

FESTIVE BUFFET LUNCH

**\$75++ PER PERSON
MENU A**

Appetiser

Japanese Mixed Sushi served with Wasabi, Gari and Shoyu
Homemade Smoked Salmon with Ratte Potato and Dill Crème Fraiche
Poached Chicken Breast with Sauté Shitake and Mango Salsa, Passion Fruit Sauce

Buffet Salad

Caramelised Beet Root with Citrus Compote
Roasted Champignon Mushroom and Chestnut Salad
Mixed Garden Greens with Cucumber and Tomato Salad

Condiments

Sun-dried Tomatoes, Cornichons, Stuffed Green Olives
Herb Croutons, Parmesan Cheese, Pine Nuts

Dressings

Lemon Olive Vinaigrette, Thousand Island, Caesar Dressing

Main Course

Black Olive Fried Rice with Seafood
Chicken Ballotine with Spinach, Pommery Mustard Sauce
Pan-fried Seabass with Lemon Caper Beurre Blanc
Ragout of Lamb with Roasted Vegetables
Stir-fried Egg Tofu and Prawns in Egg White Crab Meat Sauce
Stir-fried Green Asparagus with Spicy Dried Scallops

Carving

Traditional Roasted Turkey with Giblet Gravy and Chestnut Stuffing

Dessert

Selection of Festive Pastries
Festive Christmas Log Cake
Christmas Stollen
Peach Clafoutis
Pistachio Nougat Gâteaux
Seasonal Fresh Fruits Platter

Coffee and Tea

Minimum of 60 persons required
(Prices are subjected to 10% service charge and prevailing government taxes)

FESTIVE BUFFET LUNCH

**\$75++ PER PERSON
MENU B**

Appetiser

Thai Spicy Seafood Salad
Prawn and Avocado Salad in Lemon Olive Dressing
Smoked Duck Breast with Confit of Grape and Celeriac Waldorf

Buffet Salad

Boiled Potatoes with Walnut and Shrimp in Mustard Mayonnaise
Roasted Courgette and Eggplant with Olive and Silver Skin Onion
Mixed Garden Greens with Cucumber and Tomato Salad

Condiments

Sun-dried Tomatoes, Cornichons, Stuffed Green Olives
Herb Croutons, Parmesan Cheese, Pine Nuts

Dressings

Lemon Olive Vinaigrette, Thousand Island, Caesar Dressing

Main Course

Crispy Chicken with Sour Plum Sauce
Stir-fried Fish with Ginger and Spring Onions
Stir-fried Prawns with Ginger Flower Sauce
Beef Lasagne
Dauphinoise Potato
Roasted Root Vegetables with Walnut Crumbs

Carving

Traditional Roasted Turkey with Giblet Gravy and Chestnut Stuffing

Dessert

Selection of Festive Pastries
Festive Christmas Log Cake
Christmas Stollen
Plum and Lemon Tart
Bread and Butter Pudding with Vanilla Sauce
Seasonal Fresh Fruits Platter

Coffee and Tea

Minimum of 60 persons required
(Prices are subjected to 10% service charge and prevailing government taxes)

FESTIVE BUFFET DINNER

S\$98++ PER PERSON
MENU A

Appetiser

Smoked Marinated Salmon with Beetroot Pickles
Grilled Portobello Mushrooms with Caramelised Onions and Pinto Beans
Raspberry Pear and Lettuce Salad with Dried Cranberry

Japanese Corner

Japanese Salmon and Tuna Sashimi with Wasabi and Gari
Assorted Nigiri Sushi and Maki Rolls
Octopus and Lotus Root with Dried Plum Sauce
Jellyfish and Wakame with Homemade Kimchi

Salad Bar

Oak Leaf Lettuce, Cos Lettuce, Baby Spinach,
Arugula Salad, Mesclun Salad and Butterhead, Lettuce
Dressings & Condiments
Lemon Olive Vinaigrette, Thousand Island, Caesar Dressing
Sun-dried Tomatoes, Cornichons, Stuffed Green Olives
Herb Croutons, Parmesan Cheese, Pine Nuts

Soup

Crab Bisque
Served with Bread Rolls, Butter and Margarine

Main Course

Shepherd's Pie
Pan-fried Red Snapper with Clam and Potatoes, Dill Sauce
Braised Beef Cheek with Roasted Vegetables, Morello Sauce
Wok-fried Cereal Prawns with Curry Leaves
Deep-fried Red Snapper Cube Coated in Honey Rock Sugar Glaze
Braised Winter Brussels Sprouts with Beef Bacon and Roasted Chestnuts
Saffron Rice with Almond and Raisins

Carving

Traditional Roasted Turkey with Giblet Gravy and Chestnut Stuffing
or
Beef Wellington served with Mushroom Cream Sauce

Dessert

Selection of Festive Pastries
Christmas Pudding with Vanilla Sauce
Festive Christmas Log Cake
Christmas Stollen
Baked Cheese Cake with Berries Coulis
Classic Crème Brulee
Seasonal Fresh Fruits Platter

Coffee & Tea

Minimum of 60 persons required
(Prices are subjected to 10% service charge and prevailing government taxes)

FESTIVE BUFFET DINNER

\$98++ PER PERSON
MENU B

Appetiser

Thai Mixed Seafood Salad with Green Mango
Home-smoked Duck Breast with Melon Salsa and Raspberry Vinaigrette
Mozzarella and Tomato Salad with Basil

Japanese Corner

Japanese Salmon and Tuna Sashimi with Wasabi and Gari
Assorted Nigiri Sushi and Maki Rolls
Cold Soba Noodles with Dipping Sauce
Crabmeat Stick and Peas Salad in Wasabi Mayo

Salad Bar

Oak Leaf Lettuce, Cos Lettuce, Baby Spinach,
Arugula Salad, Mesclun Salad and Butterhead Lettuce
Dressings & Condiments
Lemon Olive Vinaigrette, Thousand Island, Caesar Dressing
Sun Dried Tomato, Cornichons, Stuffed Green Olives
Herb Croutons, Parmesan Cheese, Pine Nuts

Soup

Cream of Asparagus Soup with Crabmeat
Served with Bread Rolls, Butter and Margarine

Main Course

Pan-fried Seabass with Black Mussels in Green Sauce
Confit of Duck with Potato Mousseline in Cranberry Sauce
Lamb Ossobucco with Gremolata and Baby Root Vegetables
Braised Spicy Beef with Sweet Soya Chili
Wok-fried Tiger Prawns in Lemongrass Sauce
Sauté Brussels Sprouts with Button Mushrooms and Carrots
Fragrant Tomato Rice

Carving

Traditional Roast Turkey with Giblet Gravy and Chestnut Stuffing
or
Slow Oven-roasted Rib Eye served with Black Pepper Sauce

Dessert

Selection of Festive Pastries
Christmas Pudding with Vanilla Sauce
Festive Christmas Log Cake
Christmas Stollen
Chocolate Pudding with Green Tea Mousse
Italian Classic Tiramisu
Seasonal Fresh Fruits Platter

Coffee & Tea

Minimum of 60 persons required
(Prices are subjected to 10% service charge and prevailing government taxes)