

NEW YEAR EVE & DAY 2025 DINNER MENU

31st December 2025, 1st January 2026

\$138++ 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

CHILLED SEAFOOD SALAD

Capsicum, Celery, Cornichon and Marie Rose 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, Taggisca Olive, Fava Beans and Lemony Dressing

OCEAN GEMS *Live Station*

HUÎTRES DE CÉLINE N3

French Oyster Céline Perfumed with Raspberry Taittinger Champagne Foam

Batcher CHARCUTERIE BOARD

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

CONDIMENTS

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

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)



Artisanal FROMAGERIE

*An Award-Winning Selection of French Cheese is a Curated Collection to Showcase the Finest Cheese,
The Flavors 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

SAUSAGE LENTIL SOUP

Smoked Chicken Sausage, Beluga Lentil, Fresh Herb, Zucchini, Carrots and Tomato

Boulangerie

Assorted Artisanal Bread Rolls, French Baguette, Rosemary Focaccia, Sourdough, Beurre D'Isigny Doux Panier & Sel Panier
(Unsalted & Salted Butter)

PINSA ROMANA

Traditional Flatbread Pinsa with Quattro Formaggi and Capricciosa Tomato Sauce, Salami, Mortadella and Burrata Pinsa

CARVING *Live Station*

BOURBON WHISKY MAPLE GLAZED GAMMON HAM

Served with Cinnamon Apple Sauce

JOSPER GRILLED ANGUS BEEF TOMAHAWK

Served with Port Wine Jus, Assorted French Mustard and Horseradish

ROSEMARY GARLIC STUDDED ROAST COLORADO LAMB LEG

With Mustard Jus and Mint Jelly

CITRUS BAKED WHOLE NORWEGIAN KING SALMON

With Caviar Beurre Blanc



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Live Station

FOIE GRAS DE CANARD POËLÉ

Apricot Mostarda, Vincotto and Micro Greens

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 AL FUNGHI TARTUFO SAUCE

Wild Mushroom, Truffle Oil and Shaven Parmigiano Reggiano

LINGUINE AGLIO E OLIO

With Chili Flakes, Fresh Parsley, Garlic and Extra Virgin Olive Oil

SPANNER CRAB SAFFRON RISONI

Cacciucco Livornese Broth, Zesty Gremolata tossed with 24 Months Grana Padano Wheel

Hot FOOD

TUSCAN SEAFOOD CACCIUCCO

Medley Seafoods with Saffron, Capsicum, Fennel, White Wine and Tomato Garlic Broth

CHICKEN ANTICUCHOS

Fruity Aji Panca Glazed Chicken Thigh, Piquillo Pepper and Pil-Pil Harissa Oil

DAUBE DE BOEUF À L'ORANGE

Cabernet Sauvignon Braised Beef Cheek with Orange and Carrots

BARRAMUNDI PUTTANESCA

Baked Seabass with Taggiasca Olive, Caper, Lemon and Basil Tomato Passata

ROASTED FINGERLING POTATO

Garlic Confit and Spicy Bravas Sauce

VEGETABLES AU GRATIN

Medley of Provençal Vegetables, Bechamel and Aged Trio Cheese



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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.

MIDNIGHT ORANGE CHOCOLATE

Dark Chocolate Sponge, Bitter Orange Mousse and Feuilletine Crunch

SPARKLING BERRIES TARTLET

Vanilla Mascarpone Cream, Champagne Gelée and Gold Shimmer

CHESTNUT RUM PARFAIT

Candied Chestnuts, Chestnut Cream and Dark Rum

FIREWORK BERRY VERRINE

Ivory Chocolate Mousse, Berry Coulis and Vanilla Oatmeal Crumble

CARAMEL APPLE SPARK

Sea Salt Caramel Mousse, Spiced Apple Compote and Hazelnut Crunch

TROPICAL SUNSET MOUSSE

Lime Cream Cheese Mousse, Pineapple Confit and Vanilla Shortcrust

RUM & BRANDY CHOCOLATE TRUFFLE

Rum & Brandy Infused 64% Manjari Dark Chocolate and Cocoa Powder

GOLDEN SPICE PANNA COTTA

Eggnog Panna Cotta with Gingerbread Crust and Nutmeg Dust

CELEBRATION BONBONS

Handcrafted Chocolate Pralines with Festive Flavours

NEW YEAR FRUIT GÂTEAU

Classic Rich Fruit Cake with A Celebratory Glaze

ALPINE STOLLEN BITES

Traditional German Stollen with Marzipan Core

ITALIAN FESTA PANETTONE

Sweet Italian Bread with Candied Citrus and Raisins

DESSERT

Live Station

SPARKLING CHAMPAGNE SNOWBALLS

Champagne Mousse Quenelles Frozen in Liquid Nitrogen, Rolled in Shimmering Popping Candy
A Sparkling, Firework-Like Bite to Welcome the New Year.

NEW YEAR DESSERT

Hot Station

KING'S PIE

(GALETTE DES ROIS)

DARK CHOCOLATE LAVA PUDDING

Serve With Vanilla Sauce

GELATO & SORBET

Dark Chocolate 72% Gelato | Snow White Gelato | Salted Caramel Gelato
Mango Sorbet

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