

estate

CHRISTMAS EVE GRAND BUFFET DINNER

24 DECEMBER 2022 • 6:30PM TO 10PM

Price:

\$188++ per adult

Additional \$80++ for free flow of soft drinks, beer, house wines, mulled wine & champagne.

Child aged between 6 and 12 years old dines at 50% off adult price. Child aged 5 years old and below dines on complimentary.

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

RAW & SEAFOOD KITCHEN

COLD SEAFOOD

Maine Lobster, Tiger Prawns, Yabbies, Black Mussels, Clams, Scallops in Shell, Snow Crab, Alaskan King Crab Leg, Whelk

FRESHLY SHUCKED OYSTERS

New Zealand, Irish, Fine de Claire

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

SMOKED AND CURED FISHES

Salmon Gravlax, Smoked Salmon, Smoked Snowfish, Smoked Mackerel, Cured Tuna with Tōgarashi

CHARCUTERIE

Prosciutto di Parma, Jamon Iberico, Mortadella with Pistachio, Coppa Ham, Rustic Salami, Salami Napoli, Salami Milano, Cooked Ham

Green Olives, Black Olives, Chili Kalamata, Stuffed Olives, Onion Cocktail, Cornichon, Gherkins, Dijon, Pommery, English Mustard

Menu is subject to changes without prior notice. Our food may contain traces of food allergens. Kindly inform our team if you have any special dietary needs or food allergies.



CHEESE SELECTION

Ardi Gasna, Gorgonzola, Morbier, Livarot, Bleu d'Auvergne, Chevrette ou Beaufortain, Munster, Saint-Nectaire, Roquefort, Coulommiers, Fourme d'Ambert, Comte, Mimolette, Taleggio, Beaufort, Tommette, Emmental, Chaource, Brie de Meaux, Charolais, Neufchâtel, Tomme de Savoie, Epoisses, Soumaintrain, Saint Brion, Pont-l'Évêque, Pouligny-Saint-Pierre, Valençay, Sainte-Maure, Langres, Trefle Fermier

Quince Jelly, Mixed Fruit Chutney, Dried Apricot, Apple, Cranberry, Fig, Mango, Prune, Kiwi, Pineapple, Raisins, Almond, Walnut, Pistachio, Macadamia, Hazelnut

HONEY

Honeycomb, Macadamia, Thyme, Royal Jelly, Rosemary, Forest, Orange Blossom, Eucalyptus, Mountain

BREADS

French Baguette, Signature Sourdough, Laminated Brioche, Multi-grain, Cheese Loaf, Ciabatta, Garlic Bread, Garlic Bun, Focaccia, Rye Bread

Olive Oil, Tapenade, Sun-dried Tomato Dip, Pesto, Unsalted and Salted Butter

TERRINES

Pâté en croûte, Foie Gras, Scallop, Duck Rilette

COLD APPETISERS

Red Tiger Prawn with Mango and Quinoa
Chickpeas Bulgur Salad and Pomegranate
Greek-style Salad with Feta Cheese
Thai-style Beef Salad
Buffalo Mozzarella with Heirloom Tomatoes and Sweet Basil
Baby Romaine, Chicken Breast, Pear, Hazelnut-Chives Vinaigrette
Cuttlefish Salad with Roasted Vegetables and Balsamic

SASHIMI

Salmon, Tuna, Hamachi,

NIGIRI SUSHI

Unagi, Salmon, Tuna, Amaebi, Tamago

MAKI ROLL

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

Shoyu, Wasabi, Pink Ginger

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SALAD BAR

SELECTED GREENS OF THE DAY

PROTEINS

Chicken Breast, Roasted Turkey, Hard Boiled Egg

BEANS & SEEDS

Corn, Kidney Beans, Black Beans, White Beans, Chick Peas, Quinoa,
Lentils, Mung Bean, Black Eyed Peas, Bulgur

ANTIPASTI

Artichokes, Sun-dried Tomato, Asparagus, Olives, Caper Berries, Peppers,
Marinated Eggplant, Zucchini, Semi-dried Tomatoes

*Avocado, Cherry and Yellow Tomatoes, Cucumber, Carrot, Red Radish,
Asparagus, Snow Peas, Alfalfa Sprout, Snow Sprout, Beetroot, Caper Berry,
Capers, Kimchi, Wakame, Crouton, Bacon*

DRESSINGS

Balsamic, Thousand Island, Raspberry Vinaigrette, Three-mustard,
Parmigiano Reggiano, Caesar, Ginger Soy, Miso, Sesame

CAESAR SALAD STATION

Bacon, Crouton, Parmesan, Caesar Salad Dressing

WESTERN KITCHEN

FESTIVE SPECIALS

Homemade Gnocchi with Sea Urchin, Bottarga,
Parmigiano Reggiano, White Truffle Oil

Homemade Black Truffle Pasta
Cage-free 65°C Egg with Parmigiana Reggiano

Rock Lobster Thermidor with Brandy Cream Sauce

CARVING STATION

Whole Roasted Turkey
Honey Glazed Bone in Ham
Whole Wagyu Prime Rib
served with Yorkshire Pudding, Bordelaise Sauce, Mustards

Classic Beef Wellington with Black Truffle Sauce
Whole Stuffed Suckling Pig with Natural Jus
Whole Rock Salt-baked Salmon with Citrus Beurre Blanc

SIDES

Baby Roasted Potatoes, Green Peas with Bacon and Cream,
Glazed Carrots, Roasted Brussel Sprouts, Fine Beans

SAUCES

Giblet Gravy, Apple Sauce, Cranberry Sauce, Natural Jus

SOUPS

Double-boiled Black Chicken Soup with Coconut,
Bouillabaisse, Classic Minestrone

ASIAN KITCHEN

Estate Black Truffle Roasted Duck
Cabbage, Fried Tofu, Homemade Sweet Picked Turnip, Coriander Cress,
Truffle Plum, Sauce, Ginger Honey Soya

Singapore-style Poppiah with Soft Shell Crab
Chinese Lettuce, Black Sweet Soya Sauce,
Braised Turnip, Chilli Dip, Boiled Egg

Cantonese-style Wagyu Beef Noodles
with Beef Offal, White Radish, Coriander, Spring Onion, Golden Garlic,
Celery Flower, Chili Garlic Soya, Chili Paste Oil, Ginger, Vinegar

Braised Short Ribs with Hand-cut Noodles
Beef Tendon, Red Chilli, Spring Onion

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ASIAN-INSPIRED DISHES

Mala Yabbies

Pressure Cooker Oyster with Chinese Wine

Deep Fried Mussels with Spicy Sweet and Sour Sauce

Braised Quail with White Clam and Superior Sauce

Crispy Barramundi with Perilla Leaves and Cured Ham

Braised Chicken with Cuttlefish and Bamboo Shoot

Clay Pot Lamb Stew with Chinese Preserved Bean Curd and Aged Wine

Double-boiled Pork Knuckle with Yellow Bean and Sea Cucumber

Tiger Prawn with Preserved Vegetable and Mushroom Oriental Sauce

Singapore Chilli Crab with Deep Fried Mantou

Nasi Goreng Kampung with Silver Fish and Homemade Chilli

Singapore XO Hokkien Mee

Carrot Cake with Chinese Sausage

Steamed Sticky Glutinous Rice with Chinese Sausage

INDIAN CUISINE

Hyderabadi Chicken Dum Biryani

Kerala-style Prawn and Coconut Curry

Lamb Vindaloo

Chicken Masala

Lady Finger with Mustard

Lamb Chop

Lamb Shish Kebab

Murgh Malai

Reshmi kebab

NAAN

Plain, Garlic

DIM SUM

Chicken 'Char Siew' Pau, Laksa Chicken Pau,

Liu Sha (Molten Custard Salted Egg) Pau, Chicken Siew Mai,

Seafood Gyoza, Har Gow

Spicy Hot Bean Sauce, Chilli Sauce, Black Vinegar

DESSERTS

LIVE STATION

Cotton Candy Ice Cream
wrapped with Caramelised Peanut, Crust and Coriander

ICE CREAMS

Gelato: Vanilla, Chocolate Chip, Wild Berries, Yam
Azuki Bean Popsicle

FESTIVE DELIGHTS

Homemade Mini Minced Fruit Pie
Homemade Panettone
Christmas Stollen
Christmas Pudding
Christmas Cookies
Madirofolo 65% Chocolate Yule Log
Hilton Iconic Cheesecake Yule Log

DESSERT IN JARS

Baileys Affogato,
Eggnog Baileys Affogato
Eggnog Cinnamon
Poached Pear in Spiced Red Wine
Blood Orange Cruffin
Torched Tarte au Citron
Champagne Raspberry Gelée

REGIONAL DELIGHTS

Kueh Lapis, Kuehs of Singapore, Japanese Mochi

FRUIT BAR

Watermelon, Rockmelon, Honeydew, Pineapple, Jackfruit, Dragon Fruit,
Guava, Rose Apple, Fruit Salad

WHOLE FRUITS

Mangosteen, Rambutan, Peach, Nectarine, Plums, Longan, Langsat