

**OSCAR'S FESTIVE A LA CARTE BUFFET
(CHRISTMAS EVE DINNER, CHRISTMAS DAY BRUNCH AND DINNER,
NEW YEAR'S EVE DINNER)**

TROLLEY TO TABLE

1. ROASTED TURKEY – CARVING TROLLEY

2. Cranberry Bread Stuffing

3. Glazed Chestnut

4. Roasted Brussels Sprout

Turkey Jus

THE ICE BAR

5. FRUTTI DI MARE PLATTER

Oyster, Snow Crab, Sea Prawn & Mussels

6. SASHIMI PLATTER

Tuna, Salmon and Octopus

7. SUSHI PLATTER

California roll and Salmon Nigiri

8. SMOKED DUCK BREAST, AVOCADO AND PIQUILLO PEPPER

Mango and Green Olive Aioli

9. MARINATED TUNA, POMEGRANATE, EDAMAME, SUNDRIED TOMATOES AND FURIKAKE

Poke Bowl

10. NAM TOK MOO

Thai Style Marinated Pork Salad

11. OSCAR'S CAESAR SALAD

Romaine lettuce, garlic crutons, crispy bacon, anchovies, boiled egg, Caesar dressing

12. SMOKED SALMON DIP AND CRACKERS

Capers, red onions, dill and cucumber

13. CHICKEN LIVER PATÉ, CRANBERRY MARMALADE AND SAFFRON CREAM

Toasted Brioche Bread

14. ITALIAN PROSCIUTTO HAM

Cantaloupe melon, Arugula Salad

15. WHIPPED BURRATA AND ROMA TOMATOES

Kalamata olives, Caper Berries and Sea salt

OSCAR'S SIGNATURE NOODLES BAR

16. OSCAR'S LAKSA WITH LOBSTER

Rice noodles, prawns, fish cake, quail egg, shredded chicken, spicy coconut broth

17. WOK TOSSED SMOKEY HOR FUN

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

FESTIVE BARBEQUE SEAFOOD SELECTION

18. CHARCOAL GRILLED LOBSTER

Béarnaise Sauce

19. CHARRED BABY SQUIDS

Tangerine honey mustard sauce with fennel sprigs

20. SLOW COOKED BUTTER GARLIC MANILA CLAMS

Grilled sourdough

CHEF CRAFTED - FESTIVE SPECIAL

21. ROAST STRIPLOIN, PEPPERCORN JUS

Saffron parmesan creamy polenta

22. TRUFFLE HONEY GLAZED HAM

Sweet Potato Hash, Pineapple Butter and Cress

23. DRY TURKEY BAK KUT TEH WITH CUTTLEFISH AND SCALLIONS

Steamed Rice

24. BRAISED CHESTNUTS, PORK BELLY AND MUSHROOM

Pumpkin Rice

25. SOUS VIDE AUSTRALIAN LAMB CHOP

Pomegranate glaze, potato mash and cress

26. XO CHEE CHEONG FUN

Beancurd, Homemade Sweet Brown Sauce, Shallot Oil, Toasted Sesame Seed

OSCAR'S SIGNATURE COMPOSITIONS – MUST TRY

27. WOK TOSSED SWEET AND SOUR PORK RIBS

One Bowl - Pineapple Fried Rice, Broccolini, Sous Vide egg, Crispy Quinoa

28. STUFFED CRAB SHELL

Spiced Squid Mousse, Mentaiko, Black Tobiko

29. LOBSTER MAC AND CHEESE

Bacon lemon crumble, sous vide egg

30. IMPOSSIBLE MEAT - LOADED POTATO SKIN

Pico De Gallo, Guacamole, Sour Cream, Smoked Paprika

WESTERN COMFORTS

31. ROASTED PUMPKIN VELOUTÉ

Chèvre and truffle

32. HARISSA SPICED ROASTED CHICKEN THIGH

Green Pea Mash, Chipotle Onion Gravy

33. PULLED BEEF BRISKET, ONION MARMALADE, CHIVE AND CREAM CHEESE SLIDER

34. CLASSIC SPAGHETTI CARBONARA

35. SLOW BRAISED PORK AND SPICED TOMATO JAM TARTINE

36. DUCK CONFIT, BOURSIN CHEESE, FIG CHUTNEY

Crêpe, Carrot purée

LOCAL FLAVOURS

37. DOUBLE BOILED WINTER VEGETABLE AND SAKURA CHICKEN SOUP

38. SINGAPORE CHILI CRAB

Served with Deep Fried Mantou

39. HERBAL DRUNKEN PRAWNS

40. SMOKY TOSSED HOT PEPPER FROG LEG

Dried Chili, Green Chili, Spring Onion, Toasted Sesame Seed

41. SIGNATURE - MALAYSIAN STYLE BEEF RENDANG

One Bowl – Nasi Goreng

42. WOK TOSSED MUSSELS – MALAYSIAN MERAH SAUCE

43. STEAMED HALIBUT WITH NYONYA SAUCE

44. STICKY GLUTINOUS RICE WITH CHICKEN WRAPPED IN LOTUS LEAF

Crispy Shallot and Spring Onion

45. ASIAN ROAST PLATTER

Roast Pork Belly and Char Siew Platter

INDIAN FLAVOURS

46. SAMOSA PAPDI CHAAT

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

47. BUTTER CHICKEN WITH NAAN

Chicken Thigh cooked in Creamy Rich Buttery Tomato Gravy

48. MUTTER PANEER WITH GARLIC BUTTER NAAN

Cottage Cheese Cooked with Green Peas in mild Spicy Gravy

49. CHICKEN BIRYANI

Raita

50. KERALA FISH CURRY WITH STEAMED RICE

Young ginger, curry leaf and turmeric spiced coconut broth

DESSERT

DESSERT – IN ONE TROLLEY

51. MINI YULE LOG

Panettone Sponge, Chestnut Cream and Vanilla Panettone Chantilly

52. MINI YULE LOG

Chocolate Praline Mousse, Sacher, Crèmeux and 66% Chocolate Mousse

53. ASSORTED CHRISTMAS PRALINE

Flavour Star Anise, Cinnamon and Dark Chocolate

54. PAVLOVA

Meringue, Cinnamon Vanilla Cream and Berries Compote

DESSERTS TO ORDER

55. TRADITIONAL STOLLEN

56. CHRISTMAS FRUIT CAKE

57. FRUITY PANETTONE

58. CHRISTMAS PUDDING

Whisky Sauce

59. CARAMEL MAPLE PECAN TART

60. PANETTONE PUDDING

61. LEMON PIE

Lemon Curd, Vanilla Tart Shell and Meringue

62. JASMINE CREAM PURÉE

63. SEASONAL FRUIT PLATTER

64. ICE CREAM & SORBET