

NEW YEAR'S EVE BBQ DINNER

31 December 2024 7pm to 10pm

128 per adult, 58 per child (Public)115 per adult, 46 per child (Accor Plus members)+68 per adult for free flow Ruffino Prosecco & House Wines

STARTERS

Festive Turkey Salad, Cranberry, Chestnut

Smoked Duck, Arugula, Orange, Pomegranate

Kale Salad with Feta, Fava Beans, Goma

Assorted Sushi & Maki

SALAD BAR

Aquaponics Green @, Romaine Lettuce

Cucumber, Onion, Carrot, Corn, Kidney Bean, Bacon Bits

Quinoa, Quail Egg

DRESSINGS

Caesar, Thousand Island, Balsamic, Yuzu

SEAFOOD

Seasonal Oyster

Poached Prawn, Venus Clam, Black Mussel, Half Shell Scallop

Lemon, Ponzu Sauce, Hot Sauce, Mignonette Sauce

DID YOU KNOW?

Dishes with a 🖉 on this menu contain ingredients of herbs, leafy vegetables or fish grown in our own sustainable and completely pesticides-free aquaponics farm right here within Fairmont Singapore & Swissôtel The Stamford.



SOUP

Curried Pumpkin Soup

HOME-BAKED BREADS

White Roll, Multigrain, Sourdough Rye, Baguette

Butter, Olive Oil, Balsamic Vinegar

GRILLED (BBQ PIT)

Char-Grilled Angus Ribeye, Truffle Sauce

Barbecue Lamb Chop, Rosemary Jus

Turkey Roulade, Cranberry Sauce

Roasted Gammon Ham

Argentina Spiced Tiger Prawn

Grilled Red Snapper, Lobster Beurre Blanc

Rock Lobster

Pork Bratwurst with Stout Beer

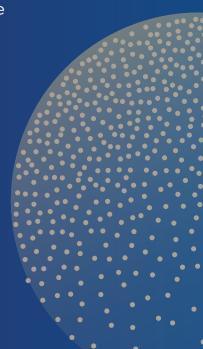
Pork Snail Sausage

Corn on Cob with Butter 🔘

Paprika Zucchini & Yellow Zucchini

Portobello Mushroom with Herbs

Honey Pineapple with Barbecue Sauce





DESSERTS

Burnt Cheesecake

Mascarpone Rose Petit Choux

Crunchy Chocolate Hazelnut Gâteaux

Yuzu Matcha Tea Azuki Roll

Cherry Pistachio Financier

Peranakan Petite Kueh

Seasonal Fruit Platter

ICE CREAM

Chocolate, Vanilla, Strawberry, Green Tea
Chocolate Chip, Sprinkles, Almond Crust, Cookie Crust