



# Christmas

## BUFFET DINNER

WEDNESDAY, 24 DECEMBER 2025 | 6PM TO 10PM  
THURSDAY, 25 DECEMBER 2025 | 6PM TO 10PM

### *Food Package*

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

**\$148++ per adult**

**\$30++ per child (3 to 5 years old)**

**\$74++ 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

**\$208++ per adult**

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



## FROM THE SEA

Rock Lobster | 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 and Tuna 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 Avocado 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

## 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

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



## CHEESE CORNER

Selection of European Seasonal Cheese

Selection of Dried Fruits and Dried Nuts

Accompaniments: Quince Paste, Grapes, Assorted Crackers, Lavosh

## SELECTION OF ARTISAN BREAD

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

## LIVE NOODLE STATION

Chicken Broth Noodles with Prawn Oil and Kailan

Prawn 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

Ginseng Chicken Soup

## 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, Broccoli 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  
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

### 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 Beef Striploin



## 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  
Minced Fruit Pie

## CHRISTMAS CLASSIC GÂTEAUX

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

## CHRISTMAS SWEET MOMENT MINIATURE

Citrusy Lime Financier | Jivara Milk Chocolate Cake

## CHRISTMAS DESSERTS IN JAR

Poached Spiced Pear Jelly with Vanilla Chantilly  
Lime Mango Panna Cotta with Mango Chutney  
Seasonal Fruits Jar

## FESTIVE SWEETS

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

## CHOCOLATE FOUNTAIN WITH CONDIMENTS

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