Christmas Buffet MENU

1 NOVEMBER 2025 - 4 JANUARY 2026

Sunday to Thursday Dinner

excluding 24 & 31 December 6.30PM - 9.30PM

Saturday - Sunday Lunch

Special serves on 25 December & 1 January 12.30PM - 3PM

\$98++ PER ADULT

\$58++ for Pioneer & Merdeka Generation

\$29++ PER CHILD





BOOK NOW



Classic Roasted Turkey with Burned Butter Giblet Sauce

Signature High Heat Roasted Angus Beef Rump

Passion Fruit Glazed Gammon Ham



Crackling German Pork Knuckle 💋



Smoked Cheese Burst Sausage 🞾



Bratwurst Sausage



Orange Butter Poached Seabass 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





Vegetarian



Contains Pork

SEAFOOD ONICE

Tiger Prawn | Baby Crayfish | Snow Crab Leg | Black Mussel | 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, Beetroot, 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

Port Salut | Smoked Cheddar | Camembert Chicken Ham | Turkey Ham

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 W | Potato Wedges W | Jalapeno Bite W

Sauce: Ketchup & Chilli

HEARTWARMINGSOUP

1 TYPE DAILY

Roasted Butternut Bisque | Mushroom Soup | Minestrone |





Contains Pork

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 | Marinated Cuttlefish
Chilled Soba with Condiments
Assorted Sushi and Maki

Condiments: Shoyu Sauce, Japanese Pickled Ginger & Wasabi

PASTA IN CHEESE WHEEL

Assorted Mushroom Cream with Black Truffle Sauce Pulled Pork Ragout with Golden 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 with Thousand Island

ARRAY OF VEGETABLES

Roast Assorted Mushrooms
Creamy Mashed Spud
Grilled 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



LOGCAKE

2 TYPES DAILY

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 Rainbow Paddle Pop Cheesecake Chocolate Hazelnut Crunch Cake Mango Lavender Mousse Cake Cherry Panna Cotta

ASSORTED CHRISTMAS COOKIES (3TYPESDAILY)

ASSORTED TROPICAL FRESH FRUITS (4TYPESDAILY)

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



Vegetarian



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