



FESTIVE SEAFOOD BUFFET



Brunch Buffet

12pm – 2.30pm

- Sundays, 2 November to 28 December 2025
- Thursday, 25 December 2025
- Thursday, 1 January 2026

per adult \$68⁺⁺

*save 50% on every second adult, except
25 December 2025 and 1 January 2026*

per child (6–12 years) \$34⁺⁺

children below 6 years old dine for free

Dinner Buffet

6.30pm to 10.30pm

- Wednesday, 24 December 2025
- Wednesday, 31 December 2025

per adult \$98⁺⁺

inclusive of 1 glass welcome drink

per child (6–12 years) \$45⁺⁺

children below 6 years old dine for free

BEVERAGES

WELCOME DRINK *24 dec & 31 dec only, 1 glass/adult*
selected beer, red/white/sparkling wine

COFFEE, TEA, SOFT DRINKS

ADD-ON OPTION *\$28⁺⁺/hour*
free flow tap beer, selected red & white wine

COLD APPETISERS

FRESH SEAFOOD

freshly shucked oyster

poached snow crab, mud crab, scallop, yabby, prawn

*marie rose sauce, hot sauce, red wine mignonette,
lemon wedge, tabasco*

CHARCUTERIE

smoked salmon, turkey ham, pastrami, prosciutto

lemon wedge, caper, red onion, horseradish sour cream

brie / camembert

cheddar / swiss cheese / gouda

mustard, chutney, dried fruit, nut confit cracker, grissini, lavosh

ASSORTED NIGIRI & MAKI

soy, ginger, wasabi, japanese pickles

SALAD BAR

mixed greens / baby spinach / kale

cherry tomato, cucumber, onion,

julienne carrot, corn, dill pickle, kimchi

dressings: thousand island, french, balsamic,
extra virgin olive oil

seeds, grains & nuts, dried fruits



HOT APPETISERS

SOUP & ARTISANAL BREAD

cream of mushroom

lobster bisque

assorted bread loaves & rolls

butter, margarine, olive oil

DIM SUM

chicken & prawn siew mai

szechuan braised chicken feet

black bean, szechuan garlic, chilli sauce

MAINS

LIVE STATION

sky22 laksa lemak
truffle risotto

HOT PLATE

oyster rockerfeller
baby spinach, panko, parmesan

grilled lamb cutlet
mango chutney, herb provencale

COOKED TO ORDER

traditional oven-roasted turkey
chestnut stuffing, sprout leaf, cranberry sauce
**not available on 31 dec*

slow-roasted australian sirloin beef
creamed potato, sprout leaf, caramelised shallot

hk-style steamed cod fillet
superior soy sauce, ginger crisp

HOT

barramundi with clams
fennel, white wine veloute

wagyu beef cheek bourguignon

grilled lobster / lobster thermidor / black pepper prawn
/ singapore chilli crab, mantou bun

honey clove bone-in leg ham / roasted pork belly /
cinnamon-pineapple sauce

spinach tortellini
ricotta, sundried tomato

rosemary salt-baked new potato
butternut sweet potato

seasonal vegetables
baby sprout, carrot, chestnut

wok-fried olive rice
duck confit, mushroom



DESSERTS

tiramisu / chocolate fudge

black forest bouche de noel /
yule chocolate log with mint truffle

apple crumble / pumpkin pie / medovik honey cake

gula melaka creme brulee / eggnog pudding

snickerdoodle cinnamon roll /
gingerbread pudding with rum sauce

snowy ondeh-ondeh / assorted nyonya kueh

seasonal fruit platter

chocolate fondue & condiments

christmas cookies

ice cream

nuts, dried fruits

The Restaurant reserves the right to amend the ingredients and menu without prior notice.

Please inform us about your food allergies or dietary restrictions before placing your order.

All prices listed are in Singapore dollars, subject to 10% Service Charge and 9% Goods & Service Tax.

Advanced reservations recommended.

[RESERVE NOW](#)