

# CHRISTMAS EVE BBQ DINNER

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

Lemon, Ponzu Sauce, Hot Sauce, Mignonette Sauce

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#### 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.

Please advise us of any special dietary requirements including potential reaction to allergens. Prices are subject to prevailing taxes and service charge.



### 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

Pork Bratwurst with Stout Beer

Pork Snail Sausage

Corn on Cob with Butter  $\oslash$ 

Paprika Zucchini & Yellow Zucchini

Portobello Mushroom with Herbs

Honey Pineapple with Barbecue Sauce

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## DESSERTS

Christmas Chocolate Yule log

Festive praline and cookies

Burnt Cheesecake

Peranakan Petite Kueh

Tropical Fruit Salad

Seasonal Fruit Platter

# ICE CREAM

Chocolate, Vanilla, Strawberry, Green Tea

Chocolate Chip, Sprinkles, Almond Crust, Cookie Crust

