




new year's eve

FRIDAY DINNER, 31 DECEMBER
\$168++ PER PERSON

APPETISER & SALAD



Marinated Seafood in Cocktail Sauce, Roast Portobello Mushroom, Semi-dried Tomato Focaccia & Smoked Cheese, Mint Couscous with Grilled Capsicum Salad, Chicken Liver Parfait with Cranberry, Orange Chutney, Smoked Salmon, Lemon Horseradish Cream, Mesclun Salad and Baby Romaine Lettuce Italian Dressing, Thousands Island, Balsamic Dressing, Asian Dressing Sweet Corn, Cherry Tomato, Cucumber, Olive, Raisin, Almond Flakes

SUSHI & SASHIMI

Selection of Sushi and Maki Roll, Salmon, Tuna, Octopus Pickled Pink Ginger, Wasabi & Kikkoman

CHEESE CORNER

Selection of 16 kinds of Soft, Semi, Hard and Blue Cheeses Honey Comb, Maple Syrup, Dried Fruits, Olives, Nuts, Marmalade, Jams, Grapes, Crackers, Lavosh, Grissini Sticks, Bread Stick

COLD CUT SELECTION

Lomo, Prosciutto, Iberico, Chorizo, Salami, Serrano Jamon, Duck Rillettes, Salmon Rillettes
Accompanied with Capers, Cornichons, Pearl Onion, Marinated Olives, Sun Dried Tomato, Grain Mustard, Almonds, Walnuts

SOUP

Wild Mushroom Soup

FRENCH BREAD RITUAL

Walnut Bread Loaf, Rustiguette, Sour Dough Loaf, Focaccia Tomato Loaf, Dark Rye Loaf, Seven gain loaf, Farmer loaf, Soft Bun, Wholemeal Roll Croissant, Almond Croissant, Pain au Chocolat
Served with Lescure Butter



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CARVING STATION

Angus Beef Tomahawk
Served with Dijon Mustard, Pommery Mustard and Horseradish
Honey Gammon Ham
Port Wine Sauce, Pineapple Sauce
Varieties of Sausages Station
Bratwurst, Snail veal Sausages, Chorizo sausages,
Served with Mashed Potato, Grilled Corn, Vine Tomatoes
Crawfish Laksa
Thick Rice Vermicelli with Spiced Coconut Broth, Served with Quail Eggs
Prawn and Sliver Sprouts
Pan Seared Foie Gras
Served with Rhubarb Jam & Berries Compote

HOT SELECTION

Slow Cooked Lamb Shank with Root Vegetable
Sautéed Brussel Sprout and Almond Flake
Pan-fried Salmon with Leek and Citrus Sauce
Black Mussels with White Wine and Garlic
Cauliflower Casserole

INDIAN BUFFET SPREAD

Mahi Fish Curry
Palak Paneer
Aubergine Masala
Indian Chicken Biryani
Papadoms
Served with Plain Naan, Mint and Yoghurt Chutney

CHINESE BUFFET SPREAD

Singapore Fried Kway Teow
Flat Rice noodle, Prawn, Fish Cake, Chinese Sausages, Beansprout, Egg, Cockles
Chili Crab with Mantou
Fresh Crab, Homemade Chili Crab sauce, Mantou
Sautéed Baby Kai Lan with Oyster Sauce
Composition of Oyster Sauce and Fried Shallot
Cantonese Egg Fried Rice
Eggs, Shrimp, Carrot, Green Peas, Chicken Diced, Shitake Mushroom, Bamboo Shoots



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BBQ PIT

Corn On Cob
Salt & Pepper Seasoned with Butter
Grilled Fresh Prawn
Served with Garlic Mayo
Grilled Lamb Chop
Marinated with Garlic, Cayenne Pepper, Black Pepper, Mustard, Paprika
BBQ Marinated Squid
Served with Thai Chilli Sauce
Caraway Midwing
Marinate with Christmas Spiced & Honey

CANTONESE DIM SUM

Assorted Dim sum Selection
Served with Condiment

CREAMERY

Chocolate, Vanilla, Strawberry

CHOCOLATE FONDUE

Strawberry Skewer, Assorted Fruit Skewer, Marshmallow
and dried fruit

DESSERT

Traditional Chocolate Log Cake, Christmas Fruit Cake, Mini Mince Pie
Mango Yuzu Log Cake, Mont Blanc Yule Log Cake, Red Berry Bread &
Butter Pudding, Christmas Cookies, Dark Chocolate Citrus Ananas
Chantilly, Crème Brulee, Christmas Stollen, Panettone,
Assorted French Pastries

SLICED & WHOLE FRUIT

Rock Melon, Watermelon, Honeydew Melon, Pineapple, Dragon Fruit
Apple, Orange, Pear, Plum, Grapes

