

CHRISTMAS EVE | DAY 2021

BUFFET LUNCH & DINNER \$98

Our Gourmet Starter

Symphony Healthy Bar

Romaine Lettuce | Mesclun Salad | Baby Spinach |
Ice Berg Lettuce | Coral Leaf | Chicory | Endives

Condiment

Slice Dutch Cucumber | Corn Kernel | Honey Tomato Cherry |
Juliean Carrots | Canned Beetroot Sliced | Green Peas |
Red Kidney Bean | Red Cabbage | Onion | Broccoli | Capsicum
Caesar Salad, Brioche, Bacon, Parmesan,
Grilled Chicken, Grilled Prawns,
Anchovy Dressing, Field Greens, Radish, Carrot, Tomato,
Cucumber, Pumpkin Seeds, Vinaigrettes

Selection of Dressing

Sherry Vinegar | White Wine Vinegar | Red Wine Vinegar |
Raspberry Vinegar | Balsamic Vinegar | White Balsamic |
Wasabi Citrus Dressing | Extra Virgin Olive Oil | Thousand Island |
Sesame Dressing | Caesar Dressing

Appetizer and Starter

Norwegian Salmon Gravlax with Apricot and Mustard Dressing
Turkey Ballotine Served with Cranberry Sauces
Marinated Prawn with Tabbouleh Salad and Heirloom
Classical Pumpkin Salad with Dressing

Assorted Cold Cut Platter

Norwegian Salmon Beetroot
Beef Salami
Parma Ham
Pork Salami Rosette

Blue Ocean of Mix Seafood on Ice

Alaskan King Crab, Atlantic Snow Crab, Blue Flower Crab,
Poached Red Prawns, New Zealand Mussels, Canadian Rock Lobster,
Half Shell Scallop, Fresh Canadian Oyster, Cherry Clam, Whelk
(Cocktail Sauce, Garlic Aioli, Capers Mayonnaise, Tabasco,
Lemon Wedges, Spicy Thai Sauce, Jack Fruit Dips)

Assorted Sushi and Sashimi

Sashimi Sampler
Hamachi | Salmon | Maguro | Tako | Saba

Aburi Salmon Roll

Crabmeat | Cucumber | Avocado | Salmon

California Roll Maki

Salmon | Crabmeat | Cucumber | Avocado | Tamago | Tobiko Roll

Tempura Prawn Roll Maki

Tempura Prawn | Cucumber | Avocado | Tamago

Assorted Sushi

Ebi Sushi | Unagi Sushi | Salmon Sushi | Inari Sushi | Kani Sushi

Served with Wasabi | Pink Pickle Ginger | Soyu

Western Soup Station

Cream of Forest Mushroom Mushroom Soup with Truffle Drizzle

Button and Shitake Mushroom | Cream | Truffle Oil

Cream of Canadian Lobster Bisque Soup with Roasted Almond Flakes

Lobster Bisque | Cream | Almond Flakes

Selection of Bread and Cheese Station

House Baked Bread Display & Crackers
House Marinated Olives
Flavoured Feta & Mozzarella Cheese
Grilled Vegetable Platter Marinated In Olive Oil
Selection of Vegetable Deeps & Hummus and Tomato Chutney
Selection of International Farmer's Cheese
Cornichons, Gherkins, Onion Marmalade, Assorted Chutneys,
Dijon Mustard, Horseradish

French Baguette | Walnut Bread | Olive Focaccia | Lavosh | Grissini Stick
Assorted Mini Rolls served with Butter and Margarine

Festive Live Carving Station

Slow Roasted Australian Prime Ribs of Beef with Condiment

Australian Prime Ribs | Mustard Dijon | Mustard Pommery | Horseradish |
Red Wine Sauces

Slow Cooked Marinated Whole Turkey with Condiment

Marinated Whole Turkey | Homemade Giblet Sauce | Cranberry Sauce |
Chestnut Stuffing | Brussel Sprout

Honey Glazed Gammon Ham

Honey Glazed Gammon Ham | Apple Sauce | Natural Pork Jus

The
ORCHARD
CAFE

Menu subject to changes without prior notice

Prices are subject to service charge and prevailing government taxes.

*Child prices aged between 5 & 12 years old.

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Our Western Charcoal Grill Surf & Turf

Five Spices Marinated Grill Chicken Wings

Five Spices Marinated Chicken Wing | Chili Sesame Sauce

Grill Baby Pork Ribs

Barbeque Smoked Marinated Pork Rib

Grill Lamb Chop

Rosemary Marinated Lamb Chop | Mint Sauces

Grilled Cheese Chicken Sausages

Grilled Marinated Calamari

Grill Tiger Prawn

Marinated Jumbo Prawn | Calamansi Sambal Chili Dip

Grill Norwegian Salmon

Garlic Marinated Fresh Salmon | White Wine Sauces

Assorted Grilled Satay with Condiment

Pork Satay | Chicken Satay | Cucumber | Red Onion | Peanut Sauce

Gratinated Cheesy Pasta with Crispy Nachos

Pasta | Cheese Sauce | Nachos

Roasted Mediterranean Vegetable with Almond Flakes

Brussel Sprout | Zucchini | Capsicum | Carrot | Almond

Oven Baked Herbs New Potatoes with Bacon Chips, Truffle Oil and Parmesan Cheese

New Potatoes | Pork Bacon | Truffle Oil | Parmesan Cheese

Our Indian Cuisine

Dosai Station

Plain Dosai | Masala Dosai | Tomato Chutney | Coconut Chutney

Malai Thikka Chicken/ Tandoori Quail

Chicken in Indian Spices Yoghurt Marinated | Quail Tandoori Marinated | Mango Chutney

Mutton and Turkey Kebab

Mutton | Turkey | Indian Spices Turmeric | Ginger

Cauliflower Pakora

Marinated Spices Fried Cauliflower

Andhra Pappu Dal

Yellow Dal | Chopped Onions | Tomatoes | Coriander

Malabari Blue Flower Crab Curry

Fresh Blue Flower Crab | Ginger | Curry Sauces

Plain Naan

Leavened Bread

Cheese Naan

Crispy Indian Bread | Mozzarella Cheese

Garlic Naan

Crispy Indian Bread | Chopped Fresh Garlic

Kashmiri Biryani Rice with Raisin, Cashewnut and Pomegranate

Aromatic Basmati Rice Parboiled with Oriental Spices

Our Malay Cuisine

Turkey Rendang Cheese Naan Pizza

Turkey Meat | Malay Spices | Monzzarella Cheese | Parmigiana Cheese

Fried Local Mackerel with Lime Sambal Belacan

Fresh Mackerel | Sambal Belacan | Lime Juice

Assorted of Crackers

Papadom | Emping | Prawn Crackers | Fish Crackers

Our Asian Cuisine

Special Asian Local Soup of the Day

Herbal Bak Kut Teh

Pork Rib | Herbal Pork Soup

Live Action Station

Singapore Laksa with Condiments

Rich Spicy Coconut Gravy | Prawn | Mini Fish Ball | Tau Pok | Quail Egg | Bean Sprout | Rice Vermicelli

Hokkien Mee

Yellow Noodle | Rice Vermicelli Noodle | Fish Cake | Boiled Egg | Choy Sum | Bean Sprout | Deep Fried Wanton

Assorted Dim Sum Station (Christmas Day Only)

Chicken Siew Mai | Xiao Long Bao | Prawn Dumpling | Vegetarian Dumpling

Roasted Stall Station

Roasted Crispy Pork Belly
Pork Kurobuta Char Siew
Roasted Duck

Hainanese Chicken Rice Station

Poached Chicken | Pandan & Ginger Fragrant Rice

Wok Fried Turkey Breast with Black Pepper Sauces

Turkey Breast | Red Capsicum | Green Capsicum | Yellow Capsicum | White Onion

Spicy Firecracker Mala Crayfish

Crayfish | Dried Chili | Sichuan Peppercorn

Drunken Live Prawn with "Kao Liang" Chinese Wine

Live Prawn | Chinese Wine

Stir Fried Beef with Leek and Scallion

Beef Slices | Leek | Onion | Scallion | Barbeque Sauces

Seasonal Vegetable with Braised Oyster

Vegetable Stir Fry | Oyster | Oyster Sauces | Garlic Oil

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Our Pastry Sweet Temptation

Christmas Special Cake

Hazelnut Chocolate Log Cake
Cempedak Log Cake
Strawberry Short Cake
Chestnut Tart
Mixed Fruit Cake
Christmas Stollen
Minced Fruit Pie
Panattone

Special Shooter Glass

Citrus Honey Jelly
Raspberry Pannacotta
Durian Pengat

Assorted Nonya Kueh

Kueh Lapis | Pulut Panggang | Ondeh- Ondeh | Bingka Ubi | Kueh Dadar

Assorted Christmas Cookies

Spices Cookies | Ginger Bread | Cinnamon Star

Fruit Paradise

Grape | Strawberries | Pear | Dragon Fruits | Cantaloupe | Honey Pineapple | Watermelon | Papaya

Ice-Cream Station with Condiment

Coconut | Vanilla | Lime Sorbet | Chocolate
Chocolate Pearl | Rainbow Rice | Nuts

Activity Live Station

Crepes

Banana | Chocolate Nuttela | Chocolate Sauce | Mixed Berries Compote | Icing Sugar

Kampong Fried Cheese Banana

Varlhona Chocolate Sauce | Monzarella Cheese | Parmagiano Cheese

Pandan Soft Ice Cream Chendol

Pandan Soft Ice Cream | Kidney Bean | Pandan Custard | Gula Melaka Syurp

Mango Pomelo

Fresh Mango Puree | Sago | Pomelo | Vanilla Ice Cream

Local Tong Sui

Barley | Ginkgo Nut | Beancurd



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