

Thanksgiving

Buffet Dinner

THURSDAY, 27 NOVEMBER 2025 | 6PM TO 10PM

\$98++ per adult, \$44++ per child (7 to 12 years old)

Complimentary dining for children aged 6 years and below

Add \$68++ for free-flowing house wines and draught beer

ALL Accor+ Explorer members enjoy:

30% discount on food and 15% discount on beverages for up to 10 people;

10% discount on total dining bill for groups of 11 to 20 people

Discounts are valid on full per-adult prices

Salads & Appetisers

**MIXED GREENS, BABY SPINACH, ROMAINE, ARUGULA,
CORN KERNELS, KIDNEY BEANS, CHERRY TOMATO, CUCUMBER,
BLACK OLIVES, PUMPKIN SEEDS, BLACK RAISINS, CHICKPEAS (V)**

THOUSAND ISLAND, HONEY MUSTARD, ITALIAN, SESAME, EXTRA VIRGIN OLIVE OIL

**THANKSGIVING SALAD WITH POMEGRANATE, PEAR, PECAN
AND CAJUN PRAWN**

WALDORF SALAD, CELERY, GRAPE, WALNUT (V)

ROASTED BUTTERNUT SQUASH AND SWEET POTATO SALAD (V)

TUNA TARTARE

BURRATA WITH HEIRLOOM TOMATO AND BASIL PESTO

SMOKED CHICKEN COBB SALAD

DUCK RILLETTE, FOIE GRAS GRAVLAX

SMOKED SALMON, SALMON GRAVLAX

ONION, LEMON WEDGES, HORSERADISH, CAPERS

(V) - Vegetarian

Prices are subject to 10% service charge and prevailing government tax.
Menu is subject to change without prior notice.



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Cheese Station

SELECTION OF 6 KINDS OF SOFT, SEMI AND HARD CHEESES

DRIED FRUITS, NUTS, MARMALADE, GRAPES, CRACKERS, LAVOSH, GRISSINI STICKS

Charcuterie

SPANISH CHORIZO, HONEY BAKED HAM, MORTADELLA, PARMA HAM, PEPPERONI SALAMI

CORNICHONS, PEARL ONION, OLIVES, SUNDRIED TOMATO, GRAIN MUSTARD

La Boulangerie

FRENCH BAGUETTE, MULTIGRAIN ROLL, SOFT ROLL, FARMER'S BREAD, SOURDOUGH

Soup

TRUFFLE-SCENTED PUMPKIN VELOUTÉ (V)

Carving & Live Stations

SLOW-ROASTED TURKEY WITH STUFFING

CRANBERRY SAUCE, PINEAPPLE RELISH, GIBLET TRUFFLE SAUCE

HONEY-GLAZED BLACK FOREST HAM

GRILLED PINEAPPLE, APPLE SAUCE

WAGYU PRIME RIB

BEEF JUS, ROASTED HERB POTATOES, ROOT VEGETABLES

SINGAPORE PRAWN LAKSA

THICK RICE VERMICELLI, SPICED COCONUT BROTH, QUAIL EGGS, PRAWN, SILVER SPROUTS

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Coastal Extravaganza

**FRESHLY SHUCKED SEASONAL OYSTERS, BOSTON LOBSTERS,
TIGER PRAWNS, SNOW CRABS, HALF-SHELL SCALLOPS,
WHITE CLAMS, BLACK MUSSELS**

COCKTAIL SAUCE, RED WINE MIGNONETTE, HOT SAUCE, THAI CHILLI, LEMON WEDGES, TABASCO

Japanese Selection

BABY OCTOPUS, SCALLOP KELP, JELLYFISH

SALMON, TUNA

ASSORTED SUSHI AND MAKI ROLLS

PICKLED PINK GINGER, WASABI, SOY SAUCE

Hot Selection

DEEP-FRIED YAM DUMPLING WITH BBQ CHICKEN

DUCK CONFIT WITH BRAISED RED CABBAGE

GARLIC BUTTER PRAWN

BEEF CHEEK STEW WITH WHITE RADISH, CARROT AND POTATO

ONION PILAF RICE WITH RAISINS

HONG KONG-STYLE STEAMED SEABASS

BI FENG TANG MUD CRAB

ROASTED CHICKEN WITH SESAME

Dim Sum

MINI LOTUS GLUTINOUS RICE

PRAWN HAR GOW

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Festive Vegetables

MAPLE-GLAZED PUMPKIN AND SWEET POTATO (V)

BRAISED BRUSSELS SPROUTS WITH BACON (P)

CARAMELISED CHESTNUT

Indian Selection

LAMB MASALA

BUTTER CRAB

TURKEY BIRYANI

ALOO GOBI (CAULIFLOWER POTATO CURRY) (V)

GARLIC AND PLAIN NAANS

PAPADAM, RAITA, CHUTNEY

La Fontaine au Chocolat – Chocolate Fondue

MARSHMALLOWS, ASSORTED FRUITS, DRIED FRUITS

Gelato Selection

CHOCOLATE, VANILLA, STRAWBERRY, LIME

RAINBOW BREAD, CONE AND WAFFLE

(V) - Vegetarian (P) - Contains Pork

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Kids' Corner

EGG MAYO CROISSANT SANDWICH

CHICKEN NUGGET

FISH GOUJON

BEEF SLIDER

MARSHMALLOW

M&M CHOCOLATES

CHOCOLATE CUPCAKE

GINGERBREAD COOKIES

Desserts & Fruits

CHOCOLATE PECAN PIE

CUPCAKE WITH ORANGE FROSTING

STRAWBERRY CHEESECAKE

BITTERSWEET CHOCOLATE TRUFFLE TART

TIRAMISU

APPLE CINNAMON STRUDEL

SPICED PUMPKIN PIE

PEAR AND BERRY CRUMBLE

YORKSHIRE PUDDING

TROPICAL FRUITS

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