

CHRISTMAS EVE & NEW YEAR'S EVE FLAMES & FEASTS DINNER BUFFET

\$168++ per adult

Include a glass of Festive Cocktail or Mocktail

CRUSTACEAN ON ICE

Poached Tiger Prawns
Poached Green Lip Mussel
Pacific White Clam
Alaskan Snow Crab
Poached Boston Lobster

SALAD & APPERTISERS

Thai Style Pacific Clam Salad
Norwegian Smoked Salmon Platter
Charcuterie Board
Gourmet Cheese Board with Dried Fruits and Nuts
Simple Garden Salad

Selection of Condiments Cucumber, Bell Peppers, Sliced Red Onion, Pitted Olives, Cherry Tomatoes, Kernel Corn

Selection of Dressings Balsamic Vinaigrette, Japanese Roasted Sesame, Thousand Island, Caesar Dressing

SOUP

Creamy Truffle Mushroom Veloute
Served with Bread Roll and Country Bread

CARVING STATION

Roasted Beef Prime Ribs with Cognac Mushroom Gravy Served with Garlic Mashed Potatoes Honey Glazed Ham with Cloves and Grilled Pineapple



FIREPIT DELIGHTS

Jumbo Chicken and Pork Satay Skewers – marinated with spices for 48 hours Giant Squid

Wagyu Beef Steak with Black Pepper Sauce

Spanish Mackerel Fillet

Chicken Sausage with Red Cabbage Pickles

Charred Pineapple

Corn on Cob

Served with Peanut Sauce, Thai Pineapple Cilantro Dipping Sauce,

Cucumber, Onion, Ketupat

MAIN SELECTION

Chili Lobster Claw with Deep-fried Mantou

Pesto Prawn Linguine

Lamb Navarin with Seasonal Vegetable

Mediterranean Baked Salmon Fillet

Wok-fried Seasonal Vegetable with Mushroom*

Braised Pork Trotter with Mushroom and Chestnut

Thai-style Pineapple Fried Rice with Luncheon Meat, Sausage, Prawn & Pea

Meat Lover's Festive Pizza

Burrata Pizza with Cherry Tomato

Deep-fried Boxing Chicken

FESTIVE SWEETS

Ondeh Ondeh Cake

Brandy-aged Fruitcake

French Macaroon

Chocolate Cake Pops

French Macaroon Lollipop

Tropical Fruit Platter

Assorted Nonya Kueh

Chilled Pomelo Mango Sago

Double Chocolate Ice-cream and Vanilla Ice-cream

Chocolate Fountain

Dried Apricot, Seedless Green Grape, Rock Melon, Strawberry, Marshmallow