



FESTIVE DINNER BUFFET

EVERY SUN to THU

6PM – 9:30PM

Available from 1st December 2025

ADULT
\$88++

CHILDREN
(6-11 YEARS OLD)
\$44++

APPETISER & SOUP

3 Selections of Gourmet Salad

Assorted Greens with Condiments

DIY Caesar Salad

Kueh Pie Tee – Chicken Bakwa

↻ Double Boiled Chicken Soup | Lotus Root Chicken Soup | White Raddish & Red Dates

↻ Cauliflower with Truffle Oil | Cream of Mushroom | Cream of Pumpkin | Minestrone Soup

CRUSTACEAN SEAFOOD COUNTER

Boston Lobsters

Cooked Prawn

Black Mussels

JAPANESE CORNER

Assorted Sushi & Maki

INDIAN CORNER

↻ Seafood Curry | Prawn Curry | Squid Masala | Madras Crab Curry

↻ Tempered Dhal

Tempered Vegetables of the day

Assorted Papadums

ACTION STATION

Singapore Laksa & Clear Chicken Soup with Condiments

CARVING STATION (CHEF'S TABLE)

Braised Black Angus Beef

Traditional Style Roasted Boneless Turkey

Nyonya Style Roasted Boneless Turkey

↻ Baked Norwegian Salmon with Tomato Basil Coulis | Spinach Cream Sauce | Nyonya Sauce

LIVE - BBQ STATION

Grilled Udang Galah

Black Angus Beef

Sambal Sting Ray

Marinated Chicken

Nachos with Bean Stew

Condiments : Sambal Belacan, Soya Chili, Lime Wedges, Hot Bean Sauce, Thai Chili, Mustard

SIDES AND SAUCES

Mashed Potato Infused with Truffle Oil

Braised Brussel Sprouts with Turkey Bacon

Sauteed Red Cabbage

Maple Glazed Chestnuts

Giblet Truffle Sauce | Brown Sauce | Cranberry Sauce | Nyonya Sauce

BEVERAGES

Selection of Coffee and Tea

Iced Milo

Local Drinks: 6 Types

MAIN DISHES

Seafood Thermidor

↻ Lemak Chili Api Black Angus Beef | Gulai Daging | Pepper Beef

Crispy Fried Barramundi with Tumeric (Heating Lights) – Kicap Manis, Mala Mayo, Chili Flakes with Garlic Oil

Seasonal Garden Vegetables with Garlic Butter

Norway Lobsters in Chili Crab Sauce & Mantou

Seafood Congee with Condiments

↻ Olive Fried Rice | X.O Fried Rice | Asparagus & Seafood Fried Rice | Kimchi Fried Rice

↻ Stir Fried Lala with Ginger, Chili Padi & Scallion | Kam Heong Lala | Szechuan Style Lala

↻ Salted Egg Prawn | Cereal Prawn | Bean curd in Pumpkin Sauce with Shrimp | Stir Fried Prawn with Asparagus

DESSERT

Durian Pengan

Chocolate Fondue with Fruits & Marshmallow

Christmas Log Cake

Christmas Fruit Cake

Christmas Stollen

Assorted Cheesecake

Assorted Nyonya Kueh

Festive Cookies

Christmas Apple Pie

Chilled Mango Sago Coulis

Assorted Ice Cream

Menu items are subject to change depending on availability of ingredients to ensure freshness. Child price is applicable for children between 6 to 11 years old. Children below 6 years old can dine free with every paying adult. All prices are subject to a 10% service charge and prevailing government taxes.

↻ DISHES ARE ON ROTATION

RAS
Epicurean
STAR AWARD
SINGAPORE 2024

Halal
CERTIFIED 2022

