

# CHRISTMAS BUFFET BRUNCH EXTRAVANGAZA

# THE GRAND BALLROOM Wednesday, 25 December 2024 12.30 p.m. to 3.30 p.m.

#### SGD 998 per adult\*

Inclusive of unlimited pours of Champagne Cristal 2014, house red / white wines, draft beer complemented with a serving of Oscietra caviar (30g)

## SGD 798 per adult\*

Inclusive of unlimited pours of Champagne Dom Pérignon 2013, house red / white wines, draft beer

#### SGD 338 per adult\*

Inclusive of unlimited pours of Champagne Barons de Rothschild Ritz Réserve Millésime house red / white wines, and draft beer

SGD 288 per adult\*

SGD 169 per child (six to 12 years old)\*
SGD 84.50 per child (three to five years old)\*

\*Inclusive of unlimited pours of soft drinks, flavoured sparkling water and fruit juice

For reservation or enquiries, please contact us at rc.sinrz.restaurantreservations@ritzcarlton.com or call 65.6434.5288.

Should you have any concerns regarding food allergies or dietary restrictions, please check with our chefs before serving yourself. Menu is subject to change.

All prices are in Singapore dollars, subject to prevailing service charge, goods and services tax.



## Juice Bar (V)

Apple, Grapefruit, Mango, Orange, Guava

## Seasonal Fresh Fruits (V)

Watermelon, Honeydew, Cantaloupe, Kiwi, Dragon Fruit, Mixed Berry, Strawberry

# **Yoghurt and Parfait** (V)

Overnight Oats
Chia Seed Pudding
Granola Yoghurt Parfait

## Salad Bar (V)

Romaine Lettuce, Red Oak Leaf, Arugula, Endive, Frisée, Butterhead Lettuce Organic Quinoa Salad

Poached White Asparagus, Black Truffle Dijonnaise, Heirloom Tomato Salad Cannellini Bean, Olive, Boiled Broccoli, Boiled Egg, Onion

## **Assortment of Dressings and Condiments**

## **Bakery Delights**

Danish, Croissant, Brioche, Bagel, Olive Focaccia, Walnut Sourdough, Baguette Selection of Muffins and Lavosh



(V) Denotes Vegetarian

## **Cheese and Charcuterie**

## Assortment of Serrano, Iberico, Prosciutto Ham, Coppa

Wine macerated Raisin and Walnut Chutney, Grenadine Pear, Cipollini Onion, Melba Toast

## La Fromagerie

Sainte-Maure de Touraine, Bleu d'Auvergne, Mimolette, Comté, Gruyère, Brie de Meaux, Époisses, Coulommiers, Stilton, Reblochon

#### **Condiments**

Seedless Grape, Dried Mixed Fruit, Dried Mixed Berry, Fruit Paste, Wafer, Cracker, Mixed Nuts, Honey

Slow-cooked Sanchoku Beef Short Rib Carpaccio, Tonnato Sauce
Potted Duck, Brined Green Peppercorn
Foie Gras Terrine, Tawny Port Wine
Charred Smoked Duck Fillet, Sichuan Chilli, Marinated Cucumber
Octopus alla Luciana, Charred Lemon
Salmon Tataki, Seaweed Salad
Scottish Smoked Salmon



## Sushi, Maki and Sashimi

Salmon, Tuna, Hamachi Sashimi, Hokkaido King Scallop

Assorted Sushi, Maki Roll

## **Condiments**

Wasabi, Shoyu, Tsukemono

## Seafood on Ice

Freshly Shucked French Oysters, Poached Lobsters, Mussels, Clams, Half-Shell Scallop with Roe, Boiled Tiger Prawn

#### **Condiments and Sauces**

Mignonette Sauce, Cocktail Sauce, Lemon Wedge, Thai Green Chilli

## Soup

Lobster Bisques, Seafood Ballotine
Minestrone (V)

## Vegetarian (V)

Sautéed Kale, Glazed Pumpkin
Organic Wild Rice, Orzo Perlato Pilaf
Sous Vide Eggplant, Olive Tapenade
Sautéed Brussel Sprout, Salsa Verde, Poached Almond
Portobello, Celeriac Mornay

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## **Western Carvings**

#### **Roasted Beef Prime Rib**

Sauce au Poivre, Brown Buttered Sweet Potato, Potato au Gratin, Yorkshire pudding

#### **Glazed Gammon Ham**

Candied Ginger, Glaze Chestnut, Jalapeno Spiced Corn Bread

## **Baked Turkey Breast**

Forestiere Stuffing, Cranberry and Giblet Sauce

## **Herb-crusted Yarramundi Lamb Rack**

Sauce à la Diable, Mint Jelly

#### **Pasta Station**

Choice of Pasta or Gnocchi

Condiments, Tomato Coulis, Pesto, Sauce Alfredo, Garlic Oil

## **Egg Onsen**

Crispy Lardon, Crouton, Chive, Mushroom Ragout, Jus Gras



# **Tandoor Station**

Tandoori Chicken
Tandoori King Prawn
Tandoori Fish
Naan
Bhuna Potato

## **Condiments**

Honey Mustard, Sumac Spiced Yogurt, Assorted Dips, Chutney, Papad Roll



#### **Patisserie**

Pistachio Raspberry Cake

"Yuletide" Chocolate Fudge Cake

Soursop Lemon Log Cake

Almond Stollen

Spiced Orange Milk Chocolate Mousse

Chestnut Vanilla Tart

Mango Pudding, Mango Pomelo Salsa, Bird's Nest

White Christmas Passion Fruits Sphere

Green Tea Raspberry

Strawberry Fraisier Cake

Chocolate-Cherry Verrine

Assorted Festive Macarons and Cookies

Assorted Handcrafted Pralines

Artisan Chocolate Truffles

## **Warm Pastry**

**Baked Cheese Tart** 

## À La Minute

Molten Chocolate Cake, Vanilla Ice Cream, Mango Passion Sorbet Warm Christmas Pudding, Brandy Butter



## **CHILDREN'S MENU**

## **Appetisers**

Macaroni Salad, Green Pea, Mayonnaise (V)
Potato Salad, Crispy Bacon Bits
Ham and Cheese Sandwich

## Soup

Cream of Mushroom Soup, Cheesy Breadstick (V)

#### **Hot Selections**

Panko King Prawn, Tartar Sauce

Mac and Cheese, Mushroom (V)

Pork Schnitzel

Chicken Parmigiana

Potato Mousseline (V)

Grilled Beef Patty, Tomato Mustard Dressing

#### **Desserts**

Lychee Jelly
Chocolate Brownie
Festive Cupcake
Mini Christmas Fruit Cake
Mini Minced Pie
Almond Stollen
Assorted Gummy, Candy, and Chocolate Dragées
Assorted Festive Cookies

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7 Raffles Avenue Singapore 039799 T: 65.6434.5288 ritzcarlton.com/singapore