



Christmas Eve & Day 2025 BRUNCH BUFFET

24th & 25th December 2025

\$148++ PER PERSON

URBAN FARM SALAD

Extravaganza

Mesclun Salad, Arugula, Baby Spinach, Romaine, Radicchio, Endive, Pea Shoot

CONDIMENTS

Cherry Tomato, Telegraphic Cucumber, Pickled Beet, Green Olive, Organic Carrot, Baby Radish, Celery, Sunflower Seed, Walnuts, Pumpkin Seed, Dried Cranberry

DRESSING

Manuka Chia Seed Vinaigrette, Thousand Island, French, Ranch, Aged Modena Balsamic, Organic Coconut Ginger Vinaigrette, Artisan Extra Virgin Olive Oil

Appetizers

CHRISTMAS BRUSSEL SPROUT SALAD

With Oranges, Roasted Pecan Nuts, Pomegranate, Feta and Honey Mustard Dressing

SMOKED TURKEY WALDORF SALAD

Granny Smith Apples, Celery, Grapes, Candied Walnuts, Cranberry and Tangy Dressing

GAMMON HAM FUSILLI SALAD

Cucumbers, Sundried Tomato, Peach, Capsicum, Sweet Corn and Creamy Pesto

MEDITERRANEAN PEARL COUSCOUS SALAD

Roasted Pumpkin, Cherry Tomatoes, Taggiasca Olive, Fava Beans and Lemony Dressing

OCEAN GEMS

Live Station

HUÎTRES DE CÉLINE N3

French Oyster Céline Perfumed with Raspberry Taittinger Champagne Foam

SCANDINAVIAN SOUS VIDE WHOLE NORWEGIAN SALMON

With Medley of Caviar, Tzatziki and Zesty Dill Crème Fraîche

COASTAL HARVEST ON ICE

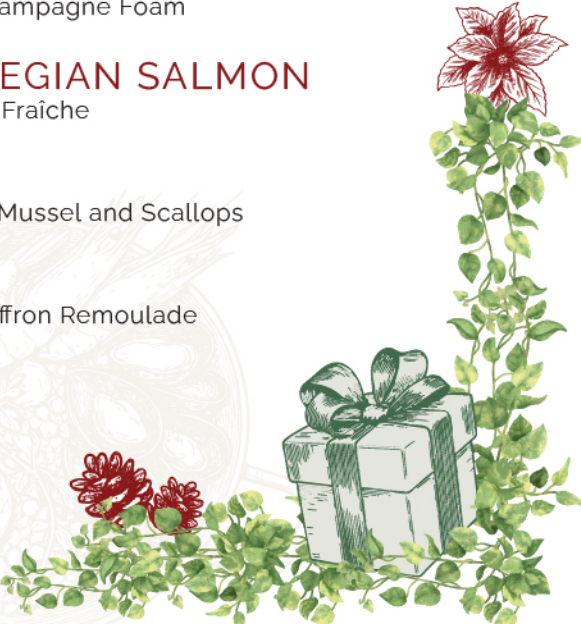
Chilled Red Prawns, Baby Octopus, White Clams, Black Bouchot Mussel and Scallops

CONDIMENTS

Lemon Wedges, Shallot Mignonette, Marie Rose Dressing, Saffron Remoulade

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)





Batcher CHARCUTERIE BOARD

Jambon de Bayonne, Saucisson, Salami, Mortadella with Pistachio Olimpica and Pâté de Champagne

CONDIMENTS

Baby Cornichons, Caper Berries, Pickled Pearl Onions, Grain Mustard, Chutney

Artisanal FROMAGERIE

*An Award-Winning Selection of French Cheese Is a Curated Collection to Showcase the Finest Cheese,
The Flavor's Can Range from Buttery and Nutty to Tangy and Sharp,
Offering A Journey Through the Rich Heritage of Dairy Artistry*

CONDIMENTS

Honeycomb

Selection of Honey

Membrillo Quince Jelly, Dried Fruits, Assorted Cracker, Assorted Dried Nuts, Briny Olives

Soup

CINNAMON SPICED ROASTED BUTTERNUT SQUASH VELOUTE

Boulangerie

Assorted Artisanal Bread Rolls, French Baguette, Rosemary Focaccia, Sourdough

CARVING *Live Station*

FRUITY AJÍ PANCA GLAZED NORBEST RANCH TURKEY

Foie Gras Pistachio Stuffing, Roasted Root Vegetable, Maple Butter Caramelized Chestnut,
Brussel Sprout with Smoked Pancetta and Almonds
Served with Giblet Sauce and Cranberry Sauce

MANUKA TRUFFLE HONEY GLAZED GAMMON HAM

Served with Cinnamon Apple Sauce

MESQUITE SMOKE ANGUS BEEF TOMAHAWK

Served with Burgundy Mushroom Jus, Assorted French Mustard and Horseradish

CASTILLA COCHINILLO ASADO

Roasted Whole Suckling Pig with Calvados Apple Sauce, Cilantro Aji Verde and Smoke Salt

WHOLE ROASTED BRANZINO MEUNIÈRE

With Caviar Beurre Blanc

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Live Station

FOIE GRAS DE CANARD POÊLÉ

Cinnamon Fig Compote, Gingerbread Crisp, Strawberry Gel and Aged Modena Balsamico

PLANCHA LOBSTER BENEDICT

With Cheesy Scramble Egg, Cinnamon Butter Muffin, Truffle Béarnaise and Avruga Caviar

VALENCIANA SAFFRON PAELLA

Spain Arroz Rice, Shrimp, Bay Scallop, Black Mussel, Iberian Pork Chorizo, Saffron, Sweet Pimentón, Sofrito and Harissa Aioli

PASTA Live Station

PASTA ORECCHIETTE WITH WAGYU BEEF RAGU

White Truffle Oil and Shaven Parmigiano Reggiano

SPICY CRABMEAT LINGUINE

With Calabrian Chili, Tomato Passata and Saffron Lobster Bisque

TAGLIATELLE WITH AL FUNGHI TARTUFO SAUCE

Tossed with 24 Months Grana Padano Wheel

Hot FOOD

MEDITERRANEAN SEAFOOD BOUILLABAISSE

With Saffron Rouille

COQ AU VIN

Cabernet Sauvignon Braised Chicken, Button Mushroom, Garlic and Baby Onions

BAROLO BRAISED WAGYU BEEF RIB

With Caramelized Cipollini Onions and Piquillo Peppers

FRENCH HACHIS PARMENTIER

Baked Lamb Stew with Summer Vegetable, Truffle Mash Potato and Gruyère Cheese

HASSELBACK POTATO DAUPHINOISE

Creamy Garlic Butter Sauce and Cheese Fondue Gratin

Quiche STATION

Smoked Salmon, Spinach and Gruyere Quiche
Porcini Mushroom, Vine Tomato and Asparagus Quiche (V)

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La Patisserie

Each dessert has been designed and crafted by our Pastry Chef Eunice Low to evoke the magic of Christmas, from the whimsical reindeer and snowman to the indulgent yule log and colorful spheres, capturing the festive spirit in every bite.

MINI BÛCHE DE NOËL

Dark Chocolate Sponge, Orange Mousse and Crunchy Feuilletine

STRAWBERRY CHAMPAGNE TARTLETS

Vanilla Mascarpone Cream and Champagne Gelee

CHESTNUT & VANILLA DELIGHT

Dark Rum Chantilly, Candied Chestnuts and Chestnut Cream

FROSTED BERRY

White Chocolate Mousse, Berry Compote and Coconut Crumble

SPICED APPLE CUBE

Cinnamon Apple Compote, Salted Caramel Mousse and Hazelnut Crunch

GINGERBREAD CHEESECAKE

Speculoos Crust, Spiced Chantilly Cream and Orange Marmalade Filling

SNOWY LIME & PINEAPPLE

Lime Cream Cheese Mousse, Pineapple Confit and Vanilla Shortcrust

CHRISTMAS COOKIES

Brunslis, Vanilla Kipferl, Mailander, Swiss Basler Leckerli, Almond Gingerbread, Cinnamon Star Raspberry Bull's Eye

CHERRY PISTACHIO FINANCIER

EGGNOG PANNA COTTA WITH GINGERBREAD CRUST

CHRISTMAS CHOCOLATE BONBONS

TRADITIONAL CHRISTMAS FRUIT CAKE

HOMEMADE STOLLEN

PANETTONE

Signature Yule Log

MIDNIGHT REVERIE

Earl Grey infused Dark Chocolate, Blackcurrant Gelee and Hazelnut Crunch

NORDIC SNOWFALL

Calamansi & Coconut Mousse, Mango Lime Compote, Vanilla Cremeux, White Chocolate and Toasted Coconut Croustillant

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DESSERT *Live Station*

"GOLDEN NOEL SPHERE"

Ivorie White Chocolate Espuma, Berry Coulis, Citrus Snow and Red Wine Reduction

CHRISTMAS DESSERT *Hot Station*

CHRISTMAS PUDDING

MINCE FRUIT PIE

Serve with Brandy & Rum Sauce and Vanilla Sauce

Artisan
GELATO & SORBET POZZETTI

Dark Chocolate 72% Gelato | Snow White Gelato | Salted Caramel Gelato
Mango Sorbet | Almond Gingerbread & Cinnamon Star

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