element

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.
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.

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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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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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