

## THANKSGIVING DINNER

22 November 2018, 7:00 PM–10:00 PM

\$138.00++ per person

Commemorate this Thanksgiving with cherished loved ones by partaking in an exquisite feast of gourmet indulgences.

Get into the spirit of the occasion with a hearty glass of Glühwein, followed by a host of tantalising appetisers including the freshest seafood, carefully-prepared salads, and heartwarming soup. For mains, indulge in exceptional buffet selections, along with a variety of meats from the carving station. Finally, round of the festivity with artisanal French cheeses, and a bevy of luscious desserts.

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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%.

## DELECTABLE APPETISERS

Beetroot and Butternut Squash Salad with Goat Cheese

Homemade Smoked Salmon

Octopus and Potato Salad with Spring Onion

Poached Prawn and Green Apple Salad with Pomegranate

Smoked Duck and Grilled Peaches with Mâche Salad

Pumpkin and Raisin Pie

Bacon and Egg Pie

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## A MEDLEY OF SEAFOOD

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

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## FRESH SALADS

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, Roasted Pine Nuts

*With French Vinaigrette, Italian Dressing, Grain Mustard Emulsion, and Wafu Dressing*

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## ASSORTED CHARCUTERIE

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

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## HOMEMADE BREAD

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

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## HEARTY SOUP

Roasted Butternut Velouté with Garlic Baguette Toast and Black Truffle Whipped Cream

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## ARTISANAL CHEESES

An assortment of artisanal French Cheese

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

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## 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 Oven-Baked Angus Beef Tomahawk served with Buttered Brussels Sprouts, Roasted Vine Tomatoes and Red Wine Sauce

Roasted Lamb Leg with Garlic and Rosemary served with Corn on the Cob, Peas in Cream and Natural Lamb Jus

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## GASTRONOMIC SELECTIONS

Lobster Macaroni and Cheese

Sautéed Seasonal Vegetables with Garlic and Oyster Sauce

Roasted Sweet Potatoes with Maple Syrup and Streaky Bacon

Glazed Carrots with Orange Juice and Fresh Ginger

Gratinated Provençal Ratatouille with Bread Crumbs

Steamed Black Cod with Creamy Coco Bean Ragout

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## DELECTABLE DESSERTS

Raspberry, Rose, Lemon, and Yoghurt Verrines, Nutella Pound Cake, Strawberry and Chocolate Brownie, Walnut Cheesecake, Orange and Yoghurt Gâteau, Red Velvet Cream Cheese Cake, Fig and Cinnamon Tart, Maple and Walnut Frosting Cake, Peanut Butter Pound Cake, Pecan Pie, Apple Pie, Prune Pudding, Whisky and Raisin Pudding, Vanilla and Cider Panna Cotta, Bourbon Macarons

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