# Christmas Buffet MENU

## **1 NOVEMBER - 4 JANUARY**

Friday & Saturday Dinner

Special serves on 24 & 31 December 6.30PM - 9.30PM

### \$118++ PER ADULT

\$68++ for Pioneer & Merdeka Generation

#### \$29++ PER CHILD

Aged 6 - 11 years old





Allen while

BOOK NOW



Classic Roasted Whole Turkey with Burned Butter Giblet Sauce

Signature High Heat Roasted Angus Striploin

Whiskey Braised Lamb Leg with Chestnut & Pineapple

Passion Fruit Glazed Gammon Ham



Crackling German Pork Knuckle



Smoked Hickory BBQ Pork Ribs



Smoked Cheese Burst Sausage



Bratwurst Sausage 🧭

Orange Butter Poached Norwegian Salmon with Basil Olive Pesto & Capers

Honey & Rum Coated Chicken Drumlets

Sauce & Condiments: Red Wine Beef Jus, Grain Mustard Cream Sauce, Dijon Mustard, Pommery Mustard, Cranberry Jelly & Mint Jelly





Vegetarian



Contains Pork

#### **SEAFOOD ONICE**

Boston Lobster | Tiger Prawn | Baby Crayfish | Snow Crab Leg | Black Mussel Baby Abalone | Mantis Prawn | Flower Clam | Conch

Condiments: Cocktail Sauce, Thai Chilli Sauce, Mango Mayo & Lemon Juice Dip

#### **GARDEN GREENS**

Mesclun Greens | Baby Romaine | Iceberg Butter Head | Green Coral

**Condiments**: Cherry Tomato, Beet Root, Japanese Cucumber, Sunflower Seed, Pumpkin Seed, Raisin, Chickpea, Edamame, Sweet Corn Kernel, Black Olive

**Dressings**: Balsamic Vinaigrette, Extra Virgin Olive Oil, Red Wine Vinegar, Thousand Island, Creamy Goma, Honey Mustard

#### **GRAZEBOARD**

5J Jamon Iberico de Bellota Torched Foie Gras Terrine on Butter Brioche & Balsamic Orange Marmalade

Duck Rillette with Grissini Stick & Melba Toast

Cold Cut: Parma Ham , Mortadella Bologna , Smoked Salmon Trout Cheese: Mimolette, Gouda, Smoked Cheddar, Camembert, Roquefort Condiments: Dried Cranberry, Sultana, Apricot, Walnut, Almond, Mixed Berries Jam, Orange Marmalade, Pickled Vegetables, Olive, Assorted Crackers

#### BREAD & LOAF

Stone Oven Olive Bread | French Baguette | Melted Cheese | Hard Rolls serves with Butter

#### **SNACKS OF THE DAY**

Onion Ring Potato Wedges Jalapeno Bite

Sauce: Ketchup & Chilli

#### **HEARTWARMING SOUP**

Roasted Lobster Butternut Bisque



Menu is subjected to change without prior notification.
All prices stated are in Singapore Dollars and subjected to 10% service charge and prevailing government taxes.

#### SASHIMI & SUSHI

Norwegian Salmon | Tuna | Hamachi Chilled Soba with Condiments Assorted Sushi and Maki

Condiments: Shoyu Sauce, Japanese Pickled Ginger & Wasabi

#### PASTA IN CHEESE WHEEL

Sea Urchin Cream Sauce with Mentaiko Kurobuta Pork Ragout with Quail Egg

#### **SHAWARMADIY**

Numbing Maple Marinated Chicken Thigh

Condiments: Tortilla Skin, Sour Cream & Mixed Pickled Vegetables

# **BBQ STATION**

Jumbo River Prawn Grilled Oyster Rockefeller Grilled Duo Cheese Scallop

#### ARRAY OF VEGETABLES

Roast Assorted Mushrooms

Creamy Mashed Spud (19)

Grilled Whole Pencil Asparagus with Cherry Tomato

Caramelised Pumpkin with Roasted Almond Flakes

Grilled Zucchinis with Balsamic

Braised Brussel Sprout with Bacon

Mixed Berries Sauerkraut

Potato Gratin Stacks

Melted Mozzarella Cheese Corn

Garlic Butter Broccoli



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#### **LOGCAKE**

Classic Coconut Yule Log Cake Chocolate Banana Yule Log Cake Passionfruit Yoghurt Log Cake

#### FESTIVE THEMED DESSERT

Panettone Classico Christmas Pudding with Brandy Sauce **Dried Fruit Cake** Christmas Stollen Minced Fruit Pie Assorted Christmas Cookies (3 Types) Rainbow Paddle Pop Cheesecake Chocolate Hazelnut Crunch Cake Mango Lavender Mousse Cake Roasted Pecan & Walnut Tart Cherry Panna Cotta

## ICE CREAM & POP STICKLE (CHEF'S CHOICE OF 4)

## **JUICE OF THE DAY**

Apple Juice | Fruit Punch | Orange Juice | Calamansi | Black Currant

#### HOTBEVERAGES

Coffee | Tea



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