

CHRISTMAS FLAMES & FEASTS DINNER BUFFET

\$138++ 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

Norwegian Smoked Salmon Gravlax Platter Christmas Ham & Turkey Pasta Salad with Sesame Truffle Dressing Christmas Gourmet Cold Meat Platter 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

Roasted Pumpkin Lobster Bisque Served with Bread Roll and Country Bread

CARVING STATION

Honey-glazed Ham with Cloves and Grilled Pineapple Roasted Sesame and Truffle Butter Christmas Turkey with Chestnut Stuffing, Cranberry Sauce and Turkey Cognac Gravy



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 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
Seared Salmon Fillet with Creamy Pesto Sauce
Mutton Curry with Roti Prata
Chicken Cajun Spices Rice with Nuts and Raisin
Vongole Pasta in White Wine and Garlic
Braised Beef Short Ribs in Red Wine Sauce
Festive Seasonal Vegetable
Festive Pizza

FESTIVE SWEETS

Christmas Citrus Stollen
Christmas Yule Log cake
Christmas Cookies
Traditional Panettone
French Macaroon Lollipop
Tropical Fruit Plater
Assorted Nonya Kueh
Cheng Tng
Double Chocolate Ice-cream

Chocolate Fountain

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