallo,
guacamole, kidney beans, red onion,
tortilla chips, spicy piquillos dressing*

Lobster Ravioli

served with Tomatoes Nages

or

Roasted Cauliflower

Eggplant, Romesco, yoghurt

Braised Australian Beef Short Ribs/

180 gm wagyu, mushroom, truffle mashed potatoes

Maine Live Lobster/

Mixed salad, Roasted Potatoes

Local Farmed Sea Perch

Semi Dried Tomatoes, Fennel Salad

Mille Feuille/

puff pastry layered with Madagascar Vanilla Cream

Apple Croustillant/

Apple Cinnamon, raisins served in a crumble

Molten Chocolate Log Cake

Served with Vanilla Ice cream

with a complimentary glass of

Famille Perrin, Rhone Valley Blanc/

Famille Perrin, Rhone Valley Ventous Rouge

Accor Plus Members 25%



BRUNCH

Christmas Day | New Year Day
A la Carte Buffet | SGD 128⁺⁺

Chef's Carving Station

Roasted Baby Lamb - Christmas Day

Hummus, Cucumber Salad, Pita Bread, Yoghurt

US Prime Ribs of Beef - New Years Day

Festival Seasonal Vegetables, Roasted Potatoes, Natural Jus

Breakfast *with juice, coffee or tea*

Viennoiserie | *Croissant, Pain au Chocolate, Pain Au Raisins*

Eggs Florentine | *English Muffin, Sous Vide Eggs, Paris Ham, Spinach*

Classic Breakfast | *Streaky Bacon, Sauteed Mushroom, Roasted Potatoes, Scrambled Eggs*

Omelette | *Paris Ham, Mushroom, Gruyere Cheese*

Cheese, Cold Cuts, Pates & Terrines

Coppa Ham, Mortadella, Rosette Salami, Parma Ham, Chorizo

Foie Gras Terrine, Duck Rillettes

Fresh Seafood Bucket

Boston Lobster, Scallop Shell, Snow Crab, Blue Water Prawn,

Black Mussels, Fin de Claire Oyster

Lemon Wedges, Shallot Red Wine

Salad

Caesar | *Romaine Lettuce, Croutons, Hard Boiled Eggs, Parmesan, Capers, Bacon, Dressing*

Nicoise | *Mixed Mesclun, Tuna Chunks, Tomatoes, Red Onion, Hard Boiled Eggs, Olive, Balsamic Dressing*

Parma Ham & Burrata Tartine | *Arugula, White Balsamic Dressing*

Sandwiches & Burgers

Croque Monsieur | *Bechamel Sauce, Paris Ham, Cheese, Grilled Bread*

Winestone Mini Burger | *Angus Beef Patty, Caramelised Onion, Gorgonzola Cheese*

Soup

Lobster Bisque

Sweet Wild Pumpkin | *Crisp Kale*

Seafood

Scottish Salmon | *Salmon Back, Creamy Spinach*

La Saint Jacque | *Hokkaido Scallops, Truffle Cream Foam*

Vegetarian

Wild Mushroom Risotto | *Grilled Seasonal Vegetable, Mascarpone Cream*

Roasted Egg Plant | *Roasted Egg plant, Greek Yoghurt*

Pasta

Carbonara | *Fresh Cream, Bacon, Egg, Parmesan*

Olio Scampi | *Tiger Prawns, Garlic, Chilli, Bacon, Parsley*

Grilled Meat

Australian 30-36months Pasture Fed Angus Beef

Free Range Organic Chicken Breast

Dessert

Waffle Stalk, French Toast, Banana Pecan Chocolate Tart, Mini Donut

Orange Jivara Chocolate Mousse, Mont Blanc, Purple Tart, Orange Chiffon

Banana Caramel Bread and Butter Pudding, Tropical Fruits



W i n e s t o n e ' s
4 - c o u r s e
e v e & d a y
l u n c h & d i n n e r
S G D 9 8 + +

NEW YEAR

Burrata Salad
*Heirloom Tomato,
Red Onion, Garden Pesto*

or

Sous Vide Octopus
*Celery, Endive, Red Wine
Vinaigrette, Fennel, Oregano*

Seafood Bisque
Lobster Knuckles, Truffle

or

Wild Mushroom
Morrel Sands

choice of one main

Tournedos Rossini
*Aus 30-months Pasture
Fed Angus Beef, Foie Gras,
Truffle Madeira Jus*

Seafood Rigatoni
*Prawn, Scallop, Mussel,
Basil Tomato Stew*

**Free Range
Organic Chicken**
*Mixed Salad,
Roasted Potatoes*

**Grilled Local
Farmed Barramundi**
*Lemon White Wine,
Spinach, Portobello*

Mille Feuille or
*puff pastry layered with
Madagascar Vanilla Cream*

Apple Croustillant or
*Apple Cinnamon, raisins
served in a crumble*

Berry Cheesecake
*Farm fresh berries served
with almond crumble*

with complimentary glass of wine
*Heritage Road, Hunter Valley Shiraz/
Heritage Road, Hunter Valley Riesling*

Accor Plus Members 25%