



CHRISTMAS EVE LUNCH BUFFET

12:00P.M. TO 2:30P.M.

ADULTS

\$92⁺⁺

CHILDREN

\$63⁺⁺

Prices include free-flow chilled juices.
Children price is applicable for age 6 to 11.
Children below the age of 6 years old dine free with every one paying adult.
All prices are subject to 10% service charge and prevailing government taxes





SEAFOOD, SASHIMI & SUSHI

Seafood on Ice (S)

Cold Water Prawn, Black and Green Mussels, Sea Whelk,
Scallop, White Clam, Australian Yabby
*Brandy Cocktail Sauce (A), Wasabi Vinaigrette, Spicy Gochujang Vinaigrette,
Mignonette Sauce, Lemon, Selection of Tabasco*

Smoked Norwegian Salmon, Smoked Marlin

Blinis (D, G), Egg Mimosa, Lemon Creme (D), Chive

Sushi and Maki (G, S)

Assorted Sashimi

Norwegian Salmon, Ahi Tuna
Japanese Shoyu (G), Wasabi, Pickled Ginger, Edamame

SALAD BAR

Harvest of the Day Selection (V)

Baby Corn (V), Carrot Stick (V), Cherry Vine Tomato (V), Quail Egg,
Marinated Feta (D), Baked Pumpkin (V), Sweet Purple Potato (V), Asparagus(V)

Dressing Options:

*Thousand Island, Asian Miso, Honey Citrus, Creamy Tahini, Balsamic Vinegar,
Champagne Vinegar, Extra Virgin Olive Oil, Grape Seed Oil, Avocado Oil*

BREAD BASKET

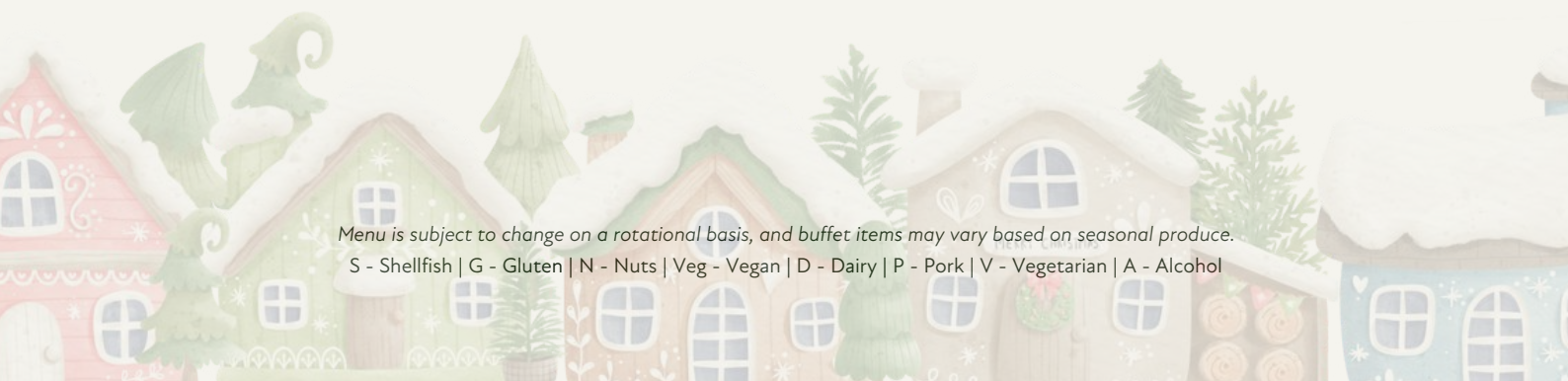
Our Baker's Bread Selection (D, G, N, V)

Baguette, Sourdough, Lavash, Grissini, Soft & Hard Rolls

Salted and Unsalted Isigny Sainte-Mère Butter

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PREMIUM CHARCUTERIE

Chef's Selection of Imported Artisanal Cheese (D, N, V)

Dried Fruit, Selection of Premium Nuts (N), Fig Jam, Orange Marmalade, Assorted Crackers (G)

Smoked Virginia Ham (P), Chambost Saucisson (P), Artisanal Pork Terrine (N, P)

Cornichon, Pickled Caperberry, Guindilla Pepper

CHILLED ANTIPASTI

House-made Mediterranean Pickled Vegetables (V)

Artichoke, Capsicum, Balsamic Shallot, Tomato, Zucchini, Mixed Olive

Panzanella with Tomato (G, V)

Artisanal Sourdough Bread, Cucumber, Basil, Red Onion, Balsamic Dressing

Insalata di Tonno e Cannelline

Tuna, Cannellini Bean, Extra Virgin Olive Oil, Herbs

Quiche di Patate Dolci e Chorizo (D, G, P)

Spicy Chorizo, Manchego, Roasted Sweet Potato, Smoked Paprika

Tacchino e Mela (D, N)

Turkey Breast, Granny Smith Apple, Cranberry, Dried Cranberry, Walnut, Garlic Yoghurt Dressing

Roast Beef con Salsa Tonnata

Slow-cooked Angus Beef, Baby Arugula, Capers, Tuna-Anchovy Sauce

SOUP

Cremosa di Castagne (D, G, V)

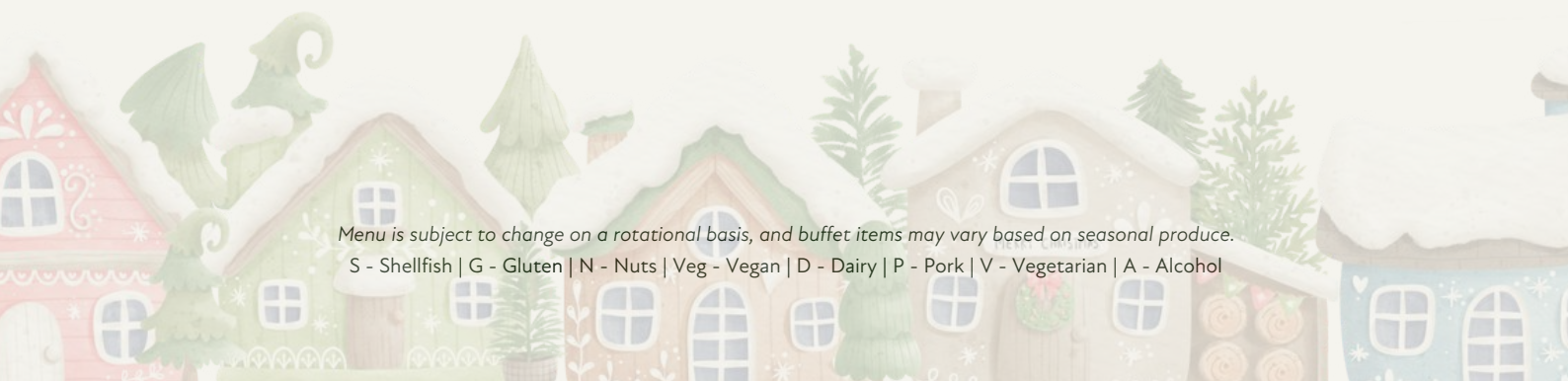
Creamy Chestnut Soup, Parmesan Cream, Garlic-thyme Crostini

Double-boiled Chicken Soup

Sakura Chicken, Winter Melon, Red Date, Goji Berry

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D.I.Y. STATION

Braised Taiwanese Lu Rou Fan (P, G, S)

Braised Pork with Superior Soy Sauce, Quail Egg, Scallion, Fried Shallot, Steamed Fragrant Rice

LIVE STATION

Rigatoni alla Carbonara, finished in a Parmesan Wheel (D, P, G)

Durum Wheat Pasta, Guanciale, Egg Yolk, Pecorino Romano DOP, Black Pepper

PINSA

La Zucca e Pancetta (D, G, P)

Pancetta, Pumpkin Ricotta Cream, Sage, Fresh Mozzarella, Chilli Flakes

Stracciatella e Pomodori Confit (G, D, V)

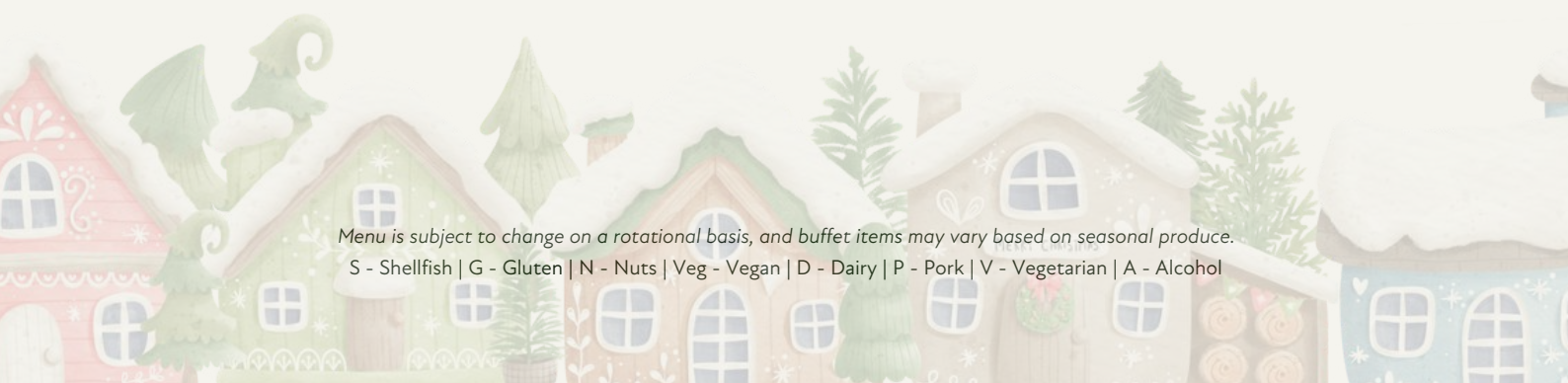
Stracciatella, Homemade Tomato Sauce, Cherry Tomato Confit, Basil

Formaggi & Fichi (D, G, V)

Mozzarella, Taleggio, Gorgonzola, Pecorino, Fig, Aged Balsamic

La Tonno e Cipolle (D, G)

Premium Tuna in Oil, Red Onion, Mozzarella, Salted Anchovy, Capers, Tomato Sauce



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ITALIAN SPECIALTIES

Orecchiette con Broccoletti e Pane Fritto (G)

Anchovy, Cherry Tomato, Broccoletti Cream, Durum Wheat Pasta, Garlic

Ragout alla Napoletana (A, G, P)

Pork Rib, Italian Sausage in Tomato Sauce, Durum Wheat Pasta

Ravioli di Pesce allo Scoglio (G, S)

Mixed Seafood, Artisanal Stuffed Pasta, Homemade Tomato Sauce

Le Polpette di Carne (D, G, N)

Homemade Beef Meatball, Fresh Basil-Tomato Marinara, Pesto, Parmesan

Spezzatino di Maiale (A, P)

Iberico Pork Neck, Tomato, Fennel Seed, White Wine, Vegetables Mirepoix

Salsiccia e Peperoni (P)

Artisanal Pork Sausage, Green Bell Pepper, Mixed Herbs, Garlic

Pollo con Funghi (D)

Chicken Leg, Baby Spinach, Porcini-button Mushroom Cream Sauce, Black Truffle

Branzino al Forno (D)

Oven-baked Sustainably-farmed Barramundi, Hearty Cannellini Bean and Kale Stew, Vegetable Mirepoix

Cavolfiori Gratin (D, G, V)

Baked Cauliflower, Parmesan, Béchamel Sauce

Purè di Patate al Tartufo (D, V)

Creamy Mashed Potato, Black Truffle, Pecorino

Golden French Fries (V)

Mayonnaise, Ketchup

Ribollita (D, G, V)

Turnip, Butternut Squash, Cannellini Bean, Cranberry, Grana Padano, Ciabatta Bread

Asparagi al Formaggio (D, V)

Grilled Asparagus, Espelette Pepper, Shaved Parmesan

Cavoletti di Bruxelles e Finocchio (V)

Roasted Brussels Sprout, Fennel, Citrus Wedge, Clove

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ASIAN DELIGHTS

Stir-fried Sichuan Fish Fillet (G, N)

Hybrid Grouper Fish, Mixed Sichuan Spices, Scallion, Sesame Seed, Peanut

Wok-fried Tiger Prawn in Kung Pao Style (A, S)

Cashew Nut, Dried Chilli, Shaoxing Wine, Black Vinegar

Braised Chicken with Red Glutinous Rice Wine (A, G, N)

Old Ginger, Chinese Celery

Stir-fried Iberico Pork Belly in Hui Guo Rou Style (A, G, P)

Spicy Preserved Black Bean Sauce, Red and Green Chillis, Onion

Stir-fried Cabbage with Dried Chilli (A, V)

Golden Garlic, Chinese Wine

Stir-fried Bee Tai Mak with Black Pepper Sauce (G, V)

Mixed Capsicums, Silver Sprout, Onion

Kimchi Lup Cheong Fried Rice (V)

Kimchi, Chicken Sausage, Egg, Fragrant Rice, Spring Onion

Dim Sum Selection

Chicken Siew Mai (G) | Prawn Har Gow (G, S) |

Kaya Pau (G, V) | Seafood Spring Roll (G, S)

Beef Rendang (B, D)

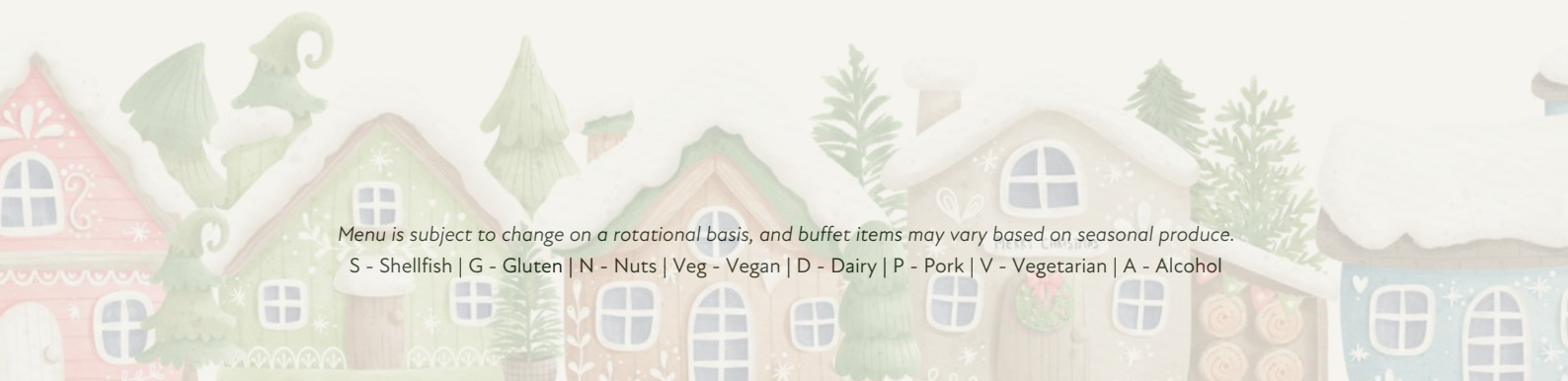
Braised Beef Cube with Rempah, Coconut

Goan Seabass Curry

Sustainably-farmed Barramundi, Okra, Eggplant, Roma Tomato, Curry Gravy

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INDIAN KITCHEN

Vegetable Biryani (N, V)

Basmati Rice, Mixed Vegetables, Herbs, Biryani Spices

Bhindi Do Piazza

Stir-Fried Okra, Indian Spices, Onions

Fish Korma (D, N)

Yoghurt-based Sauce with Nuts, Spices

Chicken Masala

Chicken in Spicy Tomato-Based Gravy

Semiya Payasam (D)

Roasted Vermicelli, Sweetened Milk, Cardamom, Raisin, Nuts

Condiments: Papadum (G), Indian Pickle, Mint Chutney (D)

DESSERT

Christmas Cheesecake (D, G, N, V)

Oreo Crumble, Baked Cream Cheese

La Cerise Royale Bûche De Noël (D, G, N)

Morello Cherry Confit, Caramel Mousse, Nutmeg Crèmeux,
Vanilla Sponge, Almond Caramel Croustillant

Mont Blanc Éclat Yule Log (D, G, N)

Redcurrant Confit, Fromage Blanc Mousse, Chestnut Silk Cream, Vanilla Genoise, Almond Crunch Layer

Spiced Citrus Noir Yule Log (D, G, N)

Apricot Rosemary Confit, Fleur de Cao Dark Chocolate Mousse, Vanilla Custard Core, Chocolate
Sponge, Hazelnut Feuilletine

Merry Berry Choux Puff (D, G, N, V)

Fruity Cream, Choux Dough

Mont Blanc Frangipane (D, G, N, V)

Chestnut Crèmeux, Chocolate Pearl, Vanilla Tart

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DESSERT

Snowy Ice Jelly (V)

Osmanthus Konnyaku Jelly, Pomelo, Aloe Vera

Jolly Christmas Fruit Cake (A, D, G, N, V)

Rum-infused Mixed Fruits Cake, Christmas Snow White

Starry Matcha Opera (D, G, N, V)

Matcha Ganache, Almond Sponge

Red Fruit Panna Cotta (D)

Milk Panna Cotta, Red Fruit Coulis

Assorted Christmas Chocolate Pralines (D, G, N, V)

Panettone (D, G, N, V, A)

Traditional Christmas Stollen (D, G, N, V)

LUCE-Misu (D, G, N, A) (Live Station)

Mascarpone Espuma, Espresso Syrup, Sponge Cake, Crunchy Feuilletine

Chocolate Bonbon Pralines (D, G, N, V)

Warm Noël au Chocolate Pudding with Custard Sauce (D, G, N, V)

Minced Fruit Pie (D, G, N, V)

Assorted Homemade Cookies (D, G, N, V)

Fresh Fruit Selection (Vegan)

Gelato (D, V) e Sorbetti (Vegan)

Daily Rotation of Gelato (2 Types) and Sorbet (2 Types)

Coconut Kaffir Lime / Bandung / Earl Grey / Thai Milk / Madagascar Vanilla / Dark Chocolate /
Acai Berry / Mango Passion / Raspberry / Orange

Valrhona Chocolate Fountain (D, G, N, V)

Marshmallow, Wafer Roll, Oreo, Pretzel, Chocolate Pearls, Green Pistachio,
Strawberry, Assorted Grapes, Dried Apricot, Dried Mango, Dried Prune

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