

# *Grilled Out Sunday* FESTIVE EDITION

Available on 2, 9, 16, 23 & 30 November 2025 and  
7, 14, 21 & 28 December 2025 | 12pm to 3pm

## *A la carte Buffet*

inclusive of free-flow:

Still & Sparkling Water | Speciality Coffee | Artisanal Teas

**\$118++ per adult**

**\$40++ per child (6 to 12 years old)**

**Special Offer: Dine for two, pay for one**

an exclusive 1-for-1 dining treat on a la carte buffet for adults

## *A la carte Option*

**Choice of 1 x main course & 2 x sides | \$48++ per person**

**Choice of 1 x appetiser or dessert | \$18++ per dish**

## *Beverage Add-on*

(Taittinger Brut Reserve NV Champagne | Beers |  
Red and White House Wine | Cocktails - Santa's Mule Wine /  
Under the Mistletoe / Dill and Tonic | Soft Drinks)

**Free-flow beverages | \$48++ per person**

**A la carte | \$15++ per glass**

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

## APPETISERS

Crab and Potato - Marie Rose Sauce, Romaine Lettuce and Salmon Roe  
Fermented Tomato and Scamorza - Cherry Tomato, Smoked Cheese and Rocket  
Caesar Salad - Romaine Lettuce, Croutons, Bacon Bits and Parmesan  
Roasted Tomato Soup - Tomato Soup, Almond Flakes and Whipped Cream  
Duck Rillettes served with House Pickles and Sourdough

## MAINS

Rotisserie - Whole Roasted Turkey  
À la minute Steak - Beef Rump Cap (Picanha)  
Orange Honey Baked Ham  
Smoked Meat - Pork Ribs  
Catch of the Day (Fish / Seafood) - Pomfret / Snapper / Seabass / Squid  
Roasted Spiced Cauliflower

## SIDES

Roasted Potato  
Mac and Cheese  
Crispy Brussel Sprouts  
Yorkshire Pudding  
Green Salad with Orange Balsamic dressing

## DESSERTS

Crème Brûlée  
Ice Cream Sundae

## GUERIDON

Apple Crumble

## ADD-ONS

Fresh Oysters | Half Dozen \$30 / One Dozen \$52  
Foie Gras | \$12  
Bone Marrow | \$12  
Half Boston Lobster | \$35