

CHRISTMAS DAY DINNER

25 December 2018, 7:00 PM–10:00 PM

From \$220.00++ per person

DELECTABLE APPETISERS

Spanish Octopus with Cucumber and Mixed Olives

Homemade Smoked Salmon

Smoked Duck with Grilled Vegetables

Heirloom Tomatoes and Mozzarella with Pesto and Arugula

Beetroot and Potato Salad with Feta Cheese

Seared Yellow Fin Tuna with Sesame Seeds and Citrus Salsa

A MEDLEY OF SEAFOOD

Freshly Shucked Fine de Claire Oysters, Boston Lobster, Alaskan King Crab, Black Mussels, Tiger Prawns, Chilled Scampi

With Cocktail Sauce, Horseradish Sauce, Tabasco, Red Wine Shallot Mignonette Dressing, Lemon Wedges

SUSHI AND SASHIMI

Norwegian Salmon, Spanish Octopus, Yellow Fin Tuna, Hamachi, California Roll, Avocado and Salmon, Roasted Eel Roll, Mango and Prawn Roll

With Cocktail Sauce, Horseradish Sauce, Tabasco, Red Wine Shallot Mignonette Dressing, Lemon Wedges

If you have any food allergies or food intolerances, please inform our service staff.
All prices quoted are in Singapore dollars, and are subject to 10% service charge and prevailing taxes of 7%.

FRESH SALADS

Waldorf Salad, Mesclun Salad, Iceberg Lettuce, Baby Romaine, Arugula Salad, Feta Cheese, Pumpkin Seeds, Carrots, Kalamata Olives, Sweet Corn, Cherry Tomatoes, Quail Eggs, Kenya Beans, Croutons, Gherkins, Parmesan Cheese

With French Vinaigrette, Italian Dressing, Wafu Dressing, Thousand Island Dressing

ASSORTED CHARCUTERIE

Bayonne Ham, Virginia Ham, Spicy Chorizo, Beef Pastrami, Pork and Duck Rillettes, Pork Terrine

HOMEMADE BREADS AND PIES

Cheese Grissini, Ciabatta Bread, Tomato Focaccia, French Baguette, Soft Buns, Multigrain Loaf, Walnut and Fig Bread, Chestnut and Raisin Loaf, Pumpkin and Raisin Pie, Bacon and Egg Pie

HEARTY SOUP

Roasted Butternut Velouté with Crispy Pancetta Bits and Black Truffle Whipped Cream

ARTISANAL CHEESES

An assortment of artisanal French Cheese

With Dried Fruits, Assorted Crackers, Fig Jam, Walnuts, and Manuka Honey

FROM THE CARVERY

Whole-Roasted Turkey served with Chestnut Stuffing, Cranberry Sauce and Giblet Gravy

Honey-Glazed Gammon Ham served with Apple Sauce and Grilled Pineapple with Cinnamon

Slow-cooked Whole Norwegian Salmon with Herb Potatoes and Lemon-Dill sauce

Oven-roasted Prime Rib with Thyme, Vine Tomatoes, Corn on the Cob and Natural Beef Jus

LIVE STATION

PAN-SEARED DUCK FOIE GRAS
Apple and Raspberry Compote, Duck Jus, Brioche

DUCK FOIE GRAS MOUSSE
Smoked Duck, Wine Jelly, Winter Black Truffle

WESTERN FLAVOURS

Baked Sea Bass with Baby Spinach and Lemon Beurre Blanc

Lamb Navarin with Carrots and Baby Radish

Duck Confit Paramentier

ASIAN SPECIALTIES

Seafood Fried Rice with Sambal

Wok-fried Kung Pao Chicken with Dried Chilli and Cashew Nuts

Salted Egg Tiger Prawns with Curry Leaves

Mapo Tofu with Scallops and Shrimp

DELECTABLE DESSERTS

VERRINES

Angel Food Cake with Chantilly Cream, Christmas Tropicana, Milk Chocolate and Lemongrass, Strawberry Champagne, Mandarin and Vanilla Panna Cotta

FRENCH PASTRIES

Chocolate Choux Puff, Chocolate Miniature Log Cake, Chestnut Mont Blanc Log Cake, Spice Amandine, Yuzu and Apple Cake, Vanilla Tartlet, Apple, Cinnamon and Cheese Saint Honoré, Assorted Macarons, Bird of Paradise, Christmas Lollipop, Fruit Mille-Feuille, Manjari and Passion Fruit Pyramid, Signature Chocolate and Caramel Log Cake, Cherry Fruitcake, Stollen
