



# New Year's Eve & New Year's Day Brunch

12pm to 3pm  
31 December 2024 - 1 January 2025  
128 Per Person

## Cold Station

### Sea Urchin "Royale"

Hokkaido Sea Urchin, Lobster Chawanmushi,  
Oscietra Caviar

### Amelie Fine de Claire Oyster N3

Pisco Sour Foam, Wafu Sauce

### 8 Gems Caviar with Blinis

Selection of Caviar, Ikura & Tobiko  
(Chopped Shallot, Egg, Chives, Sour Cream, Blinis)

### Scandinavian Sous Vide Whole Norwegian Salmon

With Medley of Caviar, Tzatziki and Zesty Dill Crème Fraîche

## Foie Gras Live Station

The Chambord raspberry-seared foie gras represents the harmony of rich flavors and festive ingredients, combining caramelised fig and gingerbread crisp for a truly memorable holiday treat.

### Chambord Raspberry Seared Rougie Foie Gras

Caramelised Fig, Orange Gel, Gingerbread Crisp  
and Port Wine Balsamic Reduction

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).



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## King Crab & Lobster Live Station

### Alaska King Crab au Gratin

Alaska King Crab baked in Creamy Béchamel Sauce, Topped with Golden Crust Breadcrumbs and Parmesan Cheese

### Atlantic Poached Lobster

With Cinnamon Brioche, Truffle Béarnaise, Kaviari Smoked Pike Caviar

## Carving Live Station

Featuring classic holiday roasts and contemporary twists, the turkey, ham, and prime rib embody the essence of a festive feast, while the rosemary garlic-studded lamb leg and Himalayan salt-baked salmon bring a touch of sophistication.

### Cajun Butter Roasted Norbest Ranch Turkey

Foie Gras Pistachio Stuffing  
Roasted Root Vegetable  
Maple Butter Caramelised Chestnut  
Brussels Sprout with Smoked Pancetta and Almonds  
Served with Giblet Sauce & Cranberry Sauce

### Italian Herbs Roasted Angus Prime Rib and Raclette Du Valais

Served with Cabernet Sauvignon Jus, Truffle Mashed and Assorted French Mustard

### Rosemary Garlic Studded Roast Colorado Lamb Leg

Served with Mustard Jus and Mint Jelly

### Bourbon Whisky Maple Glazed Bone in Gammon Ham / Champagne Ham

Served with Cinnamon Apple Sauce

### Himalayan Salt Baked Norwegian Wild King Salmon

Served with Champagne Beurre Blanc

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## Pasta Live Station

Our homemade and fresh pasta offerings celebrate traditional Italian flavors with a festive twist, featuring luxurious ingredients like black truffle, wagyu beef ragu and Maine lobster.

**Tagliatelle with Al Funghi Tartufo Sauce**

**Pasta Orecchiette with Wagyu Beef Ragu**

White Truffle Oil & Shaven Parmigiano Reggiano

**Saffron Orzo with Maine Lobster**

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

## Quiche Station

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

(V) - Vegetarian

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## Hot Food

The Mediterranean seafood bouillabaisse and hearty hot dishes like lamb stew and braised beef rib provide comfort and warmth, reminiscent of family gatherings and holiday celebrations.

### **Mediterranean Seafood Bouillabaisse**

Served with Saffron Rouille and Brioche Crouton

### **Duck Leg Confit with Sauerkraut**

Slow Cooked Duck Leg, Tangy Sauerkraut  
Accompanied with Citrus Jus

### **Navarin D'Agneau Printanier**

Lamb Stew with spring vegetables

### **Zesty Butter Baked Sustainable Barramundi**

Served With Olive Clam Emulsion, Salsa Verde and  
Carciofi Alla Romana

### **Barolo Braised Wagyu Beef Rib**

Served with Caramelised Cipollini Onions  
and Piquillo Peppers

### **Hachis Parmentier (V)**

Served with Aubergine, Courgette, Porcini,  
Puy Lentils and Gruyère Cheese

(V) - Vegetarian

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## Sweet Counter

Decadent Chocolate Mousse Cup

Tropical Pavlova

Almond Praline Cake

Berry Bliss Tartlets

Champagne Macaron

Strawberry Roulade

Matcha Green Tea Opera Cake

Black Forest Verrine

New Year French Galette

Rum & Brandy Chocolate Truffle Ball

Festive Chocolate Bon Bon

Assorted New Year Cookies

Festive Yule Log

## Dessert Live Station

Banana Froster

Flambéed Bananas with Orange & Cinnamon Sauce

## New Year Dessert Hot Station

Warm Apple Mixed Berry Crumble

Serve with Crème Anglaise

Gelato & Sorbet

Dark Chocolate 72% Gelato

Snow White Gelato

Amaretto Gelato

Mix Berry Sorbet

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# Festive Brunch Free-Flow Packages

12pm - 2:30pm

## Package 1

**\$58 per person**

Prosecco: Cinzano Prosecco

Red: Tempus Two Silver Series Shiraz

White: Tempus Two Silver Series Pinot

Beer: Tiger Draught Beer

**Festive addition: Orange and Cinnamon Mulled Wine**

Optional \*Add on premium gin package for \$38 per person

## Package 2

**\$98 per person**

Champagne: Aubert & Fills Champagne

Prosecco: Cinzano Prosecco

Red: Tempus Two Silver Series Shiraz

White: Tempus Two Silver Series Pinot Gris

Cocktail: Aperol Spritz

Beer: Tiger Draught Beer

**Festive addition: Orange and Cinnamon Mulled Wine**

Optional \*Add on premium gin package for \$38 per person





# Festive Brunch Free-Flow Packages

12pm - 2:30pm

## Package 3

**\$68 per person**

### Specialty Gin Bar

Selection of boutique specialty Gin's

Range of premium Fever Tree tonic's

Range of premium dried and fresh garnish selections

Floraison G'vine

Botanist Gin

London 1 blue Gin

Gin Mare

Canaima Gin

Tamras Gin

Gin Colombo no 7 Gin

Del Professore Crocodile Gin

Exotic city nip Gin 500ml

Hendricks absinthe Gin

Uncle Val's botanical Gin

Sakurao Hiroshima dry Gin

Lady Trieu Contemporary

Lady Trieu Sapa Dry

### List of fever tree tonic range:

Grapefruit Soda

Mediterranean Tonic

Indian Tonic

Light Tonic