



estate

FESTIVE BUFFET LUNCH

1 to 23, 26 to 30 Dec 2023 | 12pm to 2:30pm

MONDAY TO THURSDAY

\$82++ per adult

(includes chilled juices & soft drinks)

\$162++ per adult

(includes free flow Champagne, house wines, mulled wines & beers)

FRIDAY & SATURDAY

\$88++ per adult

(includes chilled juices & soft drinks)

\$168++ per adult

(includes free flow Champagne, house wines, mulled wines & beers)

Prices are subject to 10% service charge and prevailing government tax.

RAW & SEAFOOD KITCHEN

COLD SEAFOOD

Tiger Prawns, Black Mussels, Yabbies, Clams

Condiments: Cocktail Sauce, Tabasco, Lemon Wedges, Tartar Sauce, Hot Sauce, Shallot Mignonette

SMOKED AND CURED FISHES

Salmon Gravlax, Smoked Salmon

SASHIMI

Salmon, Tuna

NIGIRI

Ama Ebi, Tamago

MAKI

California Maki, Soft-Shell Crab, Salmon and Avocado, Cucumber Maki

Condiments: Shoyu, Wasabi, Pink Ginger

CHARCUTERIE

Prosciutto di Parma, Rustic Salami, Beef Salami, Beef Pastrami

Condiments: Green Olives, Black Olives, Chilli Kalamata, Stuffed Olives, Onion Cocktail, Cornichon, Gherkins, Dijon Mustard, Pommery Mustard, English Mustard

Child aged between 6 and 12 years old dines at 50% off adult price.
Complimentary dining for child aged 5 years old and below.





CHEESE SELECTION

Brie de Meaux, Mimolette, Reblochon, Saint-Nectaire,
Tomme de Savoie, Camembert, Honeycomb

*Condiments: Dried Apricot, Apple, Cranberry, Fig, Mango, Prune, Kiwi, Pineapple,
Raisins, Almond, Walnut, Pistachio, Macadamia, Hazelnut, Cheese Crackers*

BREADS

French Baguette
Sourdough
Multigrain

*Condiments: Olive Oil, Tapenade, Sun-Dried Tomato Dip,
Pesto, Unsalted and Salted Butter*

COLD APPETISERS

Couscous Salad, Pomegranate, Pine Nuts, Dried Fruit
Tomatoes, Burrata, Basil and Prosciutto Salad
Roasted Cauliflower Salad with Garlic Yogurt Dressing
Christmas Crunch Salad with Prawn and Pumpkin Seeds
Authentic Thai Beef Salad with Mint Leaf and Roasted Peanuts
Roasted Turkey Salad with Maple Honey Dressing



SALAD BAR

SELECTED GREENS OF THE DAY

TOPPINGS

Avocado, Cherry Tomatoes, Yellow Tomatoes, Cucumber, Carrots, Red Radish,
Asparagus, Snow Peas, Alfalfa Sprout, Snow Sprouts, Beetroot, Capers, Capers,
Capers, Kimchi, Wakame, Crouton, Bacon, Parmigiano-Reggiano

PROTEINS

Chicken Breast, Roasted Turkey, Hard Boiled Eggs

BEANS & SEEDS


Kidney Beans, Black Beans, White Beans, Chickpeas, Quinoa, Lentils,
Mung Beans, Black Eyed Peas, Bulgur

DRESSINGS

Balsamic Dressing, Thousand Island Dressing, Raspberry Vinaigrette,
Three Mustard Dressing, Caesar Dressing

CAESARS SALAD

Romaine Lettuce in Parmesan Wheel, Bacon, Crouton, Parmesan Cheese,
Caesar Dressing, Squid Egg





WESTERN KITCHEN

PASTA

Gremolata Mac & Trio-Cheese Pasta
Beef Meatball Spaghetti with Parmigiano Reggiano

FESTIVE CARVINGS

Honey Baked Ham
Roasted Turkey with Bread Stuffing
Roasted Grain-Fed Sirloin
Whole Baked Barramundi

SIDES

Trio Tomato Garlic Confit with Feta Cheese and Pesto
Sautéed Haricot Bean with Bacon
Brussels Sprouts with Honey Balsamic Glaze
Grilled Baby Corn in Broth
Diced Turkey with Herb Butter and Green Peas
Roasted Baby Potatoes with Rustica Spice Blend

Condiments: Giblet Gravy, Apple Sauce, Cranberry Sauce, Natural Jus

SOUPS

French Onion
Creamy Cauliflower and Chestnut
Sze Chuan-Style Hot and Sour Soup



ASIAN KITCHEN

SINGAPORE-STYLE XO FISH NOODLES

Crispy Fish, Tomatoes, Lettuce, Tofu, Quail Egg, Coriander, Homemade Chilli Padi Sauce

CHINESE CUISINE

Crispy Baby Squid with Salted Egg Aioli

Kam Heong Barramundi with Curry Leaf

Wok-Fried Truffle Prawn with Asparagus and Black Fungus

Roasted Pork Belly with Shallots and Preserved Salted Fish

Beef Oxtail Guinness Stew with Chestnut and Potato

Homemade Crispy Tofu with Preserve Turnip and Spring Onion

Stir-Fried Baby Nai Bai with Garlic

Sze Chuan-Style Mapo Tofu with Minced Chicken

Crabmeat Fried Rice with Bean Sprouts

Braised Ee-Fu Noodles with Roasted Duck and Yellow Chives

SIGNATURE BRAISED PORK LEG RICE

Pork Belly, Pork Leg, Pork Skin, Tofu, Egg, Salted Vegetables

INDIAN CUISINE

Saffron Rice

Lamb Vindaloo

Chicken Lababdar

Malabar Fish Curry

Jasmine Rice

Mixed Vegetable Curry

Dal Tadka

Paneer Makhani

Condiments: Papadam, Mango Pickle, Garlic Pickle

DIM SUM

Hong Kong-Style Char Siew Pau

Lotus Pau

Har Gow

Siew Mai

Condiments: Spicy Hot Bean Sauce, Chili Sauce, Black Vinegar

SOUPS

Double Boiled Black Chicken with Herbs and Coconut Juice

Sze Chuan-Style Hot and Sour Soup



DESSERTS

CAKES, PUDDING, AND COOKIES

Cassis Chantilly Biscuit
Estate's Chocolate Yule Log
Strawberry Liquorice Yule Log
Christmas Pudding with Vanilla Rum Sauce
Christmas Fruit Cake
Christmas Cookies
Classic Panettone
Chocolate Rum and Figs Panettone
Christmas Stollen
Almond Brioche Wreath

DESSERTS IN JARS

Raspberry Pain de Gêne
Chocolate Peppermint Cake
Cinnamon Banana Pudding
Apricot-Spiced Eggnog
Upside Down Orange Olive Cake
Santa Coconut and Mango Tea Mousse

GELATO

Vanilla Cinnamon
Dark Chocolate

SELECTION OF FRESH CUT AND WHOLE FRUITS