



GREAT-GATSBY INSPIRED GRAND NEW YEAR'S EVE DINNER

31 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 Gravlox, Smoked Salmon,
Smoked Snowfish, Smoked Mackerel,
Cured Tuna with Tōgarashi

CHARCUTERIE

Prosciutto di Parma, Jamón Ibérico, 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*

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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, Multigrain, 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 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

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

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, Chickpeas, 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

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

SOUP

Double-boiled Black Chicken Soup with Coconut
Bouillabaisse
Classic Minestrone

ASIAN KITCHEN

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

Singapore-style Popiah 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

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

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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

Mint Sauce, Raita, Mango Pachadi

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 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