Jaspé

Level 5 South Tower

FESTIVE INTERNATIONAL BUFFET & SEAFOOD BBQ
DINNER BUFFET MENU

19 NOVEMBER - 30 DECEMBER 2026

6PM - 10PM | $88 PER ADULT

MIX & MATCH HEALTHY BAR

Mesclun Salad & Mix Lollo Rosso Lettuce
Cherry Tomato, Telegraph Cucumber, Onion
Chick Pea, Olives Kalamata
Sweet Corn Kernel
Assorted Dressings

FESTIVE SEASON COMPOUND SALADS

White Anchovy, Zucchini,
Capsicum & Walnut Salad

Smoked Duck & Potato,
Orange Segment Salad

Roasted Beetroot and Feta Cheese
with Balsamic Dressing

Quinoa Salad with Cranberries,
Roasted Pumpkin and Citrus Dressing

CHARCUTERIE & CHEESE BOARD

Parmigiano Cheese
Roquefort Cheese
Brie de Meaux Cheese
Milano Salami
Honey Baked Ham
Assorted Crackers, Dried Fruits
and Nuts

SOUP

Wild Mushroom Truffle Soup

Accompanied with Artisan Bread
& Unsalted Butter

LITTLE BITES

Seared Scallop with Cauliflower Puree
and Caviar

Foie Gras Terrine with Fig Compote
on Brioche

CHEF'S SPECIAL

Turkey Tourtiere
with Cranberry Jus

CARVING STATION

Spices Pineapple Glazed
Boneless Gammon Ham
Spices Pineapple Relish & Cranberry Jus

Traditional Roasted Turkey Breast
Spices Pineapple Relish & Peppery Nature Jus

Brick Oven Roasted
Mala Peppery Australian Striploin
with Red Wine Jus and Seasonal Mustard

Jaspé

Level 5 South Tower

FESTIVE INTERNATIONAL BUFFET & SEAFOOD BBQ
DINNER BUFFET MENU

19 NOVEMBER - 30 DECEMBER 2026

6PM - 10PM | $88 PER ADULT

SEAFOOD BBQ ON ICE

Sweet Hoso Prawns
Half-Shell Scallops
Little Neck Clams
Flower Crab
Marinated Fish Fillet
Giant Squid

Served with Lemon Wedges, Sambal Oelek,
Sriracha Mayo, Jalapeno Dressing and Tabasco

PASTA STATION

Chitarra Pasta with choice of sauce
Tomato Basil Sauce
Creamy Mushroom Sauce
Parsley Clam Vongole

HOT DISHES

Gochujang Chicken Fricassee
with Seasonal Vegetables
Oven-Baked Salmon
with Pink Peppercorn Beurre Blanc
Zuppa di Pesce
Italian Seafood Stew
Seafood Casserole
with Herbs and White Wine
Steamed Fragrant Rice
Roasted Vegetables with Mediterranean Herbs
Seasonal Vegetables

ROTATING LOCAL FAVOURITES

Hainanese Chicken Rice
Beef Rendang
Sambal Sotong
Wok-Fried Seasonal Greens with Garlic

ASIAN DELIGHTS

Steamed Dim Sum Selection
with Chilli Sauce

Chicken Satay
with Peanut Sauce, Ketupat and Achar

ASIAN NOODLE CART

Singapore Laksa with Prawns
Assorted Condiments

CHRISTMAS DESSERTS

Traditional Christmas Log Cake
Assorted Festive Pastries
Mixed Berry Fruitcake
Bread and Butter Pudding with Vanilla Sauce
Selection of Fresh Fruits
Ice Cream with Assorted Toppings