

estate

CHRISTMAS EVE BUFFET LUNCH

24 DEC 2022 • 12PM TO 2:30PM

Price: \$128++ 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.

SEAFOOD BAR

Tiger Prawn, Black Mussels, Yabbies, Clams

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

SMOKED AND CURED FISHES

Salmon Gravlax, Smoked Salmon

CHARCUTERIE

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

Green Olives, Black Olives, Chili Kalamata, Stuffed Olives, Cocktail Onion, 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.



SASHIMI
Salmon, Tuna

NIGIRI SUSHI
Amaebi, Tamago

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

Shoyu, Wasabi, Pink Ginger

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

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

BREADS
French Baguette, Sourdough, Spinach and Cheese,
Multi-grain, Olive Bread, Ciabatta

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

COLD APPETISERS
Red Tiger Prawns 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

SALAD BAR

SELECTED GREENS

Arugula, Mesclun, Radicchio, Endive, Yellow Frisée,
Butter Lettuce, Baby Spinach, Mizuna
Local Spinach, Water Cress, Red Spinach, Iceberg Lettuce,
White Cabbage, Red Cabbage, Baby Romaine

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

*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

CAESAR SALAD STATION

Bacon, Crouton, Parmesan, Caesar Salad Dressing

WESTERN KITCHEN

Wagyu Beef Bolognese Pasta
Paccheri, Parmigiano Reggiano, Sweet Basil

FESTIVE CARVING STATION

Whole Roasted Turkey
Honey Glazed Ham
Roasted Black Angus Rib-Eye
Roasted Crispy Pork Belly

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

SOUP

Tuscany White Bean Soup

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ASIAN KITCHEN

RICE & NOODLES

Nasi Lemak with Roasted Baby Quail
Coconut Rice, Homemade Onion Sambal, Ikan Bilis,
Hard Boiled Egg, Cucumber

Soto Ayam

Yellow Noodle, Chicken Wing, Beansprout, Spring Onion,
Fried Shallot, Soya Chilli Dip

ASIAN-INSPIRED DISHES

Sichuan-Style Spicy Chicken “La Zi Ji”
Wok-fried Balsamic Vinegar Pork Rib
Braised White Turnip with Baby Shrimp
Wok-fried Hong Kong-style Green Vegetables
Braised Mixed Mushroom with Fish Maw
Mala Fermented Bean Braised Garlic Pork
Crispy Fish with Nyonya Sauce
Black Angus Beef with Ginger and Spring Onion
Crabmeat Fried Rice with Egg White and Asparagus
Braised E-Fu Noodles with Superior Sauce and Roasted Duck
Wok-fried Nai Bai and Crispy Fish
Minced Chicken Mapo Tofu

INDIAN CUISINE

Vegetable Biryani
Mysore Mutton
Andhra Chicken
Prawn Masala
Lemon Rice
Lady Finger Masala
Beans Poriyal
Kadai Paneer

Papadam, Mango Pickle, Garlic Pickle

SOUP

Double-boiled Herbal Chicken Soup

DIM SUM

‘Char Siew’ Pau, Lotus Pau, Har Gow, Siew Mai

Spicy Hot Bean Sauce, Chilli Sauce, Black Vinegar

DESSERTS

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

Eggnog Cinnamon
Blood Orange Cruffin
Torched Tarte au Citron
Champagne Raspberry Gelée

KUEHS OF SINGAPORE

ICE CREAMS

Vanilla, Valrhona P125 Chocolate

FRUIT BAR

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

WHOLE FRUITS

Mangosteen, Rambutan, Peach, Nectarine, Plum, Longan, Langsat