



NEW YEAR'S EVE LUNCH BUFFET

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

ADULTS

\$88⁺⁺

CHILDREN

\$59⁺⁺

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

Jumbo Lump Crab Meat & Celeriac Remoulade (S)

Celeriac, Mayonnaise, Korean Chilli Flake, Gold Flake

Slow-cooked Angus Beef (D, G)

Braised Fennel, Pineapple, Heart of Palm, Ginger, Yakitori Sauce

Crostata di Pere e Ricotta (D, G, V)

Pear and Ricotta Quiche, Rosemary

Prosciutto e Mirtillo Rosso (P)

Gammon Ham, Arugula, Cranberry, Cucumber, Pickled Red Onion, Apple Vinaigrette

Roast Beef con Salsa Tonnata

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

SOUP

Zuppa d'Orzo al Verde (D, G, V)

Barley, Sage, Savoy Cabbage, Spinach, Parmesan, Garlic-Thyme Crostini

Double-boiled Chicken Soup

Sakura Chicken, Dried Vegetable, Honey Date

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D.I.Y. STATION

Penang Prawn Noodle Soup (G, S)

Tiger Prawn, Fish Cake, Beansprout, Quail Egg, Yellow Noodle, Spicy Penang Prawn Soup

LIVE STATION

Creamy Butternut Risotto with Smoky Bacon, finished in a Parmesan Wheel (D, P)

Acquerello Risotto Rice, Roasted Butternut Purée, Streaky Bacon Bits

PINSA

La Natale (D, G, P)

Prosciutto Crudo, Roasted Chestnut, Tomato Sauce, Mozzarella, Rosemary, Truffle Oil

La Capodanno (D, G, N)

Salsiccia, Lentil, Caramelised Onion, Tomato and Ricotta Sauce

Tonno e Cipolle (D, G)

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

Formaggi & Fichi (D, G, V)

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

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ITALIAN SPECIALTIES

Trofie con Pescatrice e Bianco di Melanzane alla Menta (D, G, V)

Monkfish, Fried Eggplant, Artisanal Pasta, Mint Leaf

Ragout alla Genovese (A, G)

Slow-cooked Veal and Onion, Durum Wheat Pasta, Red Wine

Ravioloni con Fonduta di Parmigiano (D, G)

Artisanal Cheese Stuffed Pasta, Parmigiano Reggiano Cream

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

Carciofo Gratin (D, G, V)

Roasted Artichoke, Parmesan, Béchamel Sauce

Purè di Patate al Tartufo (D, V)

Creamy Mashed Potato, Black Truffle, Pecorino

Golden French Fries (V)

Mayonnaise, Ketchup

Carote Dolci e Piccanti (D, N, V)

Roasted Carrot, Pistachio, Burrata, Calabrian Chilli, Maple Syrup, Basil

Fagioli e Spinaci (D, V)

Butter Bean, Spinach, Sundried Tomato, Grana Padano, Cream

Lenticchie e Funghi (D, V)

Puy Lentil, Assorted Mushrooms, Spinach, Kale, Cherry Tomato, Smoked Paprika

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ASIAN DELIGHTS

Stir-fried Grouper Fish Fillet (G, N)

Giant Grouper Fish Fillet, Yuzu Soy Sauce, Bonito Flakes

Wok-fried Tiger Prawn with Cereal (S, D, G)

Curry Leaf, Cereal, Curry Powder, Chilli Padi, Butter

Sesame Lemon Chicken (G)

Boneless Chicken Leg, Sesame Seed, Citrus Lemon Sauce

Stir-fried Iberico Pork Rib with Coffee Sauce (N, G, P)

Coffee Sauce, Almond Flakes

Stir-fried Baby Kailan with Chicken Sausage (A)

Golden Garlic, Red Chilli, Chinese Wine

Braised Hong Kong Ee-fu Noodle, Sakura Prawn (G, S)

Locally Farmed Mushroom, Silver Sprout, Yellow Chive

Nasi Goreng Istimewa (S)

Wok-fried Rice in Malay Style, Egg, Mixed Vegetables, Fried Shallot, Sambal

Dim Sum Selection

Chicken Siew Mai (G) | Prawn Har Gow (G, S) |
Lotus Pau (G, V) | Netted Seafood Spring Roll (G, S)

Nonya Chicken Curry (G)

Marinated Chicken, Potato, Homemade Curry

Assam Seabass Curry

Sustainably-farmed Barramundi, Okra, Eggplant, Roma Tomato, Tofu Puff

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)

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DESSERT

Mini LUCE-Misu (A, D, G, N)

Mascarpone Cream, Espresso, Sponge, Feuilletine

Mixed Fruits Tartlet (D, G, N, V)

Seasonal Fruits and Berries, Vanilla Crème Diplomate

Mango Panna Cotta Verrine (D)

Mango Compote, Vanilla Panna Cotta

Vanilla Crème Caramel (D, V)

Vanilla Custard Cream, Caramel Sauce

Chocolate Fudge Cake (D, G, N, V)

Chocolate Cream, Chocolate Shavings, Chocolate Pearl, Cherry

Strawberry Mousse Cake (D, G, V)

Vanilla Sponge, Strawberry Mousse, Berry

Pandan Kaya Cake (D, G, V)

Pandan Custard, Kaya Paste, Genoise

Matcha Swiss Roll (D, G, V)

Green Tea Sponge, Matcha Cream

Warm Danish & Butter Pudding (D, G, N, V)

Vanilla Sauce

Assorted Nyonya Kueh (D, G, V)

Red Bean Soup (Vegan)

Lotus Seed, Sago

Chocolate Bonbon Pralines (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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