



Thanks Giving Dinner

With Free-Flow Prosecco, Aperol Spritz, Red Wine, White Wine, & Beer

With Free-Flow Champagne, Prosecco, Aperol Spritz, Red Wine, White Wine & Beer

\$168++

+\$50

+\$80

BREAD

Cornbread, Biscuits, Milk Rolls, Sour Dough, Bacon & Cheese Focaccia

Olive Grissini, Pumpkin Brioche

Bordier Butter Selection

SALAD BAR

Rocket, Cos Lettuce, Romaine, Castel Franco Chicory, Carrot, Cucumber, Corn, Heirloom Tomatoes

Yuzu Soya, Lemon Vinaigrette, Raspberry Vinaigrette, Extra Virgin Olive Oil, Balsamic Vinegar

BURRATA CORNER

Fresh Burrata, Truffle Infused Burrata, Squid Ink Infused Burrata

Sun-Dried Tomato Infused Burrata, Beetroot Infused Burrata with Smoked Salmon Tartar

COLD CUT

Smoked Turkey Breast, Prosciutto Cotto, Mortadella Bologna.

Spanish Lobo, Black Forrest Ham, Prosciutto di Parma, Coppa, Beef Pastrami

Toasted Bread, Gherkins & Condiments

APPETIZERS

Shrimp Salad with Chickpeas and Pickled Onions

Smoked Duck Breast Salad with Tomato and Cucumber

Seared Yellow Fin Tuna, Pistachio and Salmoriglio Sauce

Roasted Butternut Squash, Pomegranate and Arugula

Baked Feta Cheese with Honey and Walnuts

Grilled Eggplants, Chili, Mint, Tomato Concasse Garlic, Balsamic Dressing

Baked Zucchini, Herbs Vinaigrette

SEAFOOD

Boston Lobster, Mud Crab, Sea Whelk, Scallop, Tiger Prawn

Lemon, Calamansi, Tabasco, Garlic Aioli, Tartare Sauce, Cocktail Sauce

Soy Sauce & Wasabi





ONE ~ NINETY

CARVING

Oven Roasted Tom Turkey

Dried Apple, Chestnut, Sage Stuffing Turkey Jus, Cranberry Relish

Roasted Brussels Sprout, Creamy Corn Casserole, Rosemary Roasted Potato

Orange Glazed Gammon Ham, Pineapple Sauce

Charcoal Grilled Black Angus Ribeye, Rosemary Jus

Horse Radish & Mustard Selection

Roasted Sword Fish

Tomato, Raisins, Pine Nut, Basil

SOUP

Roasted Butternut Squash Soup with Brown Butter, Thyme and Pumpkin Seed

HOT FOOD

Norwegian Salmon, Fennel-Dill Cream Sauce

Wagyu Beef "Parmantier"

Gnocchi alla Sorrentina

Pork Bangers and Mash, Green Peas

SIDE DISH

Roasted Root Vegetables

Green Beans, Pork Bacon

Roasted Whole Pumpkin, Butter, Sage

HOT CORNER

Buffalo Chicken Wings, Spicy Blue Cheese Dip

BBQ Pork Ribs

Seared Foie Gras, Onion Jam, Brioche Bread

Truffle Focaccia

KIDS CORNER

Mac & Cheese

Mini Beef Burger

Margherita Pizza

French Fries

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Prices are in SGD, subject to service charge and applicable taxes





ONE ~ NINETY

CHEESE CORNER

Selection of Artisanal and House Infused Cheeses with Condiments

DESSERTS

Pecan Tartlets

Financier Glazed with Yuzu

Valrhona Chocolate Cherry Tart

Chocolate Pot De Crème with Candied Orange

Hazelnut Swiss Roll

Chocolate Cake

Pineapple Jelly

Earl Grey Panna Cotta

Pistachio and Raspberry Choux

Assorted Chocolate Praline

Assorted Cookies

Caramelized Banana Cheesecake

Pumpkin Pie

Korean Strawberry Short Cake

Lemon Drizzle Cake

Apple Strudel

Bread and Butter Pudding

