

NEW YEAR EVE COUNTDOWN PARTY 2025

31st December 2025

\$198++ PER PERSON

MEDITERRANEAN TAPAS BUFFET

COLD *Tapas*

SALMOREJO CORDOBÉS

Heirloom Tomato and Arbequina Olive Oil

BASQUE GILDAS PINTXOS

Boquerones Anchovies, Piquillo Peppers, Green Olives and Guindilla Peppers

BRUSCHETTA

Basil Tomato Salsa, Aged Balsamic and Crispy Toasted Baguette

CAPRESE ROSETTE TARTELETTE (V)

Stracciatella Espuma, Tomato Confit, Genovese Pesto and Basil Cress

HAMACHI TIRATIDO

Japanese Yellowtail, Citrus Truffle Ponzu, Pickled Jalapeños and Coriander Cress

Live Station

5J CINCO JOTAS JAMÓN IBÉRICO

Crispy Kristal Bread and Roma Tomato Concassé

HOT *Tapas*

ANTICUCHOS DE POLLO

Ají Panca Chilli Glazed Chicken Skewers and Cilantro Ají Verde

PULPO A LA GALLEGA

Char-Grilled Galician Octopus, Garlic Potato Foam and Smoked Pimiento Dust

CATALAN-STYLE BEEF ALBÓNDIGAS

Spanish Beef Meatballs, Salsa Verde, Cumin, Paprika and Tomato Passata

COLIFLOR REBOZADA (V)

Crispy Spanish Paprika Cauliflower, Pimentón Picante and Truffle Aioli

GAMBAS AL AJILLO

Sautéed Prawn with Garlic, Chilli and Extra Virgin Olive Oil



If you have any food allergies or intolerance, please inform our service associates

All prices are listed in Singapore Dollars (S\$) and subject to a 10% service charge and prevailing goods & services tax (GST)



Live Station

JOSPER FLAME GRILLED ANGUS TOMAHAWK
Chimichurri and Chipotle Aioli

VALENCIA SEAFOOD PAELLA
Medley Coastal Seafoods, Tomato Sofrito and Saffron Aioli

PASTA ORECCHIETTE WITH AL FUNGHI TARTUFO SAUCE (V)
Assorted Mushrooms, Creamy Summer Truffle Sauce and 24-Month Grana Padano Wheel

FRITTO MISTO STATION
Prawn Twister
Salmon Goujon
Buffalo Hot Wings with Blue Cheese Aioli
Breaded Mozzarella Cheese Sticks with Marinara Sauce (V)



Sweet

NOIR CACAO PAVÉ
Dark Chocolate Crèmeux, Sea salt Chocolate Sable and Brushed Bronze Cocoa Glaze

SAFFRON APRICOT LEAF
Saffron-Apricot Ganache and Vanilla Feuille de Brick "Leaves"

GREEN APPLE AND DILL BONBON
White Chocolate Shell, Apple Gel Core and Dill-Lime Ganache

YUZU-COCOA BEAN TARTLET
Yuzu Custard Cacao Nib Frangipane and Caramelised Banana Micro Dice

PLUM WINE GANACHE CUBE
Red Shiso Gelée and Ume-Shu Chocolate

SMOKED VANILLA & CHERRY
Cherry Confit and Smoked Vanilla Cream

JASMINE BLACK TEA DOME
Jasmine Green Tea Mousse and Assam Confit



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