

estate

FESTIVE BUFFET DINNER

2 TO 23 DEC 2022 • 6:30PM TO 10PM

Price:

\$98++ per adult
(Mondays to Thursdays)

\$108++ per adult
(Fridays to Sundays)

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

Tiger Prawns, Black Mussels, Yabbies, Clams,
Scallops in Shell, Conch Snail, Snow Crab Legs

FRESHLY SHUCKED SEASONAL OYSTERS

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

SMOKED AND CURED FISHES

Salmon Gravlox, Smoked Salmon, Smoked Snowfish

CHARCUTERIE

Prosciutto di Parma, Coppa Ham, Rustic Salami
Salami Napoli, Salami Milano

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

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Kindly inform our team if you have any special dietary needs or food allergies.*



SASHIMI
Salmon, Tuna

NIGIRI SUSHI
Unagi, Salmon, Tuna, 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, Ossau-Iraty, Fourme d'Ambert, 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
Multigrain, 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

PASTA

Signature Squid Ink Tagliatelle with Octopus Confit
Gluten-free Squid Ink Tagliatelle Pasta, Cherry Tomatoes, Chilli, Basil

SOUP

Tuscany White Bean Soup

CARVING STATION

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

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PREMIUM GRILLED SKEWERS STATION

Shish Taouk

Wagyu Beef Kofta

Kurobuta Pork Teriyaki with Spring Onion

Tandoori Chicken

Mint Sauce, Garlic Sauce, Tahini Sauce, Chimichurri

ASIAN KITCHEN

Estate Black Truffle Roasted Duck

Cabbage, Fried Tofu, Homemade Sweet Pickled Turnips,
Coriander Cress, Truffle Plum Sauce, Ginger Honey Soya

Cantonese-style Wagyu Beef Noodles

Beef Offal, White Radish, Coriander, Spring Onion, Golden Garlic,
Celery Flower, Chili Garlic Soya, Chili Paste Oil, Ginger Vinegar

Braised Short Rib with Hand-cut Noodles

Beef Tendon, Red Chilli, Spring Onion

ASIAN-INSPIRED DISHES

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

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

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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 Chicken and Fish Maw Soup

DIM SUM

Chicken 'Char Siew' Pau, Laksa Chicken Pau,
Liu Sha (Molten Custard Salted Egg) Pau, Chicken 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

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

ICE CREAMS

Vanilla, Valrhona P125 Chocolate,
Raspberry, Lime

FRUIT BAR

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

WHOLE FRUITS

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