Ginger

Festive Lunch Buffet

1-23, 26-30 December 2026

Highlights

Roasted Peri-Peri Turkey with Natural Jus and Cranberry Sauce
Ginger and Honey Baked Chicken Ham with Pineapple and Chilli
Roasted Idaho Potato with Butter and Herbs
Roasted Root Butternut Squash with Brussel Sprout & Chestnut

Catch from the Ocean

Cooked Prawn
Green Half Mussel
Scallop on Shell

The Japanese Connection

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

From the Kettle

Western Soup of The Day
Asian Soup of The Day

The Roast Carvery

Salted Egg Crushed Barramundi with Citrus Cream

From the Fire Grill

Chicken and Mutton Satay with Condiments
Old School Chicken Wings/ Roasted Chicken with Black Sweet Sauce
Grilled Cuttlefish with Smoked Paprika & Cranberries Chimichurri
Otah Otah in Banana Leaves

Dim Sum

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

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Signature dish.

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Western

- Grilled Minute Steak with Black Pepper Sauce
- Orange Miso Glazed Saba Fish Fillet
- Chicken Stroganoff / Vegetarian Penne Pasta / Prawn Aglio Olio
- Roasted Peri-peri Chicken
- Wasabi Shrimp Ball
- Crispy Yam Roll
- Seafood Beancurd

Asian Favourites

- Wok Fried Fish Fillet with Spring Onion & Ginger
- Steamed Barramundi with Soy Sauce
- Thai Style Fish Fillet
- Crispy Prawn Paste Chicken
- Ayam Goreng 65
- Stir-fried Lala with Ginger Sambal
- Kam Hiong Lala
- Herbal Prawn
- Lobster Claw with Ginger and Spring Onion
- Pumpkin Rice Seafood
- Nasi Goreng Kampong with Ikan Bilis
- Seafood Ee Fu Noodle
- Hokkien Noodles
- Stir-fried Market Green

Hawker Favourites at Beach Road

- Mee Rebus
- Mee Soto
- 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
DIY Kueh Pie Tee

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
Apple Crumble Pie / Hazelnut Fulletin Cake
Xmas Log Cake / Ginger Fruit Cake
Fruity Almond Tart / Peach Jalousies
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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