



Christmas Day

MEGA BRUNCH

THURSDAY, 25 DECEMBER 2025 | 12PM TO 3PM

Food Package

Buffet package, inclusive of free-flow:
Still & Sparkling Water | Soft Drinks | Coffee & Tea

\$168++ per adult

\$40++ per child (3 to 5 years old)

\$84++ per child (6 to 12 years old)

Champagne Package

Buffet package, inclusive of free-flow:
Taittinger Brut Reserve NV Champagne |
Rosé Champagne | Red and White House Wine | Beers |
Cocktails - Santa's Mule Wine / Under the Mistletoe / Dill and
Tonic | Still & Sparkling Water | Soft Drinks | Coffee & Tea

\$228++ per adult

Prices are subject to 10% service charge and prevailing government taxes



FROM THE SEA

Rock Lobster | Alaskan King Crab | Tiger Prawn | Half Shell Scallop | Canadian Black Mussel |
Japanese Clam | Oyster Bar: Fin de Claire Oyster / Hyogo Japanese Oyster

Condiments: Lemon Wedge, Red Wine Mignonette, Wasabi Mayo, Cocktail Sauce, Tabasco

JAPANESE CORNER

Sashimi Moriawase | Salmon, Tuna and Hamachi Sashimi | Assorted Sushi |
Cold Soba Noodles with Condiments

Condiments: Wasabi, Shoyu, Pickled Ginger, Assorted Japanese Pickles

SALAD BAR

HYDROPONIC SALAD GREEN

Mesclun Mix | Wild Rocket | Red Chicory | Butter Lettuce | Selection of Salad Condiments

DRESSING

Honey Mustard
Citrus
Sesame

Balsamic Vinaigrette
Thousand Island
Caesar

INDIVIDUAL SALADS AND APPETISERS

Mini Abalone Ceviche
Maine Lobster with Garlic Aioli and Ikura Roe
Sesame Crust Foie Gras Terrine
Crab Meat and Avruga Tartlet
Plum Vine Tomato with Burrata Mousse
Smoked Duck and Fig Salad
Sicilian Citrus and Fennel Salad
Roasted Pumpkin and Quinoa Salad
Turkey and Chestnut Salad
Smoked Salmon Cream Cheese Roulade

Opus Bar and Grill reserves the rights to make changes
to the menu, subject to the availability of ingredients.



CAVIAR STATION

Nomad | Avruga Lumpfish (Salmon Roe) | Condiments

CHARCUTERIE, ITALIAN COLD CUTS & OLIVES

Smoked Turkey Ham | Honey-glazed Smoked Ham | Parma Ham | Chicken Lyoner | Saucisson |
Hungarian Salami | Rosette Salami | Casalingo Salami | Chorizo | Beef Pastrami |
Beef Bresaola | Variety of Marinated Olives and Antipasto

ASSORTED YOGHURT

CHEESE CORNER

Cheese Raclette with Condiments
Selection of European Seasonal Cheese
Selection of Dried Fruits and Dried Nuts
Accompaniments: Quince Paste, Grapes, Assorted Crackers, Lavosh

SELECTION OF CHRISTMAS ARTISAN BREAD

Sourdough | Multigrain | Walnut Loaves | Mini Baguette | Fruit Roll | Rye Roll

LIVE NOODLE STATION

Abalone and Chicken Broth Noodles with Prawn Oil and Kailan
Lobster Laksa with Rice Noodles, Egg and Fish Cake

ASIAN FLAVOURS

Lemongrass Wok-fried Mud Crab
Golden Pineapple Fried Rice with Honey Ham
Steamed Garlic Abalone with Vermicelli
Herb-glazed Turkey Breast
Asparagus with Trio Mushrooms
Crispy Pork Belly with Red Bean Curd Sauce
Ginseng Black Chicken Soup

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FESTIVE SOUP

Burnt Onion Soup

DIY TACO STATION

Smoked Beef Marmalade | Grilled Prawns | Guacamole

Condiments: Taco Shell | Tomato Salsa | Red Onion | Lettuce | Corn

EUROPEAN CORNER

Mediterranean Lamb Pie

Honey-glazed Smoked Pork Belly with Braised Red Cabbage

Fish Bouillabaisse (Fish Stew)

Grilled Corn and Bacon with Furikake

Herb Butter Escargot

IL CIELO CORNER

PIZZA

Norcina - Creamy Truffle Sauce, Chicken Sausage, Broccolini Florets

Zucca e Asparagi - Grilled Pumpkin, Charred Green Asparagus, Parmesan Flakes

PASTA

Carbonara | Tomato Concasse | Aglio Olio | Basil Pesto

WOOD-FIRE FLAMED CORNER

Crispy Pork Knuckle

Sun-dried Tomato Chicken Cheese Sausage

Baby Lamb Riblets

Roasted Lemon and Herb Butter Chicken

Local Catch Whole Fish

Served with Mustards, Relishes and choice of Sauce - Red Wine, Barbecue, Mint

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SIDES AND VEGETABLES

Roasted Beef Fat Potatoes
Roasted Pumpkin and Parsnip with Sage and Almond Flakes
Brussel Sprouts with Bacon Bits

FROM THE ROTISSERIE

Roasted Turkey with Cranberry Sauce
Pineapple and Orange-glazed Honey Ham
Roasted Prime Ribs

GUERIDON

Pan-seared Duck Liver
with Buffalo Trace Bourbon

D9 CAKERY CHRISTMAS SPECIALS

D9 Cakery Strawberry Yuzu Cheese Log
D9 Cakery Christmas Bûche De Noël
Homemade Christmas Stollen
Christmas Panettone

CHRISTMAS TARTS AND PIES

Honey Pecan Pie
Swiss Engadiner Nusstorte
Minced Fruit Pie

CHRISTMAS CLASSIC GÂTEAUX

Exotic Cremeux Ivory Chocolate Cake
Rum and Raisin Bavarois with Almond Croustillant
Brandy-infused Christmas Fruit Cake

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CHRISTMAS SWEET MOMENT MINIATURE

Summer Berries Choux Puff
Citrusy Lime Financier
Jivara Milk Chocolate Cake
Royal Banana Nutty Crunchy Petit Gâteaux
Double Espresso Mascarpone Cheesecake
Fresh Golden Apple Compote with Apple Bavarian

CHRISTMAS DESSERTS IN JAR

Poached Spiced Pear Jelly with Vanilla Chantilly
Espresso Mascarpone with Gingerbread Genoise
Lime Mango Panna Cotta with Mango Chutney
Seasonal Fruits Jar

FESTIVE SWEETS

Premium Christmas Pralines and Truffles | Christmas Macarons |
Christmas Cookies | Gingerbread Man

WARM DESSERT

Caramel Toffee Pudding with Rum Vanilla Anglaise

ICE CREAM AND SHERBET

Vanilla Ice Cream | Double Chocolate Ice Cream | Berries Sherbet

RED CHOCOLATE FOUNTAIN WITH CONDIMENTS

Fresh Strawberries | Marshmallow Twist | Crumble | Dark Chocolate Pearls |
White Chocolate Pearls | Sauces

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