

Festive Buffet Prices
17 Nov 2025 - 4 Jan 2026
(excludes selected dates)

Date	Meal	Adult	Child (6 - 12 Y/O)
Weekday	Lunch (Mon - Fri) *Excludes 25 Dec, 1 Jan	\$118++	\$25++
	Dinner (Mon - Thurs) *Excludes 24 Dec, 25 Dec, 31 Dec, 1 Jan	\$132++	\$30++
Weekend	Lunch (Sat - Sun)	\$128++	\$25++
	Dinner (Fri, Sat & Sun)	\$148++	\$30++

Adults enjoy 1-for-1 discount. If your group has an odd number of diners,
enjoy 50% off with DBS/POSB, Citibank or UOB credit cards.
(Prices shown are before discount)

HIGHLIGHTS



FESTIVE CARVING

Lunch (1 on rotation)

*Traditional Roast Turkey with Chestnut Stuffing
Honey Baked Chicken Ham*

Dinner (1 on rotation)

*Traditional Roast Turkey with Chestnut Stuffing *only available on weekday*

*Roasted Pineapple Turkey *Only available on weekends*

*Slow-roast Prime Beef Ribs with Roasted Summer Herb Vegetables
and Roasted Herb Potatoes *Only available on weekends*

Selection of condiments: Giblet & Cranberry Sauce, XO Pineapple Sauce, Mustard Sauce

FESTIVE DESSERTS

*Chocolate Yule Logcake
Assorted Christmas Cookies
Christmas Pudding
Mini Mince Fruit Pie*

Dinner Specials

*Special Flavored Yule Logcake
Rich Fruit Cake
Bread n Butter Pudding*



Please note that this menu may vary daily, depending on the availability of fresh ingredients.



SEAFOOD ON ICE

(6 items on rotation)

Poached Tiger Prawn, Australian Black Mussel, Sea Whelk, Abalone,
Japanese Sweet Clam, Half Shell Scallop

 **Baby Crayfish Lobster** **Only available for weekday dinner*

 **Canadian Boston Lobster** **Only available for weekend dinner*

 **Fresh Oysters** **Only available for dinner*

Condiments: Lemon Wedges, Cocktail Sauce, Thai Sauce, Cut Chili with Soya

 **Chilled Herb Paste Barramundi on Ice** **Only available for lunch*

 **Chilled Herb Paste Norwegian Salmon on Ice** **Only available for dinner*

Condiments: Terasi, Nyonya Sambal, Sambal Belacan, Thai Sweet Chili, Garlic Chili

SUSHI & SASHIMI

**Only available for dinner*

Salmon Sashimi

Assorted Sushi

Maki Roll

Condiments: Shoyu, Pink Ginger, Wasabi

MAKE-YOUR-OWN

(1 item on rotation)

Traditional Rojak Station

Indonesian Gado-Gado Station

Kang Kong with Cuttle Fish Station

Kueh Pie Tee with Assorted Condiments

**Only available for lunch*

CRUDITÉS, CHEESE & COLD CUTS

Vegetable Crudités, Hummus (Beetroot, Chickpeas, Kale), Sesame Lavosh,
Bread Stick, Cheese stick, Crackers

3 Types of Assorted Cheese & 2 Types of Cold Cuts **Only available for dinner*

GREENS

Variety of Greens: Mesclun Mix, Romaine Lettuce, Cherry Tomato,
Japanese Cucumber, Carrot and Sweet Corn

Dressing: Caesar Dressing, Thousand Island,
Goma Dressing and Herbs Olive Oil



Chef's Recommendation

Please note that this menu may vary daily, depending on the availability of fresh ingredients.



COMPOUND SALAD

Seafood (1 item on rotation)

Thai Seafood Salad with Vermicelli
Calamari Salad with Celery, Black Fungus in Sesame Dressing
Seafood Fennel
Tuna Nicoise Salad
Salmon Salad with Lemon Vinaigrette

Beef (1 item on rotation)

Creamy Potato Beef Pastrami Salad
Roasted Beef Salad with Summer Vegetables
Pesto Pasta Salad with Beef Salami
Charred Mexican Beef Salad in Lime Salsa
Spicy Minced Beef Salad

Chicken/Duck (1 item on rotation)

Roast Duck Salad with Hoi Sin and Lychee
Smoked Duck Salad with Mix Berries Compote
Honey Baked Chicken Ham Salad in Orange Mayo Dressing
Chicken with Lime & Chili Dressing
Turkey Salad with Cranberry Dressing

Vegetarian (1 item on rotation)

Summer Quinoa salad with Kale and Walnut
Greek Salad
Mushroom salad with Caramelized Onions
Tabbouleh Salad
Fruit Salad
Cous Cous Salad with Pine Nut
Roasted Pumpkin Salad
Russian Potato Salad with Raisin

INDIAN

Vegetable (1 on rotation)

Jheera Aloo
Rajma Chawal
Paneer Masala

Chicken (1 on rotation)

Butter Chicken
Palak Chicken
Chicken Jalfrezi

Rice (1 on rotation)

Biryani Rice
Lemon Rice
Peas Pulao

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WESTERN

Staples

Saffron Seafood Paella
Seafood Napolitana Pasta with Olives
Creamy Parmesan Shrimp Risotto
Mushroom Wild Rice with Semi-dried Tomato

Seafood

Seafood Aglio Olio
Seafood Bouillabaisse
Mix Seafood with Harissa and Basil
Seafood Thermidor
Garlic Butter Shrimp Scampi

Fish

Fish Picatta
Pan-seared Fish with Creamy Dill Sauce
Pan-seared Fish with Coconut Cream Sauce
Balsamic Glaze Fish
Zuppa di Pesce (Italian Fish Stew)

Beef/Lamb

Osso Buco
Beef Cheek Provencal
Lamb Mrouzia (Moroccan Lamb Tagine)
Buglione d'agnello (Tuscan Lamb Stew)
Roasted Lamb Leg with Rosemary Sauce

Chicken

Chicken and Turkey Bacon White Lasagna
Roasted Spring Chicken with
**West African Chicken Stew, Glazed Honey Chicken with Cranberry Sauce or
Chicken Cordon Bleu with Tomato Compote **Only available for dinner*
Roasted Turkey Breast with Giblet Sauce or Glazed Honey Chicken Ham
with Cranberry Sauce **Only available for lunch***

Vegetable

Ratatouille
Sautéed Brussels Sprout with Turkey Bacon
Cheesy Broccoli Cauliflower Casserole
Cauliflower Cheese Gratin
Butternut Squash Casserole

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SOUP

Asian (1 on rotation)

Crabmeat & Sweet Corn Soup
Shark Fin Melon Soup
Hot & Sour Soup
Chicken Herbal Soup

Western (1 on rotation)

Minestrone
Cream of Tomato with Cheese
Mushroom Soup
White Cabbage Soup with Blue Cheese

LIVE STATIONS

Freshly Made Prata

With selection of Dhal Curry and Chicken Curry

Hainanese Chicken Rice

Steamed Chicken, Roasted Chicken or Roasted Duck
Condiment: Chicken Rice Chili, Ginger Puree and Dark Soy Sauce

Singapore Laksa

Served with a choice of Prawns, Fishcake, Bean Sprouts,
Sambal Chili and Laksa Leaves

Cajun Turkey Shawarma

with Pita Bread and condiments

**Only available for lunch*

BBQ STATION

(3 items on rotation)

**The BBQ station is only available for dinner daily and weekend lunch.*

Grilled Cranberry Turkey Sausage

Grilled Cranberry Salmon Sausage

Grilled Cranberry Merguez Lamb Sausage

Fish Otak-Otak

Grilled Cajun Lamb Chop

Grilled Honey BBQ Chicken Wing

Sambal Squid

Grilled Cajun Crayfish Lobster **Only available for weekend dinner*

Selection of condiments: Sambal Belachan, Nyonya Chili Dip,
Truffle Salt, Himalayan Salt, Sambal Onion



Chef's Recommendation

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CONGEE

Sweet Potato Congee

Condiments: Crispy Ikan Billi with Peanut, Pickle Chye Sim, Braised Peanut, Salted Egg, Chicken Floss, Braised Soya Egg with Tau Pok in Warmed Rice, Chinese Olive, Spring Onion, Fried Shallot, Ginger, Yu Tiao

****Only available for lunch***

ASIAN

Fish (1 on rotation)

Cereal Fish
Hong Kong Style Steam Fish
Fried Fish with Ginger Oyster Sauce
Fried Fish with Hot Bean Sauce
Salted Egg Fish

Chicken (1 on rotation)

Sweet and Sour Chicken
Wok-fried Shredded Chicken with Oyster Sauce
Honey Glazed Chicken
Braised Sesame Oil Chicken with Ginger
Kung Pao Chicken

Beef / Lamb (1 on rotation)

Beef Rendang
Wok-fried beef with Ginger and Spring Onion
Chinese Beef Stew with Potato
Braised Chinese Herb Beef
Xinjiang Cumin Lamb

Noodles (1 on rotation)

Seafood Mee Goreng
Braised Eu Fu Noodles with Dua shimeji mushroom and chives
Crispy Rice Noodles with Seafood Gravy
Fried Egg Noodle with Seafood
Wok-fried Black Pepper Mee Tai Bak with Shrimp

Crab

Chili Crab with Mantou
Salted Egg Crab
Kam Heong Crab
Mala Crab
Black Pepper Crab

****Only available for weekday dinner (1 on rotation)
and weekend dinner (2 on rotation)***

Grilled Satay

selection of Chicken and Mutton in Peanut Gravy with Condiments

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DESSERT

Assorted Mini French Pastries
Assorted Nyonya Kueh
Seasonal and Local Fruits
Kacang Puteh

Cold Desserts

Ice Cream with Wafer or Rainbow Bread

**Only available for lunch*

Ice Kachang & Ice Chendol

Condiments: Chendol Jellies, Ice Kachang Jellies, Sweet Corn, Milk, Red Beans

Gelato - 4 Assorted Flavours with Waffle Cones

**Only available for dinner*

Hot Desserts

Cheng Teng
Red Bean Soup with Ginko Nut
Bubur Pulut Hitam
Tau Suan
Green Bean Soup with Sago
Bubur Cha Cha
Red Bean Paste with Sesame Dumpling

CHOCOLATE FONDUE


White Chocolate

Condiments: Marshmallow, Dried Fruits, Churros

DRINKS


Hot Quenchers

Espresso 
Café Latte 
Cappuccino 
Flat White 

Earl Grey, Peppermint, Chamomile, English Breakfast, Jasmine Green Tea 

Cold Quenchers

(3 drinks on rotation)

Calamansi, Blackcurrent, Ice Lemon Tea, Barley or Sour Plum 



Nutri-Grade mark is based on default preparation (before addition of ice).

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