Ginger

Festive Dinner Buffet

1-23, 26-30 December 2026

Highlights

- Traditional Roasted Turkey with Natural Jus and Cranberry Sauce
- Ginger and Honey Baked Chicken Ham with Pineapple and Chilli
- Roasted Idaho Potato with Butter and Herbs
- A la minute Premium Steak served with Truffle Sauce & Beef Fat Fries
- Slow-cooked Wagyu Beef Rendang
- Sarawak White Pepper Boston Lobster
- Lamb Shepherd's Pie
- Roasted Root Butternut Squash with Brussel Sprout & Chestnut

Catch from the Ocean

Boston Lobster
Cooked Prawn
Green Half Mussel
Scallop on Shell
Flower Clams
Abalone

The Japanese Connection

Salmon Sashimi
Tuna Maguro Sashimi
Hamachi Sashimi
Octopus Tako Sashimi
Assorted Sushi and Maki

From the Kettle

Western Soup of The Day
Asian Soup of The Day

The Roast Carvery

Whole baked Salmon with Lemongrass and Dill

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Signature dish.

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From the Fire Grill

- Chicken and Mutton Satay with Condiments
- Chilean Scallop with Kimchi Gochujang Cheese Gratin
- Grilled Cuttlefish with Smoked Paprika & Cranberries Chimichurri
- Grilled Mini Burger Brioche Bun

Dim Sum

- Loh Mai Kai / Chicken Char Siew Pau
- Prawn & Chicken Siew Mai / Har Gow
- Red Bean Pau / Vegetarian Dumpling

Western

- Trio Cheese Baked Boston Lobster
- Slow Roasted Lamb Leg with Au Jus infused with Sichuan Spice
- Catalan Style Jumbo Clam, Prawn and Tentacle with Pimentos
- Roasted Peri-peri Chicken
- Plant-Base Meat Ball Pasta
- Wasabi Shrimp Ball

Asian Favourites

- Nyonya Lamb Redang
- Wok Fried Chicken with Dried Chili & Cashew Nut
- Spanish Mackerel, Lotus Root, Cabbage with Mala Spice
- Slow Cooked Beef Shin with Sweet Soy Sauce
- Wok Fried River Prawn with Sweet & Sour Sauce
- Stir-fried Market Green
- Seafood Fried Rice

Hawker Favourites at Beach Road

- Tomyum Noodle with River Prawn
- Hainanese Chicken Rice
- Singapore Laksa

Premium Selection

- Singapore Chilli Crab
- Salted Egg Yolk Crab

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Our Garden Greens

Tuna Pasta Salad / Japanese Potatoes Salads with Smoked Duck Breast / Waldorf Salad / Prawn and Salt Baked Beetroot with Citrus / Sliced Abalone with Spanish Onion, Cilantro, Tomato with Thai Namjim Sauce

Condiments: Kidney Bean, Chickpea, Cannellini Bean, Romaine, Rocket, Mixed Greens, Purple Cabbage, Baby Spinach, Carrot, Cucumber, Cherry Tomato, Olive, Corn, Parmesan Cheese, Pumpkin Seed

Dressing: Italian, Sesame, Caesar, Ranch, Thousand Island

DIY Poke Bowl: Soba Noodle, Edamame, Tamago, Corn Kernel, Cucumber, Chuka Wakame, Carrot, Takuan, Seaweed and Soy Goma Soyu

DIY Singapore Rojak

Sauces, Dips & Dressings

Sambal Chincalok / Sambal Belacan with Shredded Young Mango / Chincalok with Diced Onion & Chilli / Green Belado / Thai Sweet Chilli Sauce / Lime Calamansi / Assorted Mustard / Kicap Manis ABC

SWEET TEMPTATIONS

Nonya kueh

Rainbow / Dadar / Lapis Sagu / Pulut Inti / Puteri Ayu

Desserts

Chempedak / Hazelnut Chocolate Cake / Cream Puff
Apple Crumble Pie / Hazelnut Fulletin Cake / Xmas Log Cake
Fruity Almond Tart / Peach Jalousies
Durian Pengat
Hot Black Glutinous rice with Coconut Cream
Hot Split Mung Bean with Chinese Cruller
DIY Chilled Cheng Tng with Condiments
DIY Muah Chee

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Fruit
Watermelon
Pineapple
Rock Melon
Dragon Fruit
Assorted Whole Fruits

Matcha Soft Serve Ice Cream
Condiments: Almond Flakes / Chocolate Chips / Dried Fruits

BEVERAGE SELECTION

Lavazza Blend
Coffee
Café Latte
Cappuccino
Americano
Flat White

Premium Tea
English Breakfast
Earl Grey
Dynasty Pu-Erh
Sencha Green Tea
Jasmine Green Tea
Darjeeling
Peppermint
Camomile

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