CHRISTMAS FESTIVE BUFFET 2021
15 November - 31 December 2021

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

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

Turkey Ballotine
Turkey Roulade | Cranberry Sauces

Christmas Cold Cut
Beef Salami | Pork Rosette | Turkey Ham | Mesclun | Gerkin |
Pickle Onion | Olive | Lemon Dressing

Norwegian Salmon Gravlax
Home Cured Salmon | Fresh Dill | Apricot | Mustard Dressing

Classical Pumpkin Salad with Dressing

Blue Ocean of Mix Seafood on Ice

Lunch / Dinner
Fresh Canadian Oyster | Poached Red Prawns | New Zealand Mussels |
Half Shell Scallop | Cherry Clam | Sea Whelk
Cocktail Sauce | Garlic Aioli | Capers Mayonnaise | Tabasco |
Lemon Wedges | Spicy Thai Sauce | Jack Fruit Dips

Dinner Only
Cooked Boston Rock Lobster

Assorted Japanese Sushi and Sashimi

Sashimi
Salmon | Maguro | Tako | Saba

Aburi Salmon Maki Roll
Crabmeat | Cucumber | Avocado | Salmon

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

Sushi
Unagi Sushi | Salmon Sushi | Kani Sushi
Served with Wasabi | Pink Pickle Ginger | Soyu

Western Soup Station

Cream of Wild Forest Mushroom Soup with Truffle Drizzle
Button and Shiitake Mushroom | Cream | Truffle Oil
Served with Bread Basket | Olive Oil | Balsamic Dressing

Festive Live Carving Station

Lunch / Dinner
Slow Cooked Marinated Turkey with Condiment
Marinated Whole Turkey | Homemade Giblet Sauce |
Cranberry Sauce | Chestnut Stuffing | Brussel Sprout

Dinner Only
Roasted Australian Grass Fed Angus Rib Eye Beef
Slow Cooked Marinated Roast Beef | Sauté Mediterranean Vegetable |
Roasted New Potatoes | Red Wine Jus

Our Western Charcoal Grill Surf & Turf

Mixed Grill Lunch
Cajun Spices Marinated Grill Chicken Wings |
Marinated Tiger Prawn Calamansi Sambal Chili Dip |
Grill Barramundi with White Wine Sauce |
Grill Angus Beef Rib Eye |
Grill Cheese Chicken Sausages

Mixed Grill Dinner
Cajun Spices Marinated Grill Chicken Wings |
Marinated Tiger Prawn Calamansi Sambal Chili Dip |
Grill Barramundi with White Wine Sauce |
Barbeque Smoked Marinated Pork Rib |
Grill Cheese Chicken Sausages

Assorted Grilled Satay with Condiment
Pork Satay | Chicken Satay | Cucumber | Red Onion | Peanut Sauce

Roasted Mediterranean Vegetable with Almond Flakes
Brussel Sprout | Zucchini | Capsicum | Carrot | Almond

Oven Baked Herbs New Potatoes with Bacon Chips
New Potatoes | Thyme | Pork Bacon | Truffle Oil | Parmesan Cheese

Our Asian Cuisine

Special Asian Local Soup of the Day
Herbal Bak Kut Teh
Pork Rib | Herbal Pork Soup |
Steam Jasmine Rice | Baked Peanut | Chinese Crullers | Dark Soya

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

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.
Orchard Hotel Singapore reserves the right to amend or terminate the offer without prior notice.
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Roasted Stall Station
- Roasted Crispy Pork Belly
- Pork Kurobuta Char Siew

Poached Hainanese Chicken Rice
- Poached Chicken | Ginger Fragrant Rice
- Served with Cucumber | Ginger | Chili | Soya

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 Sauce
- Vegetable Stir Fry | Oyster Sauces | Garlic Oil

Our Pastry Sweet Temptation
- Christmas Special Cake
- Hazelnut Chocolate Log Cake
- Strawberry Short Cake
- Chestnut Tart
- Mixed Fruit Cake
- Minced Fruit Pie
- Mango Cake
- Panettone

- Special Shooter Glass
- Citrus Honey Jelly
- Berries Cheese Cup
- Durian Pengat

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

Fruit Paradise
- Dragon Fruits | Cantaloupe | Honey Pineapple | Watermelon | Papaya

Ice-Cream Station with Condiment
- Served with Chocolate Pearl | Rainbow Rice | Nuts

Activity Live Station
- Mango Pomelo
- Fresh Mango Puree | Sago | Pomelo | Vanilla Ice Cream

Crepes
- Banana | Chocolate Nutella | Chocolate Sauce | Mixed Berries Compote | Icing Sugar

Special Local Dessert Of Local Dessert
- Barley and Gingko Nut with Beancurd
- Sweet Potato Soup with Ginger Syrup
- Tang Yuan with Osmanthus Soup
- Red Bean Soup with Orange Peeled
- Yam Paste with Gingko Nut

Dried Longan Soup with White Fungus and Lotus Seed

Our Indian Cuisine
- Malai Thikka Chicken
- Chicken in Indian Spices Yoghurt Marinated | Mango Chutney

Mutton Kebab
- Mutton | Indian Spices Turmeric | Ginger

Cauliflower Pakora
- Marinated Spices Fried Cauliflower

Andhra Pappu Dal
- Yellow Dhall | Thoor Dhall | Red Onion | Tomatoes | Coraintder Leaf

Kashmiri Biryani Rice
- Aromatic Basmati Rice Parboiled | Oriental Spices | Cashewnut | Raisin | Pomegranate

Plain Naan
- Served with Andhra Pappu Dal

Garlic Naan
- Served with Andhra Pappu Dal

Turkey Rendang Cheese Naan Pizza
- Crispy Indian Bread | Mozzarella Cheese | Parmigiana Cheese