



Christmas Eve & Day / New Year Eve & Day

Seafood and Crustacean Ice Bar Station – on rotation

Tiger Prawn / Black Mussel / Sea Whelk / Venus Clam

Dinner Addition: Snow Crab

Served with – Lemon Wedges, Thai Lime & Cilantro Dressing, Royale Cocktail Sauce, Wasabi Mayo

Dinner Addition: Live Seasonal Oyster

Japanese Station

Dinner Addition Sashimi – Salmon & Tuna

Assorted Sushi & Maki

Served with - Shoyu, Wasabi, Pink Pickled Ginger

Air flown Salad & Mediterranean Antipasto

Romaine Lettuce / Mesclun Green / Red Frisee / Green Coral

Japanese Cucumber / Shredded Carrot / Cherry Tomato / Corn Kernel

Garlic Croutons / Black Olive / Golden Raisin / Pumpkin Seed / Bacon Bits / Parmesan Cheese

1000 Island Dressing / Caesar Dressing / Italian Dressing / Balsamic

Cold Combinations Compound Salad & Charcuterie

New Asian Potato Salad, Scallion, Togarashi

Thai Style Duck with Kaffir Lime & Honey Pineapple

Red Slaw Cabbage, Young Corn , Jalapeno Relish

Oriental Cloud Fungus & Spatchcock Salad

Greek Salad, Cucumber, Feta Cheese

Norwegian Smoked Salmon with condiments

Assorted Premium Cold Cuts

European Cheese Platter & Crudities On Display

French Brie / Cheddar / Blue Cheese

Table Water Cracker / Walnut / Hazelnut

Dried Apricot, Dried Prune

Selection of Homemade Artisan Breads

Assorted Mini Bread Rolls, German Dark Rye Bread, Walnut Bread, Lavosh, Grissini Sticks

Portion Butter

Menu Subject to changes & availability of fresh product



Noodle Nation

Nonya Laksa Station

Laksa Noodle/Yellow Noodle/BeeHoon
Prawn / Fish Cake / Chicken Julienne / Beansprouts / Egg
Sambal Chili & Laksa Leaf

European Roast Craving Station

Thai Roasted Turkey, French Chestnut Stuffing, Nam Prik Sauce, Cranberry Sauce
Ginger Bread Spiced Gammon Ham, Acacia Honey Pineapple Sauce

Dinner Only: Slow Roasted Angus Prime Rib, Truffle Sauce
Dijon Mustard, Pommery Mustard, Horseradish

Soup Station

New England clam chowder

Hot Selections

Thai Pineapple Fried Rice with Black Forest Ham, Chicken Floss
Wok Fried Asian Green with Silky Egg Gravy
Pork Bratwurst with Caramelized Onion Jus
Wok Fried Cereal Prawn, Curry Leafs
Creamy Linguine with Forest Mushroom Morsel, Winter Truffle Oil
Medley of Grilled Festive Farm Vegetables
Sakura Chicken Ciaccatore, Olives
Halibut En Papillote, Citrus Emulsion
Hickory Smoked Balsamic Baby Back Pork Rib
Grilled Australian Lamb Chop, Farm Picked Rosemary Jus
Dinner Only: Kampot Black Pepper Crab, Curry Leaves

Sweet Temptation

Chocolate & Mango Jello Yuletide Log Cake
Dark Cherry Almond Pie
German Stollen
Plum Pudding with Cognac Anglaise Sauce
Strawberry Short Cake
Chocolate Hazelnut Torte
Assorted Festive Cookies
Torched Citron Tart
Eggnog Crème Brulee
Tropical Fresh Fruit Platters

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Hot Dessert

Warm Apple Crumble, Bourbon Madagascar Sauce

Bubur Pulut Hitam with Coconut Cream

Ice Cream Station

Daily Selection of Ice Creams

Condiments: Biscuit Ice Cream Cone

Assorted Nuts / Chocolate Pearls

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