

estate

FESTIVE BUFFET LUNCH

2 TO 23 DEC 2022 • 12PM TO 2:30PM

Price: \$78++ per adult
(Mondays to Thursdays)

\$88++ per adult
(Fridays & Saturdays)

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 Gravlox, 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*

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*

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

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

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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

ASIAN KITCHEN

RICE & NOODLES

Nasi Lemak with Roasted Baby Quail
Coconut Rice, Homemade Onion Sambal, Ikan Billis,
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

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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 Herbal Chicken Soup

DIM SUM

'Char Siew' Pau, Lotus Pau, Har Gow, Siew Mai

Spicy Hot Bean Sauce, Chili 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