
PEPPERMiNT
MENU

New Year’s Eve Dinner Menu

New Year’s Eve Dinner | 31 December 2026

1st Seating | 5:30pm – 8:00pm	2nd Seating | 9:00pm – 1:00am
$148++ (Adult) $74++ (Child)	$168++ (Adult) $84++ (Child)

Buffet Highlights

Signature Wood-Fire Josper Grill

Smoke & Roast Carving Station

Two Types on Daily Rotation

Texas-Style Wagyu Beef Shortrib with Spicy Apple Barbecue Sauce
Pot-roasted Leg of Lamb with Mint, Smoked À La Minute
Brazilian Churrasco-Style Roasted Leg of Young Lamb
Traditional Maple-glazed Chicken Ham, Pineapple Sauce, Grilled Pineapple
Applewood Smoked Duck on Orange Pumpkin

Grilled Seafood

Grilled Lobster with Panch Phoron Burnt Butter, Sweet Chilli
Kilpatrick-style Japanese Scallop a la Plancha with Beef Bacon

Conscious Dining · Signature Dish · Vegan · Vegetarian · Contains Seafood · Contains Eggs · Contains Nuts · Gluten Free · Contains Lactose · Lactose Free

Conscious dining is part of our hotel's eco-wellness signature experience offering sustainable food options, a healthy and balanced consumption, and a delightful dining experience.

The buffet menu is on rotation basis and the dishes are subject to change without prior notice.
Prices are subject to 10% service charge and prevailing government taxes.

Housemade Sauces & Flavoured Salt Selection

Urban Farm Rosemary Sauce
Peppermint Citrus Cream Sauce
Peppermint Cucumber Tzatziki
Peppermint Chimichurri
Barbecue Sauce
Au Poivre Sauce
Smoked Paprika & Thyme Sea Salt
Dukkah Sea Salt
Cumin & Szechuan Pepper Sea Salt
Masala Sea Salt

Signature Seafood Tower Laksa

Signature Laksa Broth with Condiments

Five Types on Daily Rotation

Selection of Fresh Catch Seafood: Short Neck Clam, Half Shell Scallop, Black Mussel, Cuttlefish, Tiger Prawn, Regionally Sourced Sliced Sea Bass, Regionally Sourced Sliced Toman

Selection of Vegetables & Accompaniments
Selection of Noodles

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Seafood Island

Whole Abalone
Boston Lobster (USA)
Snow Crab (Russia)
Tiger Prawn (Thailand)
Short Neck Clam (China)
Black Mussel (China)
Half Shell Scallop (Indonesia)
Tiger Topshell (Malaysia)

Served with Lemon Wedges, Mocktail Sauce, Thai Green Chilli Sauce, Thai Yellow Chilli Sauce, Wasabi Mayonnaise, Blackcurrant Mignonette and Tabasco

Japan

Fresh Sashimi: Salmon (Norway), Tuna (Indonesia), Octopus (Indonesia)

A Selection of Artisan Maki and Sushi
Assorted Pickles
Japanese Edamame
Chuka Kurage
Chuka Wakame
Chilled Soba Noodles & Udon Noodles with Condiments

Warm Selection

Steamed Chawanmushi with Mushroom and Gingko Nut
Miso Soup
Chef's Daily Special Taiyaki

Yatai Favourites (Japanese Street Food)

Two Types on Daily Rotation

Tempura Prawn
Oden (Japanese Fish Cake Stew)
Deep-fried Chicken Karaage
Takoyaki with Nori and Bonito Flakes

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Salad Bar

A Variety of Lettuce & Greens, Condiments and Dressings

Two Types on Daily Rotation

A Selection of Cold Cuts: Chicken Ham, Turkey Ham, Beef Salami, Chicken Salami, Beef Pastrami

One Type on Daily Rotation

Sustainable Smoked Salmon
Sustainable Salmon Gravlax

Cheese Board

Five Types on Daily Rotation

Camembert, Brie, Fruit Cheese, Smoked Cheese, Port Salut, Blue Cheese and Parmesan Cheese Wheel

Western Soup

One Type on Daily Rotation

Cream of Forest Mushroom Soup
Roasted Cauliflower Soup
Seafood Chowder with Sweet Corn
Heirloom Tomato Soup with Pumpkin Seeds

A Selection of Bread & Rolls

Farmer's Bread, Brown Bread, Dark Rye Sourdough, Whole Wheat Bread, Hard Roll, Mini Ciabatta, Sesame-onion Roll, Grissini Stick, Lavosh

Selection of Olive Oil & Butter

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Hainanese Chicken Rice Stall

Poached Chicken
Fragrant Rice cooked with Urban Farm Pandan and Ginger

Selection of Sauces and Classic Accompaniments

Asian Showcase

Wok-fried

Three Types on Daily Rotation

Wok-fried Tiger Prawn
- Singapore-style Chilli
- Sarawak White Pepper
- Thai-style Yellow Curry
- Gong Bao
- Thai-style Basil

Jumbo White Clams on Hot Stones with Trio Dips (Ginger & Scallion, Roasted Sesame, Garlic & Chye Poh)
Honey Soy Baked Fish with Taiwan Eggplant
Grilled Fish with Mapo Tofu
Shanghai-style Smoked Fish
Amaranth with Trio Eggs
Sambal Kang Kong
Kailan with Garlic and Lime
French Bean with Dried Shrimp and Chilli
Celtuce Stems with Lotus Roots and Black Fungus

Claypot

Three Types on Daily Rotation

Signature Fish Maw in White Pepper Chicken Collagen Soup
Salt Baked Chicken
Pu-erh Tea Smoked Duck
Chicken Char Siew with Roasted Pineapple
Braised Vermicelli with Smoked Beef & Shiitake Mushroom
Old-school Cantonese Seafood Congee with Gingko Nuts and White Fungus
Braised Putien-style Noodles
Multigrain Cured Meat Claypot Rice with Waxed Meat and Smoked Beef

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Western

Whole Fish Fillet

Smoky Baked Black Cod on Crushed Potatoes with Green Peas

Casserole

One Type on Daily Rotation

South Italian Beef Meatball Gratin with Bread Crust
Hungarian Beef Stew in Pie 'Bowl'
Eggplant Stuffed with Cheese and Beef
Shephard Pie
Smoked Duck Breast on Bean Stew
Roasted Duck ala Orange
Pan-roasted Chicken Mushroom Fricassee

Italian

Pasta

Two Types on Daily Rotation

A Selection of Pasta: Fusilli, Penne, Linguine, Fettuccine, Tagliatelle and Rigatoni

A Selection of Sauces:
Mushroom Cream
Urban Farm Herb Pesto
Truffle Cheese
Marinara
Clam Aglio Olio

Hearty Comfort

Chef's Daily Special Pizza

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Vegetarian

Two Types on Daily Rotation

A Selection of Carbohydrates: Roasted Potato with Pickled Shallots and Paprika, Crispy Potato with Smoked Cheese, Truffle Mashed Potatoes with Caramelised Onions, Grilled Garlic Ryebread, Yorkshire Pudding, Flame-fried Multigrain Rice, Potatoes with Burnt Leek, Potato Wedges with Charred Capsicum Rouille

Two Types on Daily Rotation

A Selection of Vegetables: Miso Butter Grilled Corn, Vine-ripened Charred Tomatoes with Basil and Vinaigrette, Woodfire-flamed Assorted Vegetables with Roasted Garlic and Thyme, Burnt Carrot with Orange and Urban Farm Tarragon, Radish Fondant with Wood Charred Beef Fat, Grilled Lettuce with Caesar Dressing and Croutons, Roasted Cauliflowers with Parmigiano Shavings, Broccoli with Smoked Beef Bacon and Onions, Roasted Pumpkin with Honey Mustard, Grilled Eggplant with Tomatoes and Cumin, Woodfire-flamed Cabbage with Smoked Beef Bacon and Walnuts, Grilled Asparagus with Roasted Garlic Puree and Truffle, German Sauerkraut

Indian Vegetarian Selection

Biryani Rice & Papadum

Three Types on Daily Rotation

Plant-based Meat Vindaloo, Aloo Ghobi, Northern Indian Spinach Dhal, Vegetable Dhal, Dhal Makhani, Chana Masala, Vegetable Korma, Brinjal Masala

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Desserts

Whole Cake

Served on a rotational basis

Ondeh Ondeh Tall Cake
Pandan Sponge, Coconut Chantilly Cream, Gula Melaka

Château Winter Noel Log Cake
Hazelnut Mousse, Mandarin Orange Confit, Hazelnut Cremeux

Enchanted Forest Log Cake
Chocolate Crème, Chocolate Cremeux

Merry O' Gift Log Cake
Chestnut Mousse, Pear Confit, Hojicha Cremeux

Snowdrift Symphony Log Cake
Honey Mascarpone Mousse, Fig Confit, Vanilla Cremeux

Petite Pastries

Served on a rotational basis

Rich Fruit Cake
Traditional Stollen
Lychee Rose Raspberry
Lemon Drizzle

Verrines
Cookies & Cream Cheesecake
Passionfruit & White Chocolate Mousse

Warm Desserts
Festive Ruby Pear Soup
Spiced Bombolinis with Assorted Condiments

Sorbet and Gelato
Peppermint Cucumber Sorbet
Cherry Sorbet
Apple Cinnamon Gelato
Strawberry Gelato

Signature Durian Pengat

Assorted Nyonya Kueh

Assorted Cookies

Sliced Fresh Tropical Fruits

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