element

FESTIVE BUFFET LUNCH (MENU 1)
12pm - 2:30pm | 16 November - 31 December 2026

FESTIVE SEAFOOD BAR
Poached Tiger Prawns
Chilean Black Mussels
Sea Conch
Baby Lobsters

Condiments
Lemon Wedges, Homemade Red Chilli Dipping, Cocktail Sauce, Red Wine Mignonette

TRAS STREET JAPANESE DELIGHTS
Nigiri Sushi
Gunkan Sushi
California and Maki Roll

Condiments
Wasabi, Shoyu, Gari

GARDEN SALAD SELECTION
Mesclun Mix
Coral Green Lettuce
Smoked Salmon Nicoise
Winter Vegetables and Quinoa

Condiments
Japanese Cucumber, Shredded Carrot, Cherry Tomato, Corn Kernel, Garlic Croutons, Black Olives, Pearl Onions, Parmesan Cheese

Dressing
Thousand Island, Caesar, Balsamic, Sesame

THE PLATTER
Caprese, Fresh Herbs and Mozzarella
Beef Salami with Vegetables Pickle

BAKERY BREAD BASKET
Farmer Bread
Rye Bread
French Baguette
Mini Bread Rolls
Lavosh
Grissini Stick
Served with Butter and Olive Oil

Menu items may change at any time without prior notification.
Please inform a member of staff if you have any food allergies or special dietary needs.
All prices are subject to service charge and prevailing government taxes.

element

FESTIVE BUFFET LUNCH (MENU 1)
12pm - 2:30pm | 16 November - 31 December 2026

SOUP TUREEN
Herbal Chicken Soup
Angelica Root, Red Dates and Wolf Berries
&
Puree of Forest Mushrooms
Served with Butter Garlic Croutons and White Truffle Oil

CHRISTMAS CARVERY @ TANJONG PAGAR
Butter Roasted Turkey
Natural Gravy and Cranberry Marmalade
&
Honey and Pineapple Glazed Ham
Potato Casserole in Garlic Cream & Seasonal Vegetables
Served with Dijon Mustard, Whole Grain Mustard
and Horseradish

HERITAGE CORNER
Signature Lamb Curry
Mix Vegetables Pulao
Served with Assorted Papadam,
Cucumber and Yogurt, Pickled Vegetables and Mango Chutney

SILK ROAD NOODLES BAR
Zha Jiang Mian
Accompanied with Minced Beef, Cucumber,
Sichuan Peppercorn, Fragrant Chilli Oil and Sliced Scallion

HOT SELECTIONS
Seafood Casserole with Fresh Herbs Tomato Cream
Claypot Chicken Rice
Hawker Style Hokkien Noodles
Deep Fried Fish Fillet with Puning Bean Sauce
Seasonal Vegetables with Assorted Mushrooms
Winter Braised Duck with Yam and Black Fungus

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FESTIVE BUFFET LUNCH (MENU 1)
12pm - 2:30pm | 16 November - 31 December 2026

SWEET TREATS
Rosemary Crème Brulee
Traditional Stollen
Festive French Pastries
Salted Caramel Eggnog Shooter
Blueberry Yule Log Cake
Fresh Cut Fruits Platter

PERANAKAN SWEETS
Kueh Bakar
Penang Lapis
Ang Ku Kueh
Kueh Ko Swee
Kueh Sago Lapis

HOT DESSERTS OF THE DAY
Butter Croissant Pudding
Served with Vanilla Sauce and Berries

FESTIVE COOKIES SELECTION
Vanillekipferl
Cinnamon Star
Engelsaugen – Angel Eye

HOT CAKES
Freshly Made Hot Cakes
Served with Berries Compote, Chocolate Sauce and Nuts

ITALIAN GELATO
Selection of Italian Gelato
Vanilla, Chocolate, Tropical Mango

Condiments
Cookie Crumbles, Wild Berries Compote, Chocolate Chips,
Tossed Almonds, Raisins, Chocolate Sauce

BEVERAGES
Coffee & Tea

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FESTIVE BUFFET DINNER (MENU 1)
6pm - 10pm | 16 November - 31 December 2026

FESTIVE SEAFOOD BAR
Poached Tiger Prawns
Chilean Black Mussels
Sea Conch
Snow Crab Legs
Boston Lobster

Condiments
Lemon Wedges, Homemade Red Chilli Dipping, Cocktail Sauce, Red Wine Mignonette

TRAS STREET JAPANESE DELIGHTS
Nigiri Sushi
Gunkan Sushi
California and Maki Roll
Salmon and Tako Sashimi

Condiments
Wasabi, Shoyu, Gari

GARDEN SALAD SELECTION
Mesclun Mix
Coral Green Lettuce
Smoked Salmon Nicoise
Winter Vegetables and Quinoa

Condiments
Japanese Cucumber, Shredded Carrot, Cherry Tomato, Corn Kernel, Garlic Croutons, Black Olives, Pearl Onions, Parmesan Cheese

Dressing
Thousand Island, Caesar, Balsamic, Sesame

THE PLATTER
Caprese, Fresh Herbs and Mozzarella
Beef Salami with Vegetables Pickle

BAKERY BREAD BASKET
Farmer Bread
Rye Bread
French Baguette
Mini Bread Rolls
Lavosh
Grissini Stick
Served with Butter and Olive Oil

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FESTIVE BUFFET DINNER (MENU 1)
6pm - 10pm | 16 November - 31 December 2026

SOUP TUREEN
Herbal Chicken Soup
Angelica Root, Red Dates and Wolf Berries
&
Puree of Forest Mushrooms
Served with Butter Garlic Croutons and White Truffle Oil

CHRISTMAS CARVERY @ TANJONG PAGAR
Butter Roasted Turkey
Natural Gravy and Cranberry Marmalade
&
Honey and Pineapple Glazed Ham
&
Herb Crusted Wagyu Beef
Potato Casserole in Garlic Cream & Seasonal Vegetables
Served with Dijon Mustard, Whole Grain Mustard and Horseradish

HERITAGE CORNER
Signature Lamb Curry
Mix Vegetables Pulao
Served with Assorted Papadam,
Cucumber and Yogurt, Pickled Vegetables and Mango Chutney

SILK ROAD NOODLES BAR
Zha Jiang Mian
Accompanied with Minced Beef, Cucumber,
Sichuan Peppercorn, Fragrant Chilli Oil and Sliced Scallion

HOT SELECTIONS
Seafood Casserole with Fresh Herbs Tomato Cream
Claypot Chicken Rice
Hawker Style Hokkien Noodles
Deep Fried Fish Fillet with Puning Bean Sauce
Seasonal Vegetables with Assorted Mushrooms
Winter Braised Duck with Yam and Black Fungus

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6pm - 10pm | 16 November - 31 December 2026

SWEET TREATS
Rosemary Crème Brulee
Traditional Stollen
Festive French Pastries
Salted Caramel Eggnog Shooter
Blueberry Yule Log Cake
Fresh Cut Fruits Platter

PERANAKAN SWEETS
Kueh Bakar
Penang Lapis
Ang Ku Kueh
Kueh Ko Swee
Kueh Sago Lapis

HOT DESSERTS OF THE DAY
Butter Croissant Pudding
Served with Vanilla Sauce and Berries

FESTIVE COOKIES SELECTION
Vanillekipferl
Cinnamon Star
Engelsaugen – Angel Eye

HOT CAKES
Freshly Made Hot Cakes
Served with Berries Compote, Chocolate Sauce and Nuts

ITALIAN GELATO
Selection of Italian Gelato
Vanilla, Chocolate, Tropical Mango

Condiments
Cookie Crumbles, Wild Berries Compote, Chocolate Chips,
Tossed Almonds, Raisins, Chocolate Sauce

BEVERAGES
Coffee & Tea

Menu items may change at any time without prior notification.
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FESTIVE LUNCH BUFFET (MENU 2)
12pm - 2:30pm | 16 November - 31 December 2026

FESTIVE SEAFOOD BAR
Poached Tiger Prawns
Chilean Black Mussels
Half Shell Scallops
Baby Lobsters

Condiments
Lemon Wedges, Homemade Red Chilli Dipping, Cocktail Sauce, Red Wine Mignonette

TRAS STREET JAPANESE DELIGHTS
Nigiri Sushi
Gunkan Sushi
California and Maki Roll

Condiments
Wasabi, Shoyu, Gari

GARDEN SALAD SELECTION
Mesclun Mix
Romaine Lettuce
Watermelon Greek Salad
Winter Vegetables and Quinoa

Condiments
Japanese Cucumber, Shredded Carrot, Cherry Tomato, Corn Kernel, Garlic Croutons, Black Olives, Pearl Onions, Parmesan Cheese

Dressing
Thousand Island, Caesar, Balsamic, Sesame

THE PLATTER
Turkey Ham with Citrus Fruit and Asparagus

BAKERY BREAD BASKET
Farmer Bread
Rye Bread
French Baguette
Mini Bread Rolls
Lavosh
Grissini Stick
Served with Butter and Olive Oil

Menu items may change at any time without prior notification.
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FESTIVE LUNCH BUFFET (MENU 2)
12pm - 2:30pm | 16 November - 31 December 2026

SOUP TUREEN
Winter Melon Soup
Chicken, Mushroom and Red Dates
&
Roasted Pumpkin Chowder
Zucchini, Onions and Carrots
Served with Garlic Butter Croutons

CHRISTMAS CARVERY @ TANJONG PAGAR
Butter Roasted Turkey
Natural Gravy and Cranberry Marmalade
&
Herbal Roasted Duck
Potato Casserole in Garlic Cream & Seasonal Vegetables
Served with Dijon Mustard, Whole Grain Mustard,
and Ginger Dipping

HERITAGE CORNER
Gulai Ayam
Butterfly Blue Pea Coconut Rice
Served with Shrimp and Melinjo Cracker
Boiled Egg, Chili, Crispy Anchovy and Peanuts

SILK ROAD NOODLES BAR
Signature Laksa
Accompanied with Shrimp, Baby Clams, Sliced Fish Cakes, Quail Eggs, Thick Rice Noodles
Fried Bean Curd, Bean Sprout and Condiments

HOT SELECTIONS
Assorted Seafood with Cheese
Claypot Chicken Rice
Oriental Char Kway Teow
Deep Fried Fish Fillet with Salted Egg
Seasonal Vegetables with Mushrooms and Ginkgo Nuts
Stir Fried Chicken with Black Pepper

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FESTIVE LUNCH BUFFET (MENU 2)
12pm - 2:30pm | 16 November - 31 December 2026

SWEET TREATS
Rosemary Crème Brulee
Traditional Stollen
Festive French Pastries
Salted Caramel Eggnog Shooter
Blueberry Yule Log Cake
Fresh Cut Fruits Platter

PERANAKAN SWEETS
Kueh Bakar
Penang Lapis
Ang Ku Kueh
Kueh Ko Swee
Kueh Sago Lapis

HOT DESSERTS OF THE DAY
Butter Croissant Pudding
Served with Vanilla Sauce and Berries

FESTIVE COOKIES SELECTION
Vanillekipferl
Cinnamon Star
Engelsaugen – Angel Eye

HOT CAKES
Freshly Made Hot Cakes
Served with Berries Compote, Chocolate Sauce and Nuts

ITALIAN GELATO
Selection of Italian Gelato
Vanilla, Chocolate, Tropical Mango

Condiments
Cookie Crumbles, Wild Berries Compote, Chocolate Chips,
Tossed Almonds, Raisins, Chocolate Sauce

BEVERAGES
Coffee & Tea

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FESTIVE BUFFET DINNER (MENU 2)
6pm - 10pm | 16 November - 31 December 2026

FESTIVE SEAFOOD BAR
Poached Tiger Prawns
Chilean Black Mussels
Sea Conch
Snow Crab Legs
Boston Lobster

Condiments
Lemon Wedges, Homemade Red Chilli Dipping, Cocktail Sauce, Red Wine Mignonette

TRAS STREET JAPANESE DELIGHTS
Nigiri Sushi
Gunkan Sushi
California and Maki Roll
Salmon and Hamachi Sashimi

Condiments
Wasabi, Shoyu, Gari

GARDEN SALAD SELECTION
Mesclun Mix
Romaine Lettuce
Watermelon Greek Salad
Winter Vegetables and Quinoa

Condiments
Japanese Cucumber, Shredded Carrot, Cherry Tomato, Corn Kernel, Garlic Croutons, Black Olives, Pearl Onions, Parmesan Cheese

Dressing
Thousand Island, Caesar, Balsamic, Sesame

THE PLATTER
Turkey Ham with Citrus Fruit and Asparagus

BAKERY BREAD BASKET
Farmer Bread
Rye Bread
French Baguette
Mini Bread Rolls
Lavosh
Grissini Stick
Served with Butter and Olive Oil

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FESTIVE BUFFET DINNER (MENU 2)
6pm - 10pm | 16 November - 31 December 2026

SOUP TUREEN
Winter Melon Soup
Chicken, Mushroom and Red Dates
&
Roasted Pumpkin Chowder
Zucchini, Onions and Carrots
Served with Butter Garlic Croutons

CHRISTMAS CARVERY @ TANJONG PAGAR
Butter Roasted Turkey
Natural Gravy and Cranberry Marmalade
&
Herbal Roasted Duck
&
Herb Crusted Wagyu Beef
Potato Casserole in Garlic Cream & Seasonal Vegetables
Served with Dijon Mustard, Whole Grain Mustard and Horseradish

HERITAGE CORNER
Gulai Ayam
Butterfly Blue Pea Coconut Rice
Served with Shrimp and Melinjo Cracker
Boiled Egg, Chili, Crispy Anchovy and Peanuts

SILK ROAD NOODLES BAR
Signature Laksa
Accompanied with Shrimp, Baby Clams, Sliced Fish Cakes, Quail Eggs, Thick Rice Noodles Fried Bean Curd. Bean Sprout and Condiments

HOT SELECTIONS
Assorted Seafood with Cheese
Claypot Chicken Rice
Oriental Char Kway Teow
Deep Fried Fish Fillet with Salted Egg
Seasonal Vegetables with Mushrooms and Ginkgo Nuts
Stir Fried Chicken with Black Pepper

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Rosemary Crème Brulee
Traditional Stollen
Festive French Pastries
Salted Caramel Eggnog Shooter
Blueberry Yule Log Cake
Fresh Cut Fruits Platter

PERANAKAN SWEETS
Kueh Bakar
Penang Lapis
Ang Ku Kueh
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HOT DESSERTS OF THE DAY
Butter Croissant Pudding
Served with Vanilla Sauce and Berries

FESTIVE COOKIES SELECTION
Vanillekipferl
Cinnamon Star
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HOT CAKES
Freshly Made Hot Cakes
Served with Berries Compote, Chocolate Sauce and Nuts

ITALIAN GELATO
Selection of Italian Gelato
Vanilla, Chocolate, Tropical Mango

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BEVERAGES
Coffee & Tea

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