Jaspé

Level 5 South Tower

FESTIVE INTERNATIONAL BUFFET & SEAFOOD BBQ
LUNCH BUFFET MENU

19 NOVEMBER - 30 DECEMBER 2026

12PM - 2:30PM | $68 PER ADULT

SEAFOOD BAR ON ICE

Fresh Oysters
Tiger Prawns
Green Mussels
Venus Clams
Crayfish

Served with assorted condiments and homemade sauces

SASHIMI

Fresh Sliced Atlantic Salmon
Tuna
Octopus
Surf Clam

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

Walnut & Pomegranate Roasted
Kabocha Salad

Smoked Duck & Potato,
Orange Segment Salad

Winter Quinoa Salad with Cucumber,
Citrus Desssing

CHARCUTERIE & CHEESE BOARD

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

SOUP

Butternut Squash Pumpkin Soup

Accompanied with Artisan Bread
& Unsalted Butter

CHEF ACTION CARNIVORE STATION

Spices Pineapple Glazed Boneless Gammon Ham

Spices Pineapple Relish & Cranberry Jus

Traditional Roasted Turkey Breast

Spices Pineapple Relish & Peppery Nature Jus

ENTRÉE

French Red Wine Chicken (Coq au Vin)
Normandy Pork Casserole

Escalope Salmon with
Creamy Sorrel (Saumon a L'oseille)

Crustacean Mussel Pot (Moules Marinieres)

Buttered Seasonal Vegetable
with Chestnut & Almond

Potatoes au Dauphinoise

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FESTIVE INTERNATIONAL BUFFET & SEAFOOD BBQ
LUNCH BUFFET MENU

19 NOVEMBER - 30 DECEMBER 2026

12PM - 2:30PM | $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

HOT DISHES

Pacific Ocean Seafood Pie
Oven-Baked Salmon
with Pink Peppercorn Beaurre Blanc
Beef Bourguignon
Roasted Leg of Lamb with Rosemary Jus
Singapore Chilli Crab
Herb Roasted Chicken Thigh
Roasted Vegetables with Mediterranean Herbs
Steamed Fragrant Rice
Seasonal Vegetables

CARVING STATION

Traditional Roasted Turkey Breast
with Cranberry Sauce and Giblet Gravy

Pineapple-Glaxed Gammon Ham
with Mustard Sauce

NOODLE STATION

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