

**OSCAR'S DECEMBER A LA CARTE BUFFET
(MONDAY TO SATURDAY LUNCH AND DINNER, SUNDAY DINNER)**

Enjoy unlimited servings from our kitchens. Simply tell us the item number you would like and our team members will be pleased to personally serve the dishes to your table

THE ICE BAR

- 1. FRUTTI DI MARE PLATTER**
Oyster, Snow Crab, Sea Prawn & Mussels
- 2. SASHIMI PLATTER**
Tuna, Salmon and Octopus
- 3. SUSHI PLATTER**
California roll and Salmon Nigiri
- 4. CHARRED EGGPLANT, TOASTED MACADAMIA NUTS, ROMESCO AND CHIVE PINCHO**
- 5. NAM TOK MOO**
Thai Style Marinated Pork Salad
- 6. SMOKED SALMON DIP AND CRACKERS**
Capers, red onions, dill and cucumber
- 7. CRAB KUEH PIE TEE WITH GARLIC AIOLI**
- 8. OSCAR'S CAESAR SALAD**
Romaine lettuce, garlic crutons, crispy bacon, anchovies, boiled egg, Caesar dressing
- 9. EUROPEAN CHEESE PLATTER – NUTS, DRIED FRUITS, CHUTNEY**

PLANT BASED & WELLNESS

- 10. WILD MUSHROOM, ROASTED GARLIC AND CREAM CHEESE CICCETTI – BALSAMIC DRIZZLE**
- 11. WHIPPED BURRATA AND ROMA TOMATOES**
Kalamata olives, Caper Berries and Sea salt
- 12. HUMMUS, LABNEH AND BABA GANOUSH – GRILLED PITA**

OSCAR'S SIGNATURE NOODLES BAR

13 OSCAR'S LAKSA

Rice Noodles, Prawns, Fish Cake, Quail Egg, Shredded Chicken, Spicy Coconut Broth

14 WOK TOSSED SMOKY HOR FUN

Minced Pork with Mushroom, Asian Greens, Garlic Gravy, Scallions

OSCAR'S SIGNATURE COMPOSITIONS – MUST TRY

15 XO DRY LA MIAN

Sous Vide Egg, Wok Tossed Beef, Pickled Vegetables, Tobiko and Scallions

16 HOME-MADE MUAR OTAH-OTAH WITH STEAMED EGG

17 LOBSTER MAC AND CHEESE

Bacon lemon crumble, sous vide egg

18 IMPOSSIBLE MEAT – LOADED POTATO SKIN

Pico De Gallo, Guacamole, Sour Cream, Smoked Paprika

CHEF CRAFTED - FESTIVE SPECIAL

19 CHICKEN LIVER PATÉ PINCHO, CHOPPED CHIVES AND TRUFFLE ESSENCE

Toasted Brioche

20 TURKEY ROULADE

Brussels Sprout, Mash Potato, Cranberry Jus

21 TRUFFLE HONEY GLAZED HAM

Sweet Potato Hash, Pineapple Butter Sauce and Cress

22 DRY TURKEY BAK KUT TEH WITH CUTTLEFISH AND SCALLIONS

Steamed Rice

23 BRAISED CHESTNUTS, PORK BELLY AND MUSHROOM

Pumpkin Rice

WESTERN COMFORTS

24 SOUP OF THE DAY

**25 PRAWN AND CORIANDER STUFFED BONELESS CAJUN SPICED
CHICKEN WING – SIGNATURE SAUCE**

26 SLOW ROAST BEEF AND ONION MARMALADE, CHIVE AND CREAM CHEESE SLIDER

27 CLASSIC SPAGHETTI CARBONARA

28 SLOW BRAISED PORK AND SPICED TOMATO JAM TARTINE

29 ROAST STRIPLOIN, PEPPERCORN JUS
Saffron parmesan creamy polenta

30 DUCK CONFIT, BOURSIN CHEESE, FIG CHUTNEY
Crêpe, Carrot purée

31 POT STEAMED – GARLIC BUTTER WHITE WINE CLAMS
Ciabatta

LOCAL FLAVOURS

32 SOUP OF THE DAY

33 SINGAPORE CHILI CRAB
Served with Deep Fried Mantou

34 SMOKY TOSSED HOT PEPPER CHICKEN (LA ZI JI)
Dried Chili, Green Chili, Spring Onion, Toasted Sesame Seed

35 SIGNATURE – MALAYSIAN STYLE BEEF RENDANG
One Bowl – Nasi Goreng

36 WOK TOSSED MUSSELS – MALAYSIAN MERAH SAUCE

37 STEAMED HALIBUT WITH PRESERVED RADISH
Crispy Chye Poh, Superior Soy Sauce, Coriander

38 STICKY GLUTINOUS RICE WITH CHICKEN WRAPPED IN LOTUS LEAF
Crispy Shallot and Spring Onion

39 ASIAN ROAST PLATTER

Roast Pork Belly and Char Siew Platter

INDIAN FLAVOURS

40 SAMOSA PAPDI CHAAT

Sweet tangy and spicy blend of tamarind chutney, yogurt and mint

41 BUTTER CHICKEN WITH NAAN

Chicken Thigh cooked in Creamy Rich Buttery Tomato Gravy

42 MUTTER PANEER WITH GARLIC BUTTER NAAN

Cottage Cheese Cooked with Green Peas in mild Spicy Gravy

DESSERT

43 TRADITIONAL STOLLEN

44 CHRISTMAS FRUIT CAKE

45 MINI YULE LOG

Panettone Sponge, Chestnut Cream and Vanilla panettone Chantily

46 SIGNATURE – CLASSIC CRÈME BRÛLÉE

47 SALTED CARAMEL AND CHOCOLATE CAKE

48 DECONSTRUCTED LEMON MERINGUE TART (IN JAR)

49 MAPLE WALNUT CHEESE CAKE

50 BAKED GOLDEN BANANA FRIAND

51 CREAMY RISOTTO RICE PUDDING

Toasted almonds, dried cranberries and honey

52 SIGNATURE – PANDAN KOPI 'O' TIRAMISU WITH MILO POWDER

Biscotti

53 SEASONAL FRUIT PLATTER

54 ICE CREAM & SORBET

55 POTONG ICE CREAM CHENDOL AND YAM