



Festive Prelude Buffet 2022 - Menu 1 ***(2 - 4 Dec, 16 - 18 Dec)***

Lunch (Sat & Sun, 12pm- 2.30pm): Adult: \$58.00++, Child: \$29.00++ (6 - 12 years old)
Dinner (Fri & Sat, 6pm - 9.30pm): Adult: \$68.00++, Child: \$34.00++ (6 - 12 years old)

Seafood and Crustacean Ice Bar Station – on rotation

Tiger Prawn / Belgium Black Mussel / Sea Whelk / Venus Clam
Served with – Lemon Wedges, Thai Lime & Cilantro Dressing, Royale Cocktail Sauce,
Wasabi Mayo

Japanese

Assorted Sushi & Assorted Maki
Served with - Shoyu, Wasabi, Pink Pickled Ginger

[Only for Dinner] Sashimi – Salmon & Tuna

Salad & Mediterranean Antipasto

Varieties of Lettuce, Green, Condiment, Dressing

Cold Combinations Tapas, Compound Salad , Charcuterie

Oriental Light Spiced Crunchy Jelly Fish with Spicy Sesame Dressing
Smoked Duck Salad with Coriander Hoisin Sauce & Raisin
Greek Feta Salad Tossed in Kalamata Olives
Crushed Pumpkin with Pommery Mustard & Dried Fruits

[Only for Dinner] Norwegian Smoked Salmon with condiments Assorted Premium Cold Cuts

European Cheese Platter

French Brie / Cheddar / Blue Cheese
Table Water Cracker / Walnut / Hazelnut
Dried Apricot, Dried Prune

Menu Subject to changes & availability of fresh product



Selection of Homemade Artisan Breads & Mini Rolls

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

Noodle

Nonya Laksa Station

Soup

Double Boiled Sakura Chicken with White Fungus Broth

Hot Selections

Thai Pineapple Fried Rice with Black Forest Ham, Chicken Floss
Mapo Tofu with Minced Pork
Sweet & Sour Fish with Lychee & Sarawak Pineapple
Tiger Prawn in Herbal Broth
Teriyaki Chicken, Bonito Flake, Roasted Sesame Seed
Coffee Pork Rib
Penang Pork Ngoh Hiang Roll
Roasted Potato with Glazed Beetroot & Shallot
Pan Roasted Halibut with Shellfish Emulsion
Festive Vegetables Napolitano, Rocket Pesto

[Only for Dinner] Kampot Black Pepper Crab, Curry Leaves

European Roast

Thai Roasted Turkey, Nam Prik Sauce, Cranberry Sauce

Dijon Mustard, Pommery Mustard, Horseradish

[Only for Dinner]

**Slow Roasted Black Angus Ribeye
Farm Picked Rosemary Sauce**

Menu Subject to changes & availability of fresh product



Sweet Temptation

Yuletide Log Cake
Dark Cherry Almond Pie
Bush Berries Chocolate Tart
Assorted Noel Cookies
Ginger Bread Panna Cotta
Festive French Pastries
Assorted Nonya Kueh
Tropical Fresh Fruit Platters

Hot Dessert

Warm Apple Crumble, Bourbon Madagascar Sauce

Azuki Red Bean Soup with Lotus Seed

Ice Cream

Daily Selection of Ice Creams
Condiments: Biscuit Ice Cream Cone
Assorted Nuts / Chocolate Pearls

Menu Subject to changes & availability of fresh product