




## À La Carte Buffet Dinner

1 December 2021 to 2 January 2022, 6.30pm to 10pm  
S\$88++/adult, S\$44++/child

### APPETISER & SALAD

#### **asian**

california maki

ebi sushi 

kongguksu (chilled soymilk noodle with seaweed and cucumber  
soup)

maguro and salmon sashimi

tofu salad with goma dressing

#### **western**

haricot tuna nicoise salad

*vegetarian option available*

smoked turkey with passion fruit dressing

### SEAFOOD PLATTER

tiger prawn, whelk, white clam

mangrove crab (served on Saturday and Sunday)

condiments: cocktail sauce, house-dipped, tabasco, lemon wedges

### SOUP

cream of butternut pumpkin

lobster bisque

nyonya fish maw soup

## PERANAKAN

ayam buah keluak (braised chicken in tamarind gravy)  
ayam goreng kunyit (turmeric chicken)  
babi pongteh (nyonya-style braised pork)  
chap chye (mixed vegetable stew)  
chilli crab kueh pie tee  
homemade otak-otak with crab meat  
(grilled crustacean mousse with coconut and asian spices)  
ikan goreng cili garam (fried fish with spicy sauce)  
kueh pie tee  
(crispy top hats filled with braised sweet turnips, egg, prawns and  
peanuts)  
ladyfinger with chilli paste  
nyonya rojak (fruit salad with cruller in shrimp paste sauce)  
*vegetarian option available*  
singapore laksa with river prawn

## HOT SPECIALITY

### asian

kung bao lotus root with cashew nut (V)  
rock lobster in singapore chilli sauce  
sotong youtiao with salted egg sauce  
szechuan red oil wonton (V)  
thai red curry pork with eggplant  
wok fried asian greens

### western

artisan pasta with truffles cream sauce, mushroom and  
bacon ragout  
beef bolognese pasta and onsen egg  
roasted mushroom with balsamic  
rosemary scented winter vegetables  
grilled fish with asparagus and beurre blanc sauce

## FESTIVE DELIGHTS

honey baked ham, caramelized pineapples, cinnamon apple sauce  
roasted tom turkey, braised red cabbage, giblet gravy, port wine  
sauce

(\*served on 24 and 25 December)

\*roasted nyonya garam masala turkey, spicy granny smith apple  
sauce, achar

\*stout-glazed black angus short ribs and natural jus

## BARBEQUE

chicken satay with peanut butter sauce

grilled chicken with bbq sauce

grilled korean bbq pork collar with pickles

grilled oyster with gratinated cheese

sausages

sliced beef sirloin with natural jus

corn on the cob

(\*served on 24 and 25 December)

\*lamb chop

\*tiger prawn

## RICE

fragrant jasmine rice

nasi bunga telang (butterfly blue pea coconut rice)

butter raisin pilaf rice

## KIDS

french fries with dips

pasta with marinara sauce

baked chicken tender with corn and cheese

tortilla chip

mac and cheese

## LOCAL DELIGHTS

(served on Saturday and Sunday)

horfun (stir-fried rice noodle with dried beef)

*vegetarian option available*

seafood white beehoon

tom yam fried rice with chicken

*vegetarian option available*

## DESSERT

### signature

durian pengat

french crepes suzette with vanilla ice cream

### local

ah baling (glutinous rice balls)

assorted nyonya kueh

bubur terigu (white wheat sweet porridge)

chendol (crushed ice topped with pandan jelly, coconut and gula

melaka)

orh nee (steamed sweet yam paste)

### western

chestnut mont blanc

chocolate / strawberry / sweet corn / durian ice cream

christmas fruit cake

citrus strawberry pistachio gateau

classical sacher cake

cranberry mascarpone cream puff

linzer torte

mini acai banana gateau

seasonal fresh fruit

① vegetarian

 contains beef

 contains seafood