



Dusit Thani

LAGUNA · SINGAPORE

MERRY & BRIGHT FESTIVE GATHERING

1 to 31 December 2022

Four-Course Set Menu

SGD 130++ per person (minimum 30 persons)

Appetiser

Home Cured Gravlax

Ocean trout | yuzu-citrus gell pickles | dill

OR

Burratina

with rucola | tomato jello | sundried tomato | sourdough crisp | pistou

Soup

Chestnut velouté

with Truffle froth | cepes powder | chervil

Main

Garlic Herb-roasted Turkey Breast

with brussels sprout | kale | celeriac purée | cranberry | turkey jus

OR

Broiled Barramundi

with haricot bean | tomato | pumpkin purée | lilliput capers | lemon butter sauce

OR

Spelt Risotto (Veg)

with button mushroom | porcini | asparagus | green pea | crispy spinach

Dessert

Pannettone Pudding

with dark rum crème anglaise | pistachio gelato | red currant

Enhance your experience with an additional SGD 98++ per person for free flow of beers, Champagne and wines



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LAGUNA · SINGAPORE

ODE TO JOY FESTIVE GATHERING

1 to 31 December 2022

Five-Course Set Menu

SGD 150++ per person (minimum 30 persons)

Appetiser

Seared Hokkaido Scallop
with Hijiki Kinpira Gobo | Avruga caviar | ponzu | coral crisp
OR

King Oyster Mushroom
with rehydrated Kaiso | honey pearl | porcini dust | tapioca

Soup

Cauliflower and Celeriac Velouté
with hazelnut | truffle paste | crème fraîche | chive

Intermezzo

Lime and Vodka Granita

Main

Oven Baked Turkey Roulade
with brussels sprout | green pea | chanterelle mushroom | beetroot mousseline |
cranberry | turkey jus
OR

“A la Plancha” Barramundi
with haricot bean | duck rillettes | morel mushroom | baby gem potato |
lilliput capers | beurre blanc
OR

Plant Based “Polpette” (Veg)
with green pea | saffron | chanterelle mushroom | risotto | pomodoro | crispy spinach

Dessert

Bûche de Noël
Chocolate joconde | crispy meringue | raspberry confit | ginger bread ice cream

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LAGUNA · SINGAPORE

T'IS THE SEASON FESTIVE GATHERING

1 to 31 December 2022

Festive Buffet | SGD 138++ per person (minimum 30 persons)

Appetiser

Handpicked Mesclun Garden Salad

Selection of condiments and dressings – black olive | pearl onion | sundried tomato | Italian vinaigrette | honey mustard | ranch dressing

Cheese and Charcuterie

Brie | aged gouda | cheddar | smoked turkey ham | honey glazed ham | beef salami | cornichon | smoked piquillo | quince jelly | apricot | kiwi | grapes | berries | Lavosh crackers

Shrimp Cocktail

with Marie rose sauce | remoulade sauce | guacamole | lime wedges

Broccoli Mimosa

with apple cider | grated hard-boiled egg | sprout

Roasted Carrots and Beetroot

with goat cheese | walnut | xeres vinegar | smoked olive oil | pea shoots

Soup

Cauliflower and Celeriac Velouté

with hazelnut | truffle paste | chive | bakery basket and butter

Main

Herb-roasted Festive Turkey Breast

with brussels sprout | green pea | cherry tomato on vine | cranberry sauce | natural jus

Zucchini and Spinach Gratin

with Fior di Latte | cheddar | parmesan | Béchamel sauce

Beef Meat Ball

with tomato arrabiata | cheese | fresh chopped flat parsley

Oven Baked Baby Gem Potato

with butter | maple syrup | provençal herbs

White Fish Piccata

with sun dried tomato | caper | citrus | haricot beans

Dessert

Marzipan stollen | mincemeat pies | selection of pannettone | assorted Xmas cookies
Xmas fruit cake | Xmas spiced chocolate mousse with berries | yule log red velvet

Traditional warm Xmas pudding with rum sauce OR
warm Xmas chocolate pudding with vanilla sauce

Enhance your experience with an additional SGD 98++ per person for free flow of beers, Champagne and wines

Price is subject to 10% service charge and prevailing government tax (GST).

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LAGUNA · SINGAPORE

T'IS THE SEASON FESTIVE GATHERING

1 to 31 December 2022

Festive Buffet | SGD 145++ per person (minimum 30 persons)

Appetiser

Garden Salad Bar

Mesclun and Romaine with selection of condiments and dressings – black olive | pearl onion | sundried tomato | Italian vinaigrette | honey mustard | ranch dressing

Cheese and Charcuterie

Brie | aged gouda | cheddar | emmental | smoked turkey ham | mortadella | beef salami | smoked salmon | cornichon | smoked piquillo | quince jelly | apricot | kiwi | grapes | berries | Lavosh crackers

Prawn and Mussel Panzanella

Grilled tiger prawn | black mussel | cherry tomato | cucumber | herb crouton | red onion | basil

Roasted Cauliflower and Pencil Asparagus Salad

with cous cous | baby spinach | raisin | sunflower seed | cranberry vinaigrette

Mediterranean Roasted Butternut Squash

with walnut | aged balsamic | arugula | poached pear | pomegranate | pumpkin seed | shaved pecorino

Soup

Chestnut Velouté

with porcini mushroom | burnt butter | chive | bakery basket and butter

Main

Pan-roasted Stuffed Turkey Roulade

with brussels sprout | green pea | cherry tomato on vine | cranberry sauce | natural jus

Boeuf Bourguignon

Overnight stewed Angus beef | port wine | mirepoix

Branzino Al Forno

with baby potato | cherry tomato on vine | lemon | basil pistou

Spiced Lamb Moussaka

with aubergine | béchamel sauce | breadcrumb

Shrimp Mac and Cheese

with greenland shrimp | penne | Fior di Latte | cheddar

Truffle Mash Potato

with truffle paste | nutmeg | chive

Dessert

Marzipan stollen | mincemeat pies | selection of pannettone | assorted Xmas cookies
Xmas fruit cake | Xmas spiced chocolate mousse with berries | yule log red velvet
Traditional warm Xmas pudding with rum sauce OR warm Xmas chocolate pudding with vanilla sauce

Enhance your experience with an additional SGD 98++ per person for free flow of beers, Champagne and wines

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