

# YULETIDE FEAST

14 NOVEMBER TO 23 DECEMBER 2022  
& 26 DECEMBER 2022 TO 1 JANUARY 2023\*

## LUNCH (Monday to Sunday)

12.00pm to 2.30pm  
(last order at 2.00pm)

Adult: \$72++

Child: \$36++ (6 to 11 yrs. old)

## DINNER (Monday to Thursday)

6.00pm to 10.00pm  
(last order at 9.30pm)

Adult: \$98++

Child: \$48++ (6 to 11 yrs. old)

\*1 January 2023 - Only applicable for dinner.

## DINNER (Friday to Sunday) with BOSTON LOBSTER ON ICE

6.00pm to 10.00pm  
(last order at 9.30pm)

Adult: \$108++

Child: \$58++ (6 to 11 yrs. old)

## BUFFET HIGHLIGHTS

### FESTIVE ROAST SELECTION (Dinner only - 2 Chef's

#### Choice of the Day)

Crispy Pork Knuckle | Lamb Shank in Osso Buco Style  
French Duck Confit | Rosemary Garlic Crusted Lamb  
Crispy Pork Belly Roulade | Smoked Barbeque Pork Spare Ribs

### CHEF SEAFOOD SIGNATURE (Dinner only - 2 Chef's

#### Choice of the Day)

Mediterranean Seafood Rice | Black Mussel Green Pea Rice  
Spanish Seafood & Poultry Rice | Baked Cheese Scallops  
Spanish Garlic Prawns | Calamari Fritters with Remoulade Sauce  
Breaded Mussels with Curry Aioli | Medley Seafood Casserole  
Sweet Clams Potatoes Stew

### SEAFOOD ISLAND

#### Freshly Shucked Seasonal Oyster (Dinner only)

#### Canadian Snow Crab Leg (Dinner only)

Chilean Scallop | Chilled Prawn | Black Mussel | Flower Clam  
Green Lips Mussel

#### Condiment & Sauce:

Lemon Wedge | Brandy Cocktail | Red Wine Vinaigrette  
Shallot Balsamic | Wasabi Ponzu

### HEALTHY CORNER

#### Gourmet Cold Cuts Selections (2 Chef's Choice of the Day)

Royale Salmon | Togarashi Salmon | Beetroot Salmon  
Smoked Swordfish | Tuna Saku Tataki

### WESTERN CUISINE (Dinner only)

#### Soup of the Day (1 Chef's Choice of the Day)

Cataplana Seafood Bouillabaisse | Clam Chowder  
Roasted Crab Bisque

### FLAVOURS OF JAPAN

#### Selection of Sashimi

Sashimi Grade Fresh Salmon | Maguro

#### Hamachi | Octopus (Dinner only)

### DAILY SELECTION OF CRISPY MAKI

#### (2 Chef's Choice of the Day)

Breaded Prawn | Wasabi Prawn | Teriyaki Chicken  
Unagi Cheese | Turkey Ham & Cheese

### GASTRONOMIC CAVERY

#### Salmon & Sea Bass (2 Chef's Choice of the Day)

Salmon Coulibiac | Pesto Crusted Salmon | Miso Baked  
Salmon | Barbeque Salmon | Teriyaki Salmon | Citrus Salmon  
Laksa Sea Bass | Mediterranean Salsa Sea Bass  
Miso Peppercorn Sea Bass | Dijon Miso Sea Bass

### ASIAN SPECIALITIES

#### Selection of Noodle (2 Chef's Choice of the Day)

Food Capital King Prawn Signature Laksa | Lor Mee  
Penang Prawn Mee | Penang Assam Laksa | Bak Chor Mee

#### Selection of Noodle:

Thick Bee Hoon | Thin Bee Hoon | Yellow Noodle  
Ipoh Hor Fun | Mee Tai Mak | Egg Noodle | Wonton Noodle

#### Selection of Ingredients:

Cooked Prawns | Fish Cake | Quail Egg | Yong Tau Foo  
Bak Choy | Mushroom | Black Fungus | Bean Sprout  
Tau Pok | Prawn Wonton

#### Buffet Special (Dinner only - 1 Chef's Choice of the Day)

Singapore Chili Crab | Black Pepper Crab  
Kam Heong Crab | Salted Egg Crab

### FRESHLY COOK PASTA STATION

#### Parmigiano Wheel Risotto

Parmigiano Wheel | Black Truffle | Foie Gras

#### Selection of Pasta (Chef's Choice of the Day)

Spaghetti | Rigatoni | Penne | Conchiglie  
Squid Ink Spaghetti | Tagliatelle | Spinach Pasta

#### Selection of Sauce

Beef Bolognese | Pomodoro | Cream | Pesto  
Roasted Bell Pepper Pesto | Aglio Olio

#### Selection of Ingredients:

Cherry Tomato | Mushroom | Zucchini | Olive | Green Pea  
Asparagus | Garlic | Smoked Chicken | Beef | Turkey Ham  
Prawn | Bacon Bits

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## HEALTHY CORNER

### Green Leaves Lettuces

Mixed Mesclun Salad | Green Kale | Romaine | Baby Spinach  
Arugula | Red Chicory | Frisée

### Choices of Companions:

Heirloom Tomato | Char-Grilled Vegetables | Preserved Beetroot  
Preserved Artichoke | Pickled Mushroom | Pickled Onion  
Marinated Citrus Olives | Sundried Tomatoes | Sweet Corn  
Green Peas | Edamame | Haricot Beans | Japanese Cucumber  
Pumpkin Seed | Sunflower Seed | Toasted Walnuts  
Dried Cranberry | Crispy Bacon | Shaved Parmesan Cheese

### Choice of Dressing:

Thousand Island | Aged Balsamic Vinaigrette | Caesar Dressing  
Italian Dressing | Honey Mustard | Asian Dressing

### Air Dried Meat Platter

Coppa Ham | Truffle Pork Salami | Beef Salami | Mortadella  
Honey Glazed Ham | Sun-Dried Tomatoes | Olives | Capers  
Char-Grilled Peppers

### Artisan Selection of Cheese:

Brie | Camembert | Cheddar | Port Salut | Brussel Blue  
Marinated Feta | Marinated Bocconcini | Sourdough  
Bread Sticks | Crackers | Grapes

### Superfoods Selection (Chef's Choices Rotation)

Roasted Beetroots, Caramelized Onion, Shaved Fennel, Crumbled Feta  
Organic Quinoa Scented with Lemony Sea Salt, Vegetables  
Roasted Pumpkin, Toasted Walnuts, Chickpeas, Greek Yoghurt  
Shrimps Cocktail, Cantaloupe, Pomelo  
Mediterranean Seafood, Dill Herbs, Shaved Fennel, Béarnaise Sauce  
Pepper-Crusted Tuna Tataki Greek Style  
Christmas Turkey Ham, Cranberry Compote, Peaches  
Avocado, Pesto, Potatoes, Arugula, Walnuts  
Shaved Fennel, Butter Beans, Brown Lentils, Grain Honey Mustard  
Moroccan Carrot, Quinoa, Almonds, Parsley

## WESTERN CUISINE

### SOUP OF THE DAY (1 Chef's Choice of the Day)

Porcini Mushroom | Roasted Pumpkin Carrot | Turkey Minestrone  
Beef Onion Soup

## GASTRONOMIC CAVERY

### Beef (1 Chef's Choice of the Day)

Australian Beef Rib Eye with Red Wine Jus | Pepper-Crusted Beef  
Sirloin with Black Pepper Sauce | Grain-Fed Prime Rib with Port  
Wine Jus | 3 Hours Braised Wagyu Beef Cheek with Marsala Wine  
Spiced Braised Beef Brisket with Root Vegetables  
Slow Cooked Australian Lamb Leg, Rosemary Garlic Sauce,  
Mint Sauce

### Chicken (1 Chef's Choice of the Day)

Cajun Spiced Chicken | Lemon Chicken | Truffle Butter Chicken  
Roulade | Rosemary Roasted Whole Chicken | Maple Glazed Chicken  
Stuffed Truffle Mushroom Duxelle Supreme Chicken

### Sausage (2 Chef's Choice of the Day)

Honey Pork Sausage | Italian Sausage | Black Pepper Pork Sausage  
Chorizo Sausage | Spiral Sausage

### Vegetable (4 Chef's Choice of the Day)

Sautéed Truffle Butter Seasonal Vegetable  
Gratin Cauliflower with Crusted Walnuts and Almond Flakes  
Ratatouille Vegetable | Roasted Herbs Seasonal Vegetable  
Grilled Seasonal Vegetable | Butter Brussels Sprout  
Braised Red Cabbage | Honey Glazed Pumpkin  
Boiled Truffle Corn on Cob | Medley Mushroom Confit  
Portobello Confit, Feta Sweet Pea, Toasted Almonds

### Potato (1 Chef's Choice of the Day)

Baked Potato with Sour Cream and Chives | Baby Potato Fondant  
Potato Wedge with Cheese Sauce | Gratin Truffle Potato  
Potato Gnocchi with Rustic Pesto  
Boiled Potato with Chopped Herbs

## FLAVOURS OF JAPAN

### Selection of Tempura

Ebi | Sweet Potato | Enoki Mushroom | Shitake Mushroom  
Lady Fingers

### Daily Selection of Cold Noodle (1 Chef's Choice of the Day)

Soba Noodle, Spring Onion, Cold Udon, Seaweed, Quail Egg  
Soba Noodle, Goma Dressing, Cold Udon, Quail Egg, Truffle Soya

### Japanese Salad (2 Chef's Choice of the Day)

Kani Salad | Marinated Japanese Baby Octopus  
Japanese Cucumber Salad | Japanese Potato Salad | Kimchi  
Scallop Wing Salad | Chuka Wakame Salad | Sesame Prawn Salad

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## LOCAL DISHES

### Beef Selection (Dinner only - 1 Chef's Choice of the Day)

Stewed Beef Brisket with White Radish | Crispy Garlic Beef  
Wok-Fried Black Pepper Beef | Szechuan Style Beef  
Tender Beef Ginger and Scallion | Hakka Barbeque Beef Steak  
Beef with Kai Lan | Mongolian Beef | Beef Asparagus in Truffle Oil  
Spicy Satay Beef | Beef with Bell Pepper

### Prawns Selection (1 Chef's Choice of the Day)

Kam Heong Prawns | Sweet & Sour Prawns | Chinese Herbal Prawns  
Black Pepper Prawns | Nyonya Tamarind Prawns  
Sambal Prawns with Petai | Kung Po Prawns | Butter Curry Prawns  
Szechuan Peppercorn Prawns | Salted Egg Prawns  
Wasabi Tobiko Prawns | Oyster Truffle Prawns

### Fish & Shellfish Selection (1 Chef's Choice of the Day)

Teochew Style Poached Fish | Nyonya Steamed Fish  
Assam Pedas Fish | Sweet & Sour Fish  
Fried Fish with Fermented Black Beans | Ginger Scallion Fish  
Thai Style Fish with Shredded Fruit and Pomelo  
Teriyaki Fish with Crispy Ginger | Home-Style Poached Fish  
Steamed Fish in Ginger & Coriander | Kam Heong Sweet Clams  
Chinese Wine Clams in Broth | Sweet Basil Clams | Garlic Chili Clams

### Poultry Selection (1 Chef's Choice of the Day)

Braised Chicken in Spiced Soy | Boneless Lemon Chicken  
Crispy Chicken with Orange Sesame | Sesame Oil Black Fungus  
Chicken Szechuan Fried Chicken | Prawn Paste Chicken  
Butter Curry Chicken | Salted Egg Chicken  
Braised Bamboo Shoot Chicken | Fried Honey Chicken

### Vegetables Selection (1 Chef's Choice of the Day)

Braised Tofu and Seasonal Vegetable | Crispy Yam Ring  
Braised Mushroom and Spinach | Lor Hon Vegetable  
Nyonya Chap Chye | Wok-Fried Broccoli with Crispy Garlic  
Spinach with Trio Egg Gravy | Gluten Meat and Vegetables  
Szechuan Bean Curd | Bean Curd with Crabmeat Seafood Sauce  
Four Treasure Vegetables | Fried Sweet Pea and Mushroom  
Wok-Fried Seasonal Vegetables with Nuts | Kai Lan with Salted Fish  
Braised Chinese Cabbage with Julienne Ham  
Stir-Fried Cabbage with Dried Red Chili

### Pork Selection (1 Chef's Choice of the Day)

Braised Pork Belly with Sweet Soy | Stir-Fried Pork Belly with Leek  
Braised Pork Trotter in Spiced Sweet Black Vinegar  
Signature Pork Knuckle with Groundnuts | Braised Pork with Yam  
Honey Soy Pork Ribs | Crispy Prawn Paste Pork Ribs  
Sweet & Sour Pork | Braised Spiced Pork Intestine

### Penang Lobak (Daily Rotation)

Crispy Prawn Crackers | Ngo Hiang | Prawn Rolls  
Chinese Chicken Sausages

### Asian BBQ Counter (Dinner only - 3 Chef's Choice of the Day)

Hainanese Chicken Rice | Roasted Chicken  
Crispy Pork Belly | Roasted Duck | Spicy Braised Chicken  
Braised Duck

## ASIAN SPECIALITIES

### Daily Soup Selection (1 Chef's Choice of the Day)

Double Boiled Herbal Chicken Soup | Angelica Sinensis Black  
Chicken Soup | Cordyceps Flower Chicken Soup  
Szechuan Hot & Sour Seafood Soup | Old Melon Chicken Soup  
Chinese Style Seafood Chowder | Double Boiled Herbal Pork Rib  
Chinese Style Mushroom Chowder

## INDIAN SPICE & TANDOOR

### Tandoori (2 Chef's Choice of the Day)

Tandoori Prawn | Tandoori Fish | Lamb Kofta

### Freshly Made Naan (2 Chef's Choice of the Day)

Plain Naan | Garlic Naan | Butter Naan

### Rice (1 Chef's Choice of the Day)

Biryani Rice | Cumin Rice | Paulo Rice | Yellow Rice

### Dal (1 Chef's Choice of the Day)

Dal Pachranga | Palak Dal | Dal Tadka | Dal Makhani

### Vegetable (1 Chef's Choice of the Day)

Aloo Gobi | Vegetable Korma | Aloo Capsicum | Palak Kadar

### Chicken & Lamb (1 Chef's Choice of the Day)

Butter Chicken | Kadai Chicken | Chicken Tikka  
Lamb Rogan Josh | Mutton Curry

## MUSLIM CUISINE

### Fish (1 Chef's Choice of the Day)

Nyonya Fish Curry | Balado Chili Fish | Assam Pedas Fish  
Green Chili Fish

### Beef (1 Chef's Choice of the Day)

Beef Rendang | Daging Masak Kicap Berempah  
Daging Masak Assam Pedas | Daging Masak Lemak Kunyit

### Asian Street BBQ (Dinner only)

Sustainable Seafood | Chicken Satay | Turmeric Chicken  
Chicken in "Percik Style"

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## DAZZLING DESSERTS

### (Live Station)

Coconut Bingsu with Marshmallow and Condiments

### Individual Dessert (3 Chef's Choice of the Day)

Hokkaido Milk Panna Cotta

Red Berries Cream

Strawberry Fruit Mousse

Mango Passion Compote

Osmanthus Jelly

Rose Konnyaku Jelly

Mango Pudding

Coconut Almond Tart

Butter Cup Cake with Vanilla Chantilly

Banana Cup Cake

Dark and White Chocolate Mousse Cake

Red Velvet Cup Cake

Double Chocolate Chip Cup Cake

### Whole Cake (2 Chef's Choice of the Day)

64% Chocolate Ganache Devil Cake

Yuzu Black Sesame and Sweet Crumble

Green Tea with Vanilla Sponge

Chocolate Brownie and Walnut

Pandan Kaya Cake

Cookies & Cream Cheesecake

Cappuccino Walnut Cake

Rainbow Cake

### Hot Dessert (1 Chef's Choice of the Day)

Green Bean with Sea Coconut Soup

Cheng Teng with White Fungus

Red Date Soup with Peach Gum

Glutinous Rice Ball with Brown Sugar Soup

### Butter Pudding (1 Chef's Choice of the Day)

Bread and Butter Pudding

Croissant and Butter Pudding

Wholewheat Bread and Butter Pudding

Danish and Butter Pudding

### Crème Brûlée (1 Chef's Choice of the Day)

Mixed Berries Crème Brûlée

Mango Compote Crème Brûlée

Orange Crème Brûlée

Pineapple Crème Brûlée

### Chocolate Fountain

Assorted Rainbow Marshmallow

Fresh Strawberry

Grape

Melon

Dried Fruit

### Bakery Station

French Baguette

Tomato Focaccia

Soft Roll

Chocolate Croissant

Classic Croissant