

1-FOR-1

FESTIVE WEEKDAY LUNCH MENU



Chef's Signature (Available Daily)



On Rotation



Vegetarian

Monday to Friday | 12:00 PM - 2:30 PM
Adult: \$88** | Child: \$38** (6 to 12 years old)

CREATE-YOUR-OWN-SALAD

MESCLUN GREENS | BABY SPINACH | RED CHICORY |
ROMAINE LETTUCE

JAPANESE CUCUMBER | BELL PEPPER | CHERRY TOMATO | CARROT
| BLACK OLIVE | SWEET ONION | CORN KERNEL | PRESERVED
BEETROOT | PARMESAN CHEESE | CROUTONS

BALSAMIC VINAIGRETTE | THOUSAND ISLAND | GOMA DRESSING |
CAESAR DRESSING

APPETIZER

GERMAN POTATO SALAD WITH SAUSAGES | MAPLE GLAZED HAM
SALAD WITH CRANBERRY | HEALTHY QUINOA SALAD |
BEET SALAD WITH ORANGE WEDGES AND CHERRY TOMATOES

SEAFOOD-ON-ICE

HALF SHELL SCALLOPS | GREEN LIPPED MUSSEL | PACIFIC CLAMS |
CHILLED PRAWNS

TABASCO | LEMON WEDGES | SRIRACHA MAYONNAISE |
THAI CHILLI TAMARIND DIPPING SAUCE

JAPANESE DELIGHTS

ASSORTED SASHIMI (SALMON | TUNA SAKU)
ASSORTED SUSHI & CALIFORNIA MAKI
CHILLED SOBA NOODLES

CHEESE & BREADS SELECTION

FINE SELECTION OF ASSORTED CHEESE
FRESH GRAPES | CRACKERS | DRIED FRUITS | ASSORTED NUTS

FRENCH BAGUETTE AND MINI BREAD ROLLS
FRENCH BUTTER | MARMALADE



SOUP OF THE DAY

ROASTED BUTTERNUT SQUASH SOUP
DOUBLE-BOILED HERBAL CHICKEN SOUP



WESTERN SELECTION

HONEY GLAZED BONELESS HAM | TRADITIONAL ROASTED WHOLE TURKEY
SERVED WITH CRANBERRY SAUCE | PINEAPPLE CHUTNEY | SAVOURY BROWN SAUCE

CREAMY TURKEY WITH MUSHROOMS | CHICKEN ROULADE IN CREAMY MUSHROOM SAUCE

OVEN-BAKED HERB POTATOES | TRUFFLE MASHED POTATOES

ROASTED BUTTERNUT SQUASH & ROOT VEGETABLES | BRUSSELS SPROUT WITH CHESTNUTS

NOODLE STATION



SINGAPORE LAKSA WITH SHREDDED LOBSTER
RICE NOODLE WITH FISH CAKE, QUAIL EGG, BEAN SPROUT, TAU POK,
SERVED WITH SPICED COCONUT MILK AND DRIED SHRIMP PASTE



LOCAL DELIGHTS

SUCCULENT POACHED CHICKEN | AROMATIC SOY BRAISED CHICKEN



FRAGRANT SINGAPORE-STYLE CHICKEN RICE
SERVED WITH CHILLI SAUCE, GRATED GINGER, DARK SOY SAUCE

STIR-FRIED CLAMS WITH GINGER AND WINE | FRAGRANT KAM HEONG CLAMS

THREE CUP TURKEY WITH THAI BASIL | SWEET AND SOUR TURKEY

SEAFOOD BEAN ROLL | TEMPURA PRAWN WITH WASABI MAYO

STEAMED SPARE RIBS WITH BLACK BEAN SAUCE | CURRY PORK RIBS WITH POTATOES

WOK-FRIED BLACK PEPPER BEEF WITH CAPSICUM | BEEF BRISKET WITH WHITE RADISH

NYONYA FISH CURRY | FISH FILLET WITH GARLIC TAMARIND SAUCE

BRAISED TOFU WITH VEGETABLES | WOK-FRIED HONG KONG KAI LAN

WOK-FRIED FISH NOODLES WITH MUSHROOM | BRAISED E-FU NOODLES WITH SUPERIOR SAUCE

SWEET TEMPTATIONS

CLASSIC CHOCOLATE LOG CAKE
ASSORTED FESTIVE COOKIES AND CAKES

RICH FRUIT CAKE

STOLLEN WITH ORANGE & LEMON CONFIT

MINCE FRUIT PIE

CHOCOLATE FONDUE

MARSHMALLOWS | MINI MADELEINES

ASSORTED NYONYA KUEH

DIY ICE KACANG AND CHENDOL

TROPICAL FRUITS PLATTER

LOCAL HOT DESSERTS



SIGNATURE MUAH CHEE

ASSORTED ICE-CREAM IN CUPS

One-for-one offer is exclusively for DBS/POSB Credit or Debit cardholders, applies only to adult pricing.
Children under 6 years old dines for free. Prices are subject to 10% service charge and prevailing government tax



CHRISTMAS & NEW YEAR'S EVE BUFFET MENU

 Chef's Signature

 Vegetarian

24, 25, 31 December 2024

LUNCH: 12:00 PM - 2:30PM

DINNER: 6:00 PM - 10:00 PM

Adult: \$158** | Child: \$48**(6 to 12 years old)

CREATE-YOUR-OWN-SALAD

MESCLUN GREENS | BABY SPINACH | RED CHICORY | ROMAINE LETTUCE

JAPANESE CUCUMBER | BELL PEPPER | CHERRY TOMATO | CARROT | BLACK OLIVE | SWEET ONION | CORN KERNEL | PRESERVED BEETROOT | PARMESAN CHEESE | CROUTONS

BALSAMIC VINAIGRETTE | THOUSAND ISLAND | GOMA DRESSING | CAESAR DRESSING

APPETIZER

GERMAN POTATO SALAD WITH CHOPPED CHIVES | HEALTHY QUINOA SALAD | MINI MOZZARELLA WITH HEIRLOOM TOMATOES

SEAFOOD-ON-ICE

BOSTON LOBSTER | FRESH OYSTERS | SNOW CRAB LEGS | CHILLED TIGER PRAWNS | HALF SHELL SCALLOPS | GREEN LIPPED MUSSEL | PACIFIC CLAMS

TABASCO | LEMON WEDGES | SHALLOT MIGNONETTE | SRIRACHA MAYONNAISE | THAI CHILLI SAUCE | TARTAR SAUCE

JAPANESE DELIGHTS

ASSORTED SASHIMI (SALMON | TUNA SAKU | TAKO) ASSORTED SUSHI & CALIFORNIA MAKI

CHEESE & BREADS SELECTION

FINE SELECTION OF ASSORTED CHEESE FRESH GRAPES | CRACKERS | DRIED FRUITS | ASSORTED NUTS

FRENCH BAGUETTE AND MINI BREAD ROLLS FRENCH BUTTER | MARMALADE

SOUP OF THE DAY

CREAMY WILD MUSHROOM INFUSED WITH TRUFFLE OIL



PASTA STATION

FETTUCCINE CARBONARA WITH PANCETTA CHILLI FLAKES | PARMESAN CHEESE | PARSLEY

CARVING STATION

OVEN ROASTED WHOLE TURKEY HONEY BAKED BONE-IN GAMMON HAM GRAIN-FED ANGUS OP RIB SERVED WITH CRANBERRY SAUCE, PINEAPPLE CHUTNEY, APPLE SAUCE AND NATURAL JUS

WESTERN SELECTION

BRAISED BEEF CHEEKS IN RED WINE CHICKEN & CHESTNUT STUFFING  TRUFFLE MASHED POTATOES  BRUSSELS SPROUT WITH CHESTNUTS


LOCAL DELIGHTS

GRILLED CHICKEN SKEWER WITH SESAME AND SPRING ONION SINGAPORE CHILI CRAB MEAT WITH DEEP-FRIED MANTOU KUNG PAO PRAWNS WITH DRIED CHILLI AND CASHEW NUTS STIR-FRIED CLAMS WITH GINGER AND WINE CRISPY CEREAL FISH FILLET SALTED EGG YOLK SLIPPER LOBSTER STIR-FRIED NAI BAI WITH MUSHROOMS WOK-FRIED FISH NOODLES WITH MUSHROOMS FESTIVE PUMPKIN FRIED RICE

SWEET TEMPTATIONS

CLASSIC CHOCOLATE LOG CAKE ASSORTED FESTIVE COOKIES AND CAKES RICH FRUIT CAKE STOLLEN WITH ORANGE & LEMON CONFIT MINCE FRUIT PIE CHOCOLATE FONDUE MARSHMALLOWS | MINI MADELEINES

ASSORTED NYONYA KUEH DIY ICE KACANG AND CHENDOL TROPICAL FRUITS PLATTER LOCAL HOT DESSERTS

 SIGNATURE MUAH CHEE ASSORTED ICE CREAM IN CUPS

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