

Christmas Eve



DINNER MENU

Adult: \$128.00++ / Children: \$68.00++

Book and pay in full by Sunday, 20 December 2026 to enjoy exclusive, non-refundable nett pricing.

All prices are in Singapore dollars and are subject to 10% service charge and prevailing government taxes





COMPLIMENTARY

One Complimentary Glass of White Wine, Red Wine, Beer or Juice

(One Serving of Seafood Platter)

Mentaiko Baked Half Lobster, Cheese Baked Oyster,
Miso Baked Half Shell Scallop with Roe,
Truffle Cream Abalone on Shell & Tempura Softshell Crab

SEAFOOD ON ICE

Air Flown Fresh Oyster, Purple Shell Scallop, Mussel,
Chilled Prawn, Sea Whelk, Snow Crab Leg

Dipping Sauce: Hot Sauce, Spicy Thai Sauce, Lemon, Tabasco

JAPANESE

Assortment of Sushi & Maki, Scallop Wings,
Jellyfish, Baby Octopus, Seaweed

Sashimi: Salmon, Yellow Tail, Sword Fish, Tuna, Octopus

Dipping Sauce: Pickle Ginger, Japanese Soya Sauce, Wasabi

APPETIZER

Teriyaki Unagi

Thai Mango with Prawn & Squid on Glass Noodle

Japanese Soba Salad with Snow Crab Meat

Smoked Duck with Plum Dressing

Artichoke Shrimp and Herb Salad

Feta Cheese, Tomato, Olive and Raisin Salad

Caesar Salad & Mixed Green Salad

Black Olive, Cocktail Onion, Cherry Tomato, Cucumber, Red Cabbage, Corn, Grated
Cheese, Bacon Bit, Crouton, Thousand Island, Honey Mustard, Balsamic, Caesar)

Menu subject to change without prior notice





VARIETIES OF CHEESE

Brie, Blue, Tomme, Gruyere, Camembert
Mixed Dried Fruits & Nuts, Crackers

SOUP OF THE DAY

Lobster Bisque
Thick Soup of Fish Maw, Crabmeat, Dried Scallop & Forest Mushroom
Assorted Bread Roll

CARVING STATION

BBQ Pork Ribs
Smoked Cajun Lamb Chop
Baked Salmon with Garlic Butter sauce
Roasted Turkey with Chestnut Stuffing served with
Cranberry Sauce and Jus
Roast Beef Ribeye with Black Pepper Sauce or Mushroom Sauce
Honey Baked Ham served with Apple, Pineapple and Raisin Sauce

Medley of Vegetable

Butter Yellow Squash, Broccoli & Roasted New Potato

NOODLE STATION

Nonya Laksa with Cockles

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HOT DISHES

SEAFOOD

Double Boiled Herbal Prawn
Steamed Grouper "Hong Kong Style"
Braised Pot of Sea Treasure and Mushroom with Broccoli
Fried Razor Clam & Sea Asparagus and Honey Snap Pea with XO Sauce
Escargot with Garlic Butter

STEW AND MEATS

Ox Tail Stew
Seafood Stew with Portuguese Sauce
Tang Gui Roast Duck

STARCH

Prawn & Mussel Paella
Parma Ham and Mozzarella Cheese Pizza
Old Fashion Linguine and Vongole with Clam Sauce

DESSERTS

Christmas pudding with Brandy Sauce, Chocolate Fondue,
Chocolate Truffle Log Cake, Mincemeat Pie, Pecan Nut Tartlet
Stollen, Pumpkin Pie, Christmas Cookies, Apple Cinnamon Strudel
Strawberry Panna Cotta, Mango Cheese Mirror, Strawberry Yoghurt Cake
Lemon Meringue Mousse, Mixed Berry Konnyaku Jelly, Durian Puree in Shot Glass
Selection of Ice Cream with Toppings, Assorted Fresh Fruits

BEVERAGES

Coffee & Tea

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