Grand Countdown Buffet

31 December 2025 6pm to 10pm \$98++ per adult, \$49++ per child

COLD APPETISERS

Mosaic of Smoked Salmon Terrine, Crème Fraiche, Pickled Onion and Fish Roe Potato and Bacon Gâteaux, Pommery Mustard and Dill Ratatouille Salad with Feta Cheese and Fresh Herbs 🔗 Smoked Duck with Multigrain Salad, Shoyu Pickled Mushrooms and Egg Yolk Gel Locally Sourced Leafy Salad, Citrus, Olives and Guava Dressing 🔊 Assorted Sushi & Makis

SEAFOOD ON ICE

Freshly Shucked Seasonal Oysters Poached Tiger Prawns White Clams Mussels

CHARCUTERIE

Pork Ham Mortadella with Pistachio Beef Pastrami

ARTISANAL CHEESES

Selection of European Cheeses with Nuts, Crackers, Marmalades

SOUPS

Cauliflower Velouté with Blue Cheese Croutons 🚱 Seafood Treasure Soup

CARVING STATION

Racines Salmon Coulibiac with Black Olive Beurre Blanc Slow-Roasted Angus Beef with Truffle Jus

WESTERN FAVOURITES Slow-Braised Oxtail Bourguignon with Roasted Root Vegetables

Seafood Bouillabaisse, Fennel and Rouille Roasted Chicken with Sautéed Mushrooms and Sauce au Vin Jaune Oven-Braised Pork and Chorizo Pot Pie with Comté Crust Sautéed Garden Greens with Lemon and Capers Dressing 🧔

LOCAL DELIGHTS Chicken Kapitan with Potato Curry

Steamed Whole Seabass with Tofu, Black Fungus and Mala Sauce Crispy Pork Belly with Truffle Hoi Sin Sauce Wok-Braised Seafood Hokkien Mee, Chinese Chives, Sprouts and Crispy Pork Lard Wok-Fried Pilaf Rice with Capsicum and Almond Flakes 🔗

DIY NOODLES Penang Laksa with Pork Collagen Broth

DESSERTS

Chocolate Fudge Cake, Caramel Chocolate Zest New Year's Cheesecake, Vanilla Chantilly, Pink Chocolate Crumb

Raspberry Swiss Roll, Vanilla Cream, Raspberry Crisps Mango Mousse, Vanilla Buttercream Assorted Chocolate Éclair Cempedak Crème Brûlée with Berries Berries Blanc-manger with Crunchy Pearls Passion Fruit Meringue Curd Tart Warm Chocolate Banana Pudding, Coconut Custard Sauce NYONYA KUEH

Kueh Dadar

Ondeh-ondeh Rainbow Lapis Kueh Talam

MANGO STICKY RICE

Coconut Espuma, Crispy Mung Bean and Dalgona Candy

ICE CREAM

Vanilla, Chocolate, Coconut and Passion Fruit



Vegetarian Vegan