



FESTIVE THEMED BUFFET

4 DECEMBER 2023 - 1 JANUARY 2024

WEEKEND LUNCH
[EXCLUDING 23-25 AND 31 DECEMBER 2023]
12.30PM - 3.00PM

DAILY DINNER
[EXCLUDING 22-25 AND 31 DECEMBER 2023]
6.30PM - 9.30PM

\$58++ PER ADULT
\$29++ PER CHILD (AGED 7-11)

JEN'S CHRISTMAS HIGHLIGHTS

Roasted Beef with Pinot Noir Beef Jus

Baked Salmon with Citrus Beurre Blanc

Boiled Baby Crayfish infused with Garlic Beer

Creamy Minestrone Soup served with Sliced Fish and Crispy Puffed Rice

Creamy Pasta with Mixed Mushrooms, Chardonnay and Shaved Parmesan
Cheese on Grana Padano Wheel

GRILL STATION

Prawn

Half Shell Scallop

Squid

served with Passionfruit Mayo, Spicy Tomato Sauce, Black Pepper Jus, Thai Chilli Sauce



Vegetarian Option



Contains Pork

All prices stated are in Singapore Dollars and subjected to 10% service charge and prevailing government taxes.

JEN'S CHRISTMAS ROASTS

Smoked Mascarpone Cheese Turkey with Mixed Crushed Nuts

Bone in Gammon Ham Brined with Passion Fruit and Honey Rum served with Minty Pineapple and Seasonal Tropical Fruits 

Smoked Garlic Crusted Lamb Rack with Roasted Tomato

Cumberland Sausage 

served with Dijon Mustard, Honey Mustard, Old Style Mustard, Bearnaise Sauce

CHILLED SEAFOOD ON ICE

Sea Conch

White Clam

Prawn

Green Half Mussel

served with Cocktail Sauce, Wasabi Mayo, Fresh Dill Tartar Sauce, Thai Chili Sauce, Tabasco, Lemon Wedge

ARTISANAL CHEESE SELECTION

Comté 8 Months

Smoked Cheddar

Brie

Camembert

Port Salut

served with Dried Cranberry, Sultana, Apricot, Walnut, Almond and Assorted Table Crackers

CHARCUTERIES BOARD

Beef - Salami

Fish - Beetroot Smoked Salmon, Smoked Escolar

Rillettes - Duck Rillettes with Sweet Cranberry

served with Sour Cream with Chopped Chive, Pickles, Olives, Fruit Jams, Grape, Strawberry, Blueberry



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BREADS & LOAVES

Pain d'Epi, Focaccia, Brioche, Muesli Loaf, Rye Bread, French Baguette, Grissini Stick

served with Butters

JAPANESE SASHIMI & SUSHI

Sashimi - Norwegian Salmon

Marinated Sliced Cuttlefish

Assorted Sushi & Maki

served with Soya Sauce, Japanese Pickled Ginger, Wasabi

HEALTHY SALAD CORNER

Mixed Garden Greens, Young Romaine Lettuce, Lollo Rosso Lettuce, Argula, Baby Spinach 

Condiments - Cherry Tomato, Olives, Sweet Corn Kernel, Kidney Bean, Dried Fruits, Sunflower Seed, Pumpkin Seed

Cold Pressed Oils - Sunflower, Apricot, Avocado, Walnut


Dressings - Extra Virgin Olive Oil, Italian Balsamic Vinaigrette, Japanese Goma Dressing, French Dressing

SELECTIONS OF VEGETABLES & STARCH DISHES

Roasted Butternut Squash with Garden Herbs 

Sauteed Asparagus and Tomato with Garden Herbs 

Creamy Mashed Spud 

Fresh Corn on Cob in Fresh Milk 

Paprika & Sea Salt Potato Wedges 

Berries Sauerkraut 

Grilled Duo Zucchini's 

Potato Gratin 



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SELECTIONS OF SWEETS &
DESSERTS

Log Cakes - Chocolate Peanut Butter Mousse Yule Log Cake

Christmas Theme - Assorted Colourful Eclair, Citrus Panettone, Christmas Dried Fruit Cake, Christmas Cookies

Cakes - Apple Chestnut Montblanc Layer Cake, Lemon Meringue Layer Cake, Strawberry Pistachio Mousse Cake

Tart - Mini Pecan Tart

Dessert Shooter - Deconstructed Raspberry Cheesecake Shooter

ICE CREAM - 5 TYPES

Thai Milk Tea

Tutti Fruity

Mango

Coconut

Durian

Chocolate

Strawberry

Vanilla

Lime Sherbet



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