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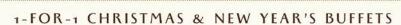
FESTIVE WEEKDAY BUFFET LUNCH

FREE-FLOW BEER, HOUSE WINE AND SOFT DRINKS

88++ 38++

1-24, 26-30 Dec 2025 | 12:00 PM - 2:30 PM

38++



Valid for DBS/POSB, OCBC credit or debit cardholders







GARDEN FRESH SALAD BAR

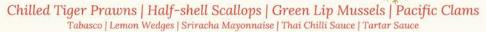
Mesclun Greens | Baby Spinach | Red Chicory | Romaine Lettuce | Japanese Cucumber | Bell Pepper | Cherry Tomato | Carrot | Black Olive | Sweet Onion | Corn Kernel | Beetroot | Parmesan Cheese | Croutons served with Assorted Dressing





German Potato Salad | Maple-Glazed Ham Salad with Cranberries | Beet Salad with Orange Wedges & Cherry Tomatoes | Black Fungus Salad with Sesame Dressing







Assorted Sashimi: Salmon | Tuna Assorted Sushi | California Maki | Cold Soba Noodles | Chuka Wakame | Japanese Pickles Wasabi | Japanese Gari | Shoyu

CHEESE & BREAD CORNER

Assorted Breads and Rolls with Butter | Marmalade | French Butter

Fine Selection of Assorted Seasonal Cheese with Fresh Grapes | Crackers | Dry Fruits | Assorted Nuts

CONGEE

Teng Zai

Spring Onion | Deep-fried Shallot | Ginger | Fried Dough Fritter | Braised Peanut | Light Soy Sauce | Century Eggs | Salted Egg

SOUP OF THE DAY

Old Cucumber Chicken Soup

NOODLE STATION

Singapore Laksa with Shredded Lobster
Fish cake, quail egg, bean sprout, and tau pok, served in spiced coconut milk
with dried shrimp paste

Beef Brisket Noodle Soup

Tender beef brisket in rich beef broth, garnished with spring onions

Wanton Noodle Soup
Noodles with pork wanton in clear broth, topped with spring onions

Hong Kong-style Noodle Soup Chicken broth with luncheon meat, sunny-side-up egg, and spiced pork cubes











FROM THE ROTISSERIE

Traditional Roasted Whole Turkey
Served with cranberry sauce, pineapple chutney, and brown sauce

Honey-Glazed Boneless Ham

Accompanied by cranberry sauce, pineapple chutney, and brown sauce

Creamy Turkey with Mushroom

Paired with oven-baked herb potatoes and roasted butternut squash with root vegetables

Chicken Roulade in Creamy Mushroom Sauce

Served with truffle mashed potato and Brussels sprouts with chestnut





Fragrant Chicken Rice
Served with housemade chilli sauce, grated ginger, and dark soy sauce





SWEET TEMPTATIONS

DIY Ice Kacang and Chendol Shaved ice desserts with assorted toppings

Muah Chee

Chewy glutinous rice cakes coated with sugared peanuts

HOT LOCAL DESSERTS

(Chef's Choice of the Day)

Red Bean Soup | Green Bean Soup | Pulut Hitam | Black Sesame Glutinous Rice Ball | Orh Nee (Yam Paste with Coconut Milk)

FESTIVE TREATS

Traditional Christmas Log Cake Rich Fruit Cake Stollen with Confit Orange & Lemon Mince Fruit Pie

LOCAL & SWEET BITES

Assorted Nyonya Kueh Assorted Festive Cakes and Pastries Tropical Fruit Platter Assorted Ice Cream Cups











adult 168++

168++

child 58++

CHRISTMAS EVE BUFFET DINNER

24 Dec 2025 | 6:00 PM - 10:00 PM

CHRISTMAS DAY BUFFET LUNCH & DINNER

25 Dec 2025 | 12:00 PM - 2:30PM & 6:00 PM - 10:00 PM

NEW YEAR'S EVE BUFFET DINNER

31 Dec 2025 | 6:00 PM - 10:00 PM

FREE-FLOW BEER, HOUSE WINE AND SOFT DRINKS

168++ 58++

58++

38++

1-FOR-1 CHRISTMAS & NEW YEAR'S BUFFETS

Valid for Citibank, DBS/POSB, OCBC credit or debit cardholders









WESTERN SELECTION



Aburi Style Norwegian Salmon | Festive Pumpkin Fried Rice | Brussels Sprouts with Chestnuts (V) | Chicken & Chestnut Stuffing | Braised Beef Cheeks in Red Wine



ASIAN FLAVOURS



Singapore Chilli Crabmeat with Deep-Fried Mantou | Grilled Sambal Squid |
Thai Pork Skewer with Thai Green Chilli Sauce |
Glazed Sweet Honey Chicken Mid Wings |
Chicken Satay with Peanut Sauce, Onions & Cucumber |
Stir-Fried Seasonal Vegetables with Pearl Oyster Mushrooms





Sourced from Mushroom Buddies, a local social enterprise that supports individuals with intellectual disabilities through meaningful employment in urban farming



SWEET TEMPTATIONS

DIY Ice Kacang and Chendol Shaved ice desserts with assorted toppings

Muah Chee

Chewy glutinous rice cakes coated with sugared peanuts

Local Hot Desserts

Assorted Nyonya Kueh Chocolate Fountain Traditional Christmas Log Cake Rich Fruit Cake Stollen with Confit Orange & Lemo

