



FESTIVE DINNER BUFFET MENU

5 December 2025 to 4 January 2026
(Excluding 24 and 31 December 2025)

Monday to Thursday

92 per adult | 46 per child
(6 to 12 years old)

Friday to Sunday

100 per adult | 50 per child
(6 to 12 years old)

24 and 31 December 2025

108 per adult | 54 per child
(6 to 12 years old)

BEVERAGE

Fresh Juice

Watermelon
Sugar Cane
Coconut





6 glass 18 jug

TWG Tea

Earl Grey
Sencha (Green Tea)
Jasmine
Chamomile
Moroccan Mint
English Breakfast





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Coffee

Espresso 
Cappuccino 
Café Latte 
Hot Chocolate 

5

Soft Drinks

Coke 
Coke Light 
Sprite 
Soda Water
Ginger Ale 

6

Mineral Water (750ml)

Acqua Panna
San Pellegrino

8



Nutri-Grade mark is based on preparation
at 120% sugar (before addition of ice)



Sustainably Sourced

Please advise us of any special dietary requirements, including potential reaction to allergens.
The Chef reserves the right to make some changes to the menu, depending on freshness and availability of ingredients.
Prices are subject to prevailing taxes and service charge.



JOO CHIAT

OCEANIC SEAFOOD ON ICE

Slipper Lobster | Cooked Prawn | Half Shell Scallop | Venus Clam | Mud Crab

Available from Friday to Sunday
including 24 and 31 December 2025

Freshly Shucked Oyster

CONDIMENTS

Lemon | Wasabi Tartar Sauce | Honey Mustard | Thai Spiced Hot Sauce | Tabasco

DELICATE DELIGHTS

Salmon Sashimi | Tuna Tataki
Assorted Sushi and Maki

CONDIMENTS

Wasabi | Soy Sauce | “Gari” Ginger

SALAD

Asian Marinade Chicken and Mushroom Salad
Thai Style Seafood Salad with Green Papaya
Salmon, Haricots Verts, Cherry Tomato, Quail Eggs
Roasted Medley Potato Salad 🌱
Butternut Squash, Baby Spinach, Feta Cheese and Crispy Turkey Bacon
Brussels Sprout Salad with Maple Dressing 🌱

D.I.Y. SALAD BAR

Baby Romaine Lettuce | Mesclun Mixed Lettuce

CONDIMENTS

Corn Kernel | Cherry Tomatoes | Carrot | Onion | Cucumber | Capsicum | Mixed Nuts |
Croutons | Feta Cheese | Raisin | Quail Eggs | Grated Parmesan

🌱 Vegetarian

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SERANGOON

D.I.Y. NOODLES STATION

SINGAPORE LAKSA / SUPREME VEGETARIAN BROTH

Tofu Puff | Quail Egg | Fish Cake | Fish Ball | Bean Sprouts | Enoki Mushrooms | Asian Green
Spring Onion | Fried Shallot | Laksa Leaves | Sambal Chilli | Red Cut Chilli
Laksa Noodles | Kway Teow | Yellow Noodles

LIVE STATION

SEAFOOD SHELL OUT IN BLACK PEPPER SAUCE

Table Service

GRILLED ASSORTED SATAY WITH CONDIMENTS

Chicken Satay | Beef Satay
Cucumber | Red Onion | Peanut Sauce

SPICE KITCHEN

Fragrant Nasi Lemak
Sambal | Cucumber | Roasted Peanut | Ikan Billis
Red Curry Oxtail Stew
Dried Fried Okra 🍲
Ayam Masak Lemak

THE SOUP POT

Double Boiled Winter Melon Chicken Soup
Fried Shallot | Coriander Leaf | Chilli Padi

Seafood Ngoh Hiang
Sweet Soya Dip

Crispy Samosa 🍲
Mint Yoghurt



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ROAST OF THE DAY

Available from 5 to 21 December 2025

Slow Roasted Beef Ribeye with Beef Jus

Spiced Marinated Norwegian Salmon with Truffle Cream Sauce

Available from 22 December 2025 to 3 January 2026

Spiced Marinated Norwegian Salmon with Truffle Cream Sauce

Roasted Garden Vegetables and Buttered Potatoes 🌱

Roasted Turkey "Asian Spice Marinade"
Curried Spiced Baked Pumpkin "Glazed" | Brussels Sprout | Turkey Gravy

SPICE CORNER

Salted Egg Fried Rice with Turkey Ham and Asparagus
"Hong Kong Style" Fried Noodle in Superior Soy Sauce with Mixed Seafood
Herbs and Spiced Lamb Chop, Spicy Mint Sauce
Singapore Chilli Crab with Golden Mantou
Steamed Barramundi, Taro, Tomato and Black Fungus in Milky Fish Broth
Wok-Fried Tiger Prawn in Black Pepper Garlic Sauce
Marinade Fried Chicken in Cranberries Glaze
Wok-Fried Broccoli, Mixed Mushrooms and Beancurd 🌱

PASIR PANJANG

TROPICAL FRUITS HARVEST

Papaya | Watermelon | Dragon Fruit | Pineapple | Honey Dew
Banana | Apple

🌱 Vegetarian 🌱 Vegan

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GEYLANG

ICE CREAM

Teh Tarik | Vanilla | Chocolate

CHRISTMAS SWEETS & PASTRIES

Moist Fruit Cake
Santa's Frosty Trail
(Fromage Blanc Mousse, Cranberry & Morello Cherry Confit, Red Fruit Crunchy Base)
Enchanted Forest
Chocolate Crèmeux, Chocolate Moits Sponge, Chocolate Crunch
Burnt Cheesecake
Christmas Stollen

FESTIVE COOKIES

Brunslì | Cinnamon Star | Mailanderli

ASSORTED NYONYA KUEH

Kueh Dadar | Kueh Ongol
Kueh Talam Gula Melaka | Kueh Rainbow

HOT DESSERTS

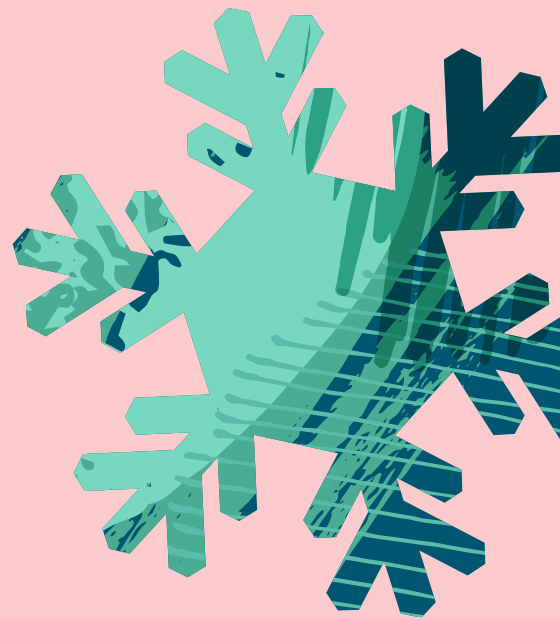
Portuguese Egg Tart | Steamed Puteri Ayu
Mince Fruit Pie

COLD DESSERTS

Signature AMC Durian Pengat
Cheng Teng

SWEET DRINK

Teh Tarik Special



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FESTIVE SPECIALS

Available on 24 and 31 December 2025

Autumn Glow

(Maple Mousse, Banana Caramel Confit, Banana Pecan Sponge)

Enchanted Forest

Chocolate Crémeux, Chocolate Moits Sponge, Chocolate Crunch

Moist Fuit Cake

Ruby Rouge

(Jasmine Mousse, Guava Peach Confit, Crunchy Base)

Christmas Stollen

Traditional Plum Pudding



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