

# Festive Seafood Buffet Dinner

Available every Monday to Thursday  
6.00pm to 9.30pm

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## **Appetizer and Soup**

Daily 3 Selections of Gourmet Salad  
Assorted Greens with Condiments  
Cream of Mushroom  
Old Cucumber and Chicken Soup

## **Crustacean Seafood Counter**

Snow Crab  
Prawn  
Mussel

## **Action Station**

Grilled Norwegian Lobster infused with Tarragon Butter  
Singapore Laksa with Norwegian Lobster  
Tortilla Durian Melt

## **Carving Station**

Traditional Roast Turkey  
Asian Percik Style Roast Turkey  
Slow Roast Grain-Fed Striploin  
Honey Glazed Virginia Ham  
Roast Pork Knuckle

## **Sides**

Roasted Potatoes  
Slow Braised Brussel Sprouts with Bacon  
Braised Red Cabbage  
Maple Glazed Chestnuts  
Seasonal Vegetables with Garlic Butter

## **Sauce**

Giblet Truffle Sauce  
Brown Sauce  
Cranberry Sauce

## **Japanese**

Salmon Sashimi  
Soft Shell Crab Sushi  
Assorted Sushi and Maki

\*menu items are subject for changes  
to ensure freshness and availability of ingredients\*

### **Main dishes**

Seafood Thermidor with Garlic Bread  
Whole Baked Norwegian Salmon  
Braised Oxtail Bourguignon  
Singapore Chili Crab with Mantou  
Vegetable Parmigiana  
Seafood Congee with Condiments  
D.I.Y Rojak Bar  
D.I.Y Kueh Pie Tee

### **Indian Corner**

Seafood Curry of the Day  
Butter Chicken  
Tempered Dhal  
Basmati Jeera Rice

### **Desserts Corner**

White Chocolate Fondue with Condiments  
Christmas Log Cake  
Christmas Fruit Cake  
Christmas Stolen  
Red Velvet Cake  
Local Flavour Nyonya Kueh  
Assorted Ice Cream Selection  
Festive Cookies

### **Beverages**

Two selections of Iced Tea  
Coffee, Tea and Hot Chocolate

# Festive Seafood Madness Buffet Dinner

Available every Friday to Sunday  
6.00pm to 9.30pm

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## Appetizer and Soup

Daily 3 Selections of Gourmet Salad  
Assorted Greens with Condiments  
Clam Chowder  
Bak Kut Teh

## Crustacean Seafood Counter

Oyster  
Boston Lobster  
Snow Crab  
Prawn  
Mussel

## Action Station

Grilled Baby Lobster infused with Tarragon Butter  
Singapore Laksa with Baby Lobster  
Fish Tikka and Naan

## Carving Station

Traditional Roast Turkey  
Asian Percik Style Roast Turkey  
Slow Roast Grain-Fed Striploin  
Honey Glazed Virginia Ham  
Roast Pork Knuckle

## Sides

Roasted Potatoes  
Slow Braised Brussel Sprouts with Bacon  
Braised Red Cabbage  
Maple Glazed Chestnuts  
Seasonal Vegetables with Garlic Butter

## Sauce

Giblet Truffle Sauce  
Brown Sauce  
Cranberry Sauce

## Japanese

Salmon Sashimi  
Soft Shell Crab Sushi  
Assorted Sushi and Maki

\*menu items are subject for changes  
to ensure freshness and availability of ingredients\*

### **Main dishes**

Seafood Thermidor with Garlic Bread  
Whole Baked Norwegian Salmon  
Braised Oxtail Bourguignon  
Singapore Chili Crab with Mantou  
Vegetable Parmigiana  
Seafood Congee with Condiments  
Braised Pork Belly with Black Mushroom  
Crabmeat Fried Rice  
D.I.Y Rojak Bar  
D.I.Y Kueh Pie Tee

### **Indian Corner**

Seafood Curry of the Day  
Butter Chicken  
Tempered Dhal  
Basmati Jeera Rice

### **Desserts Corner**

Durian Pengan  
White Chocolate Fondue with Condiments  
Christmas Log Cake  
Christmas Fruit Cake  
Christmas Stollen  
Green Tea Cheese Cake  
Local Flavour Nyonya Kueh  
Assorted Ice Cream Selection  
Festive Cookies

### **Beverages**

Two selections of Iced Tea  
Coffee, Tea and Hot Chocolate