

Dusit Thani Laguna Singapore
www.dusitthanilagunasingapore.com

Savor a sumptuous holiday menu specially crafted to
delight your taste buds with the flavors of the season

For reservations,
call +65 6321 6726
or email greenhouse@dusit.com

Dining in Mistletoe Magic: A Festive Celebration

Dusit Thani

LAGUNA · SINGAPORE



DINING IN MISTLETOE MAGIC: A FESTIVE CELEBRATION - CHRISTMAS EVE BRUNCH
 Sunday, 24 December 2023 | 12:00 to 15:00
 SGD 118++ per adult | SGD 59++ per child (6 to 11 years old)

APPETIZERS AND SALADS

Assortment of air flown salad greens and compound salad
 Smoked Salmon Gravlox
 Smoked Salmon
 Salmon Terrine
 Vegetarian Antipasti – *Eggplant | Artichoke | Asparagus | Capsicum | Zucchini Italian Olives*
 MOF Selection of Artisanal French Cheese

ITALIAN AND SPANISH CHARCUTERIE

Mortadella, Air Dried Beef and Coppa Ham

SEAFOOD ON ICE

Boston Lobster
 Meaty Crab
 Flower Clam
 Snow Crab
 Slipper Lobster
 Ocean Prawns
 Green Lip Mussels

CARVING STATION

Roasted Turkey
 Honey Baked Ham
 Assortment of Gourmet Sausages
 Roasted Vegetables & Pumpkins

THAI KITCHEN

Thai Appetisers

Gai Hor Bai Toey – *Deep-fried Thai Pandan Chicken*
 Yum Talay – *Spicy Seafood Salad*
 Yum Mamuang – *Spicy Green Mango Salad*
 Lon Tau Jiao – *Assorted Vegetables with Thai Bean Paste and Minced Chicken Dip*

Thai Hot Entrée

Tom Yum Goong
 Goong Ob Woonsen – *Claypot Glass Noodles with Prawns*
 Pla Gapong Nueng – *Steamed Barramundi with Thai Seafood Chilli*
 Phad Phak Ruam – *Thai Wok-fried Assorted Vegetables*
 Khao Suay – *Steamed Jasmine Rice*

Thai Noodle Station

DIY Traditional Boat Noodle
 Selection of Thai Rice Noodles, Glass Noodles or Yellow Noodles, with Meatball, Chicken, sliced Beef and assorted Vegetables





INDIAN KITCHEN

Tandoori Vegetarian Platter
Tiger Prawn Masala
Tandoori Mixed Grilled Platter - *Tikka Murgh/Murgh Malai*
Butter Naan

JAPANESE KITCHEN

Sashimi Platter - *Norwegian Salmon | Maguro | Swordfish*
Selection of Sushi - *Spicy Tekka Maki | Kappa Maki | California Roll | Tempura Roll | Tamago Maki | Ebi Nigari | Inari Sushi | Unagi Sushi*
Appetizers - *Kaiso Itako Salad | Kaiso Chuka Kurage | Kaiso Hotate*
Tori Momo
Ramen Station

MEDITERRANEAN KITCHEN

Action Pasta Bar

Selection of Pasta - *Bucatini | Casarecce | Rigatoni | Spaghetti | Penne*
Choice of Sauce - *Beef Bolognaise | Gourmet Chicken Sauce*

Pizza

Selection of Pizza - *Margherita | Porcini | Diavola | Thai Basil Chicken*

CHINESE KITCHEN

Double-boiled Pork Ribs Soup with Pharaoh Melon
Selection of Dim Sum - *Steamed Shrimp Dumplings | Chicken Siew Mai | Xiao Long Bao | Custard Bun*
Braised Garoupa Fish Belly with Beancurd Skin and Eggplant
Wok-fried Tenderloin Beef Cube with Chinese Barbeque Sauce
Prawn Paste Chicken Wings
Wok-fried Hong Kong Choy Sum with Garlic
Chef's choice of Wok-fried Noodles/Rice

PATISSERIE

Bûche De Noël
Marzipan Stollen
Mincemeat Pies
Selection of Pannetone
Assorted Christmas Cookies
Christmas Fruit Cake
Christmas Spiced Chocolate Mousse with Berries
Red Velvet Yule Log Cake
Assorted French Pastries and Festive Sweets

Warm Selection

Christmas Warm Chocolate Pudding with Vanilla Sauce

Chocolate Fountain

Assorted Fruits Skewers
Marshmallows | M&Ms | Gummy Bears | Christmas Candy Canes

Selection of Ice Cream & Seasonal Fruits





DINING IN MISTLETOE MAGIC: A FESTIVE CELEBRATION - CHRISTMAS EVE DINNER

Sunday, 24 December 2023 | 18:00 to 21:30
 SGD 118++ per adult | SGD 59++ per child (6 to 11 years old)

APPETIZERS AND SALADS

Assortment of air flown salad greens and compound salad
 Smoked Salmon Gravlax
 Smoked Salmon
 Beetroot Cured Salmon
 Vegetarian Antipasti – Eggplant | Artichoke | Asparagus | Capsicum | Zucchini Italian Olives
 MOF Selection of Artisanal French Cheese

ITALIAN AND SPANISH CHARCUTERIE

Mortadella, Air Dried Beef and Coppa Ham

SEAFOOD ON ICE

Boston Lobster
 Slipper Lobster
 Scallop on Shell
 Snow Crab
 Ocean Prawns
 Green Lip Mussels
 Gong Gong

CARVING STATION

Thai-spiced Roasted Turkey
 Honey Baked Ham
 Angus Beef Striploin
 Roasted Vegetables & Potatoes

THAI KITCHEN

Thai Appetisers

Gai Hor Bai Toey – Deep-fried Thai Pandan Chicken
 Yum Talay – Spicy Seafood Salad
 Yum Mamuang – Spicy Green Mango Salad
 Lon Tau Jiao – Assorted Vegetables with Thai Bean Paste and Minced Chicken Dip
 Larb Moo – Thai Northern East Style Minced Pork Salad with Herbs

Thai Hot Entrée

Tom Yum Goong
 Goong Ob Woonsen – Claypot Glass Noodles with Prawns
 Gaeng Phed Ped Yang – Thai Red Curry Duck with Pineapple and Lychee
 Phad Phak Ruam – Thai Wok-fried Assorted Vegetables
 Khao Suay – Steamed Jasmine Rice

Thai Noodle Station

DIY Khao Soi Gai – Thai Northern Chicken Red Curry Noodles
 Selection of Flat Yellow Noodles or Crispy Yellow Noodles, with choice of Chicken and Egg Comes with Assorted Vegetables served with homemade Red Curry Broth





INDIAN KITCHEN

Tandoori Vegetarian Platter
Tandoori Mixed Grilled Platter - *Tikka Murgh/Murgh Malai*
Butter Naan

JAPANESE KITCHEN

Sashimi Platter - *Norwegian Salmon | Tuna | Swordfish*
Selection of Sushi - *Spicy Tekka Maki | Kappa Maki | California Roll | Tempura Roll | Tamago Maki | Ebi Nigari | Inari Sushi | Unagi Sushi*
Appetizers - *Kaiso Itako Salad | Kaiso Chuka Kurage | Kaiso Hotate*
Assorted Tempura
Udon Station

MEDITERRANEAN KITCHEN

Action Pasta Bar

Selection of Pasta - *Bucatini | Casarecce | Rigatoni | Spaghetti | Penne*
Choice of Sauce - *Cream | Pesto | Tomato*

Pizza

Selection of Pizza - *Margherita | Porcini | Diavola | Fruitti di Mare*

CHINESE KITCHEN

Double-boiled Pork Ribs Soup with Fig Leaf Gourd
Braised Garoupa Fish Belly with Beancurd Skin and Eggplant
Wok-fried Tenderloin Beef Cube with Chinese Barbeque Sauce
Braised Soya Sauce Chicken Mid Joint
Wok-fried Hong Kong Choy Sum with Garlic
Chef's choice of Wok-fried Noodles

PATISSERIE

Bûche De Noël
Marzipan Stollen
Mincemeat Pies
Selection of Pannetone
Assorted Christmas Cookies
Christmas Fruit Cake
Christmas Spiced Chocolate Mousse with Berries
Red Velvet Yule Log Cake
Assorted French Pastries and Festive Sweets

Warm Selection

Traditional Christmas Pudding with Rum Sauce

Chocolate Fountain

Assorted Fruits Skewers
Marshmallows | M&Ms | Gummy Bears | Christmas Candy Canes

Selection of Ice Cream & Seasonal Fruits





DINING IN MISTLETOE MAGIC: A FESTIVE CELEBRATION - CHRISTMAS DAY LUNCH
 Monday, 25 December 2023 | 12:00 to 14:30
 SGD 72++ per adult | SGD 34++ per child (6 to 11 years old)

SALAD

Assortment of air flown salad greens and compound salad

THAI KITCHEN

- Tom Yum Poh Tak - Spicy and Sour Clear Soup with deep-fried Sea-bass and Mushrooms
- Gaeng Gai Normai - Thai Red Curry Chicken with Bamboo Shoot and Thai Sweet Basil
- Hoi Lai Phad Nam Prik Phao - Wok-fried Flower Clam with Thai Smoked Chilli Paste and Thai Sweet Basil
- Suki Hang - Wok-fried Spicy Glass Noodles with Prawns and Cabbage
- Khao Suay - Steamed Jasmine Rice

Thai Noodle Station

- DIY Thai Curry Chicken Noodles
- Selection of Noodles – Flat Yellow Noodles | Crispy Yellow Noodles
- Choice of Ingredients – Chicken Cubes | Hard-boiled Egg | Lime Wedges
- Choice of Vegetables – Bean Sprouts | Pickled Green Mustard | Sliced Shallots

INDIAN KITCHEN

- Bhindi Masala
- Mushroom Masala
- Goan Fish Curry
- Jeera Rice
- Papadums

JAPANESE KITCHEN

- Sashimi Platter – Norwegian Salmon | Tuna | Swordfish
- Selection of Sushi – Assorted Maki | Ebi Tempura Maki | Kappa Maki | Tamago Maki | Swordfish Maki | Unagi Nigiri | Asparagus Maki | Inari Sushi | Ebi Nigiri
- Kani Croquette
- Mizuna Shimeiji
- Satsuma Potato
- Marinated Baby Tako

MEDITERRANEAN KITCHEN

Action Pasta Bar

- Selection of Pasta - Bucatini | Casarecce | Rigatoni | Spaghetti | Penne
- Choice of Sauce - Beef Bolognese | Gourmet Chicken Sauce

Pizza

- Selection of Pizza - Margherita | Porcini | Hoisin Roasted Duck



Prices are subject to 10% service charge and prevailing government tax (GST).



CHINESE KITCHEN

Double-boiled Pork Ribs Soup with Assorted Mushroom
Steamed Garoupa Belly
Wok-fried Wagyu Beef Cubes
Stir-fried sliced Sea Whelk in XO Sauce
Wok-fried Choy Sum

Dim Sum

Pork Ribs with Black Bean Sauce
Beijing Pork Dumplings
Vegetable Dumplings
Crispy Breaded Prawn

Local Station

Prawn Noodles Soup
Rice Vermicelli Noodles and Yellow Noodles, with Shrimp, Fish Cake, Egg, Fried Shallot, Spinach, Chilli Padi and Soy Sauce

PATISSERIE

Black Forest Cake
Matcha Cheesecake
Strawberry Yogurt Yuzu Cake
Pulut Hitam Cake
Ondeh Ondeh Cake
Banana Cupcakes
Cocktail Jello
Double Chocolate Trifle
Crème Brulee with Toffee
Chocolate Donut

Thai Selection

Thai Coconut Tart
Thai Red Ruby

Warm Selection

Chocolate Banana Bread and Butter Pudding Crème Anglaise

Cold Selection

Selection of Gelato and Ice Cream – *Strawberry | Chocolate | Madagascar Vanilla | Thai Tea*

Cookies and Candies

Assortment of Cookies
M&M's Chocolate





DINING IN MISTLETOE MAGIC: A FESTIVE CELEBRATION - CHRISTMAS DAY DINNER
 Monday, 25 December 2023 | 18:00 to 21:30
 SGD 118++ per adult | SGD 59++ per child (6 to 11 years old)

SALADS

Assortment of air flown salad greens and compound salad

SEAFOOD ON ICE

Boston Lobster
 Slipper Lobster
 Scallop on Shell
 Snow Crab
 Ocean Prawns
 Green Lip Mussels
 Gong Gong

CARVING STATION

Thai-spiced Roasted Turkey
 Honey Baked Ham
 Roasted Prime Ribs

THAI KITCHEN

Thai Appetisers

Gai Takrai – *Deep-fried Lemongrass Chicken Bites*
 Yum Talay – *Spicy Seafood Salad*
 Yum Woon Sen – *Spicy Glass Noodle Salad*
 Nam Prik Gapi - *Assorted Vegetables with Spicy Thai Shrimp sauce dip*
 Moo Manow - *Spicy Lime Pork Salad*

Thai Hot Entrée

Tom Kha Gai - *Spicy and Sour Chicken Coconut Soup with Mushroom*
 Hoi Lai Phad Nam Prik Phao - *Wok-fried Green Mussel with Thai Smoked Chilli Paste and Thai Sweet Basil*
 Gaeng Gai Normai - *Thai Red Curry Chicken with Bamboo Shoot and Thai Sweet Basil*
 Khao Kha Moo - *Braised Pork Leg with Kai Lan*
 Khao Suay – *Steamed Jasmine Rice*

JAPANESE KITCHEN

Sashimi Platter - *Norwegian Salmon | Tuna | Swordfish*
 Selection of Sushi - *Assorted Maki | Ebi Tempura Maki | Kappa Maki | Tamago Maki | Swordfish Maki | Unagi Nigiri | Asparagus Maki | Inari Sushi | Ebi Nigiri*
 Shisamo Tempura
 Tebasaki
 Mizuna Shimeiji
 Satsuma Potato
 Marinated Baby Tako



Prices are subject to 10% service charge and prevailing government tax (GST).



INDIAN KITCHEN

Chicken Rogan Josh
Piaz Pakora
Jeera Rice
Aloo Gobi

MEDITERRANEAN KITCHEN

Honey Glazed Baby Pork Ribs
Chilli Con Carne
Baked Salmon with Lemon Beurre Blanc
Honey Glazed Pumpkin
Truffle Mashed Potato

CHINESE KITCHEN

Double-boiled Pork Ribs Soup with Assorted Mushroom
Wok-fried Five Spices Salt and Pepper Garoupa Belly
Stir-fried Wagyu Beef Cubes with Pineapple
Stir-fried sliced Sea Whelk with Capsicums
Wok-fried Choy Sum
Braised Ee Fu Noodles with Beansprouts

Roasting Station

Honey Barbeque Pork Belly
Cantonese Braised Soya Sauce Chicken
Roasted Duck with Fragrant Rice

PATISSERIE

Bûche De Noël
Marzipan Stollen
Mincemeat Pies
Selection of Pannetone
Assorted Christmas Cookies
Christmas Fruit Cake
Christmas Spiced Chocolate Mousse with Berries
Red Velvet Yule Log Cake
Assorted French Pastries and Festive Sweets

Warm Selection

Traditional Christmas Pudding with Rum Sauce

Chocolate Fountain

Assorted Fruits Skewers
Marshmallows | M&Ms | Gummy Bears | Christmas Candy Canes

Selection of Ice Cream & Seasonal Fruits





DINING IN MISTLETOE MAGIC: A FESTIVE CELEBRATION - NEW YEAR'S EVE BRUNCH
 Sunday, 31 December 2023 | 12:00 to 15:00
 SGD 118++ per adult | SGD 59++ per child (6 to 11 years old)

APPETIZERS AND SALADS

Assortment of air flown salad greens and compound salad
 Smoked Salmon Gravlax
 Smoked Salmon
 Salmon Terrine
 Vegetarian Antipasti – *Eggplant | Artichoke | Asparagus | Capsicum | Zucchini Italian Olives*
 MOF Selection of Artisanal French Cheese

ITALIAN AND SPANISH CHARCUTERIE

Mortadella, Air Dried Beef and Coppa Ham

SEAFOOD ON ICE

Japanese air-flown fresh Oysters
 Boston Lobster
 Meaty Crab
 Flower Clam
 Snow Crab
 Slipper Lobster
 Ocean Prawns
 Green Lip Mussels

CARVING STATION

Angus Beef Ribs
 Honey Baked Ham
 Assortment of Gourmet Sausages
 Roasted Vegetables & Potatoes

THAI KITCHEN

Thai Appetisers

Gai Hor Bai Toey – *Deep-fried Thai Pandan Chicken*
 Yum Talay – *Spicy Seafood Salad*
 Yum Mamuang – *Spicy Green Mango Salad*
 Lon Tau Jiao – *Assorted Vegetables with Thai Bean Paste and Minced Chicken Dip*

Thai Hot Entrée

Tom Yum Goong
 Goong Ob Woonsen – *Claypot Glass Noodles with Prawns*
 Pla Gapong Nueng – *Steamed Barramundi with Thai Seafood Chilli*
 Phad Phak Ruam – *Thai Wok-fried Assorted Vegetables*
 Khao Suay – *Steamed Jasmine Rice*

Thai Noodle Station

DIY Traditional Boat Noodle
 Selection of Thai Rice Noodles, Glass Noodles or Yellow Noodles, with Meatball, Chicken, sliced Beef and assorted Vegetables





INDIAN KITCHEN

Tandoori Vegetarian Platter
Tiger Prawn Masala
Tandoori Mixed Grilled Platter - *Tikka Murgh/Murgh Malai*
Butter Naan

JAPANESE KITCHEN

Sashimi Platter - *Norwegian Salmon | Maguro | Swordfish*
Selection of Sushi - *Spicy Tekka Maki | Kappa Maki | California Roll*
| Tempura Roll | Tamago Maki | Ebi Nigari | Inari Sushi | Unagi Sushi
Appetizers - *Kaiso Itako Salad | Kaiso Chuka Kurage | Kaiso Hotate*
Tori Momo
Ramen Station

PIZZA STATION

Selection of Pizza - *Margherita | Porcini | Diavola | Thai Basil Chicken*

LOCAL LIVE STATION

Popiah
Kueh Pie Tee

CHINESE KITCHEN

Double-boiled Pork Ribs Soup with assorted Mushrooms
Selection of Dim Sum - *Steamed Shrimp Dumplings | Chicken Siew Mai | Xiao Long Bao | Pork Ribs with Black Bean Sauce*
Braised Garoupa Fish Belly with Beancurd Skin and Eggplant
Wok-fried Tenderloin Beef Cube with Chinese Barbeque Sauce
Prawn Paste Chicken Wings
Wok-fried Hong Kong Choy Sum with Garlic
Chef's choice of Wok-fried Noodles/Rice

PATISSERIE

Bûche De Noël
Marzipan Stollen
Mincemeat Pies
Selection of Pannetone
Assorted Christmas Cookies
Christmas Fruit Cake
Christmas Spiced Chocolate Mousse with Berries
Red Velvet Yule Log Cake
Assorted French Pastries and Festive Sweets

Warm Selection

Christmas Warm Chocolate Pudding with Vanilla Sauce

Chocolate Fountain

Assorted Fruits Skewers
Marshmallows | M&Ms | Gummy Bears | Christmas Candy Canes

Selection of Ice Cream & Seasonal Fruits





DINING IN MISTLETOE MAGIC: A FESTIVE CELEBRATION - NEW YEAR'S EVE DINNER
 Sunday, 31 December 2023 | 18:30 to 22:00
 SGD 138++ per adult | SGD 69++ per child (6 to 11 years old)

APPETIZERS AND SALADS

Assortment of air flown salad greens and compound salad
 Smoked Salmon Gravlox
 Smoked Salmon
 Cured Salmon Salad
 Vegetarian Antipasti – *Eggplant | Artichoke | Asparagus | Capsicum | Zucchini Italian Olives*
 MOF Selection of Artisanal French Cheese

ITALIAN AND SPANISH CHARCUTERIE

Mortadella, Air Dried Beef and Coppa Ham

SEAFOOD ON ICE

Japanese air-flown fresh Oysters
 Boston Lobster
 Snow Crab
 Ocean Prawns
 Flower Clams
 Green Lip Mussels

CARVING STATION

Angus Beef Ribs
 Honey Baked Ham
 Spare Pork Ribs
 Assortment of Gourmet Sausages
 Roasted Vegetables & Potatoes

THAI KITCHEN

Thai Appetisers

Moo Ping – *Pork Skewers*
 Gai Tob - *Deep-fried Thai marinated Chicken*
 Yum Mamuang – *Spicy Green Mango Salad*
 Lon Tau Jiao – *Assorted Vegetables with Thai Bean Paste and Minced Chicken Dip*
 Larb Moo - *Thai Northern East Style Minced Pork Salad with Herbs*

Thai Hot Entrée

Tom Kha Gai - *Spicy and Sour Chicken Coconut Soup with Mushroom*
 Goong Ob Woonsen – *Claypot Glass Noodles with Prawns*
 Gaeng Phed Ped Yang – *Thai Red Curry Duck with Pineapple and Lychee*
 Phad Phak Ruam – *Thai Wok-fried Assorted Vegetables*
 Khao Suay – *Steamed Jasmine Rice*

Thai Noodle Station

DIY Khao Soi Gai - *Thai Northern Chicken Red Curry Noodles*
 Selection of Flat Yellow Noodles or Crispy Yellow Noodles, with choice of Chicken and Egg Comes with Assorted Vegetables served with homemade Red Curry Broth





INDIAN KITCHEN

Tandoori Vegetarian Platter
Tiger Prawn Masala
Lamb Cutlet
Butter Naan

JAPANESE KITCHEN

Sashimi - *Live whole Pacific Ocean Tuna carving | Salmon | Swordfish*
Selection of Sushi - *Spicy Tekka Maki | Kappa Maki | California Roll | Tempura Roll | Tamago Maki | Ebi Nigari | Inari Sushi | Unagi Sushi*
Appetizers - *Kaiso Itako Salad | Kaiso Chuka Kurage | Kaiso Hotate*
Assorted Tempura
Udon Station

MEDITERRANEAN KITCHEN

Action Pasta Bar

Selection of Pasta - *Bucatini | Casarecce | Rigatoni | Spaghetti | Penne*
Choice of Sauce - *Cream | Pesto | Tomato*

Pizza

Selection of Pizza - *Margherita | Porcini | Diavola | Fruitti di Mare*

CHINESE KITCHEN

Double-boiled Pork Ribs Soup with Lotus Roots
Braised Barramundi Fish with Soy Sauce
Wok-fried Tenderloin Beef Cube with Chinese Barbeque Sauce
Braised Soya Sauce Chicken Mid Joint
Wok-fried Hong Kong Choy Sum with Garlic
Chef's choice of Wok-fried Noodles/Rice

PATISSERIE

Bûche De Noël
Marzipan Stollen
Mincemeat Pies
Selection of Pannetone
Assorted Christmas Cookies
Christmas Fruit Cake
Christmas Spiced Chocolate Mousse with Berries
Red Velvet Yule Log Cake
Assorted French Pastries and Festive Sweets

Warm Selection

Traditional Christmas Pudding with Rum Sauce

Chocolate Fountain

Assorted Fruits Skewers
Marshmallows | M&Ms | Gummy Bears | Christmas Candy Canes

Selection of Ice Cream & Seasonal Fruits





DINING IN MISTLETOE MAGIC: A FESTIVE CELEBRATION - NEW YEAR'S DAY LUNCH
 Monday, 1 JANUARY 2024 | 12:00 to 14:30
 SGD 72++ per adult | SGD 34++ per child (6 to 11 years old)

SALAD

Assortment of air flown salad greens and compound salad

THAI KITCHEN

Tom Yum Poh Tak - *Spicy and Sour Clear Soup with deep-fried Sea-bass and Mushrooms*
 Gaeng Gai Normai - *Thai Red Curry Chicken with Bamboo Shoot and Thai Sweet Basil*
 Hoi Lai Phad Nam Prik Phao - *Wok-fried Flower Clam with Thai Smoked Chilli Paste and Thai Sweet Basil*
 Suki Hang - *Wok-fried Spicy Glass Noodles with Prawns and Cabbage*
 Khao Suay - *Steamed Jasmine Rice*

Thai Noodle Station

DIY Thai Curry Chicken Noodles
 Selection of Noodles – *Flat Yellow Noodles | Crispy Yellow Noodles*
 Choice of Ingredients – *Chicken Cubes | Hard-boiled Egg | Lime Wedges*
 Choice of Vegetables – *Bean Sprouts | Pickled Green Mustard | Sliced Shallots*

INDIAN KITCHEN

Bhindi Masala
 Mushroom Masala
 Goan Fish Curry
 Jeera Rice
 Papadums

JAPANESE KITCHEN

Sashimi Platter – *Norwegian Salmon | Tuna | Swordfish*
 Selection of Sushi – *Assorted Maki | Ebi Tempura Maki | Kappa Maki | Tamago Maki | Swordfish Maki | Unagi Nigiri | Asparagus Maki | Inari Sushi | Ebi Nigiri*
 Kani Croquette
 Mizuna Shimeiji
 Satsuma Potato
 Marinated Baby Tako

MEDITERRANEAN KITCHEN

Action Pasta Bar

Selection of Pasta - *Bucatini | Casarecce | Rigatoni | Spaghetti | Penne*
 Choice of Sauce - *Beef Bolognese | Gourmet Chicken Sauce*

Pizza

Selection of Pizza - *Margherita | Porcini | Hoisin Roasted Duck*





CHINESE KITCHEN

Double-boiled Pork Ribs Soup with Assorted Mushroom
Steamed Garoupa Belly
Wok-fried Wagyu Beef Cubes
Stir-fried sliced Sea Whelk in XO Sauce
Wok-fried Choy Sum

Dim Sum

Pork Ribs with Black Bean Sauce
Beijing Pork Dumplings
Vegetable Dumplings
Crispy Breaded Prawn

Local Station

Prawn Noodles Soup
Rice Vermicelli Noodles and Yellow Noodles, with Shrimp, Fish Cake, Egg, Fried Shallot, Spinach, Chilli Padi and Soy Sauce

PATISSERIE

Black Forest Cake
Matcha Cheesecake
Strawberry Yogurt Yuzu Cake
Pulut Hitam Cake
Ondeh Ondeh Cake
Banana Cupcakes
Cocktail Jello
Double Chocolate Trifle
Crème Brulee with Toffee
Chocolate Donut

Thai Selection

Thai Coconut Tart
Thai Red Ruby

Warm Selection

Chocolate Banana Bread and Butter Pudding Crème Anglaise

Cold Selection

Selection of Gelato and Ice Cream – *Strawberry | Chocolate | Madagascar Vanilla | Thai Tea*

Cookies and Candies

Assortment of Cookies
M&M's Chocolate





DINING IN MISTLETOE MAGIC: A FESTIVE CELEBRATION - NEW YEAR'S DAY DINNER

Monday, 1 January 2024 | 18:00 to 21:30

SGD 118++ per adult | SGD 59++ per child (6 to 11 years old)

SALADS

Assortment of air flown salad greens and compound salad

SEAFOOD ON ICE

Boston Lobster
Slipper Lobster
Scallop on Shell
Snow Crab
Ocean Prawns
Green Lip Mussels

CARVING STATION

Black Angus Beef Striploin
Australia Roasted Prime Ribs

THAI KITCHEN

Thai Appetisers

Gai Takrai - *Deep-fried Lemongrass Chicken Bites*
Yum Talay - *Spicy Seafood Salad*
Yum Woon Sen - *Spicy Glass Noodle Salad*
Nam Prik Gapi - *Assorted Vegetables with Spicy Thai Shrimp sauce dip*
Moo Manow - *Spicy Lime Pork Salad*

Thai Hot Entrée

Tom Kha Gai - *Spicy and Sour Chicken Coconut Soup with Mushroom*
Hoi Lai Phad Nam Prik Phao - *Wok-fried Green Mussel with Thai Smoked Chilli Paste and Thai Sweet Basil*
Gaeng Gai Normai - *Thai Red Curry Chicken with Bamboo Shoot and Thai Sweet Basil*
Khao Kha Moo - *Braised Pork Leg with Kai Lan*
Khao Suay - *Steamed Jasmine Rice*

JAPANESE KITCHEN

Sashimi Platter - *Norwegian Salmon | Tuna | Swordfish*
Selection of Sushi - *Assorted Maki | Ebi Tempura Maki | Kappa Maki | Tamago Maki | Swordfish Maki | Unagi Nigiri | Asparagus Maki | Inari Sushi | Ebi Nigiri*
Shisamo Tempura
Tebasaki
Mizuna Shimeiji
Satsuma Potato
Marinated Baby Tako



Prices are subject to 10% service charge and prevailing government tax (GST).



INDIAN KITCHEN

Chicken Rogan Josh
Piaz Pakora
Jeera Rice
Aloo Gobi

MEDITERRANEAN KITCHEN

Honey Glazed Baby Pork Ribs
New Zealand Roasted Lamb Leg
Baked Salmon with Lemon Beurre Blanc
Roasted Seasonal Vegetables
Truffle Potato Gratin

CHINESE KITCHEN

Double-boiled Pork Ribs Soup with Assorted Mushroom
Wok-fried Five Spices Salt and Pepper Garoupa Belly
Stir-fried Wagyu Beef Cubes with Pineapple
Stir-fried sliced Sea Whelk with Capsicums
Wok-fried Choy Sum
Braised Ee Fu Noodles with Beansprouts

Roasting Station

Honey Barbeque Pork Belly
Cantonese Braised Soya Sauce Chicken with Fragrant Rice
Cantonese Roast Duck

PATISSERIE

Bûche De Noël
Marzipan Stollen
Mincemeat Pies
Selection of Pannetone
Assorted Christmas Cookies
Christmas Fruit Cake
Christmas Spiced Chocolate Mousse with Berries
Red Velvet Yule Log Cake
Assorted French Pastries and Festive Sweets

Warm Selection

Traditional Christmas Pudding with Rum Sauce

Chocolate Fountain

Assorted Fruits Skewers
Marshmallows | M&Ms | Gummy Bears | Christmas Candy Canes

Selection of Ice Cream & Seasonal Fruits



Dusit Thani *Laguna Singapore*
www.dusitthanilagunasingapore.com

Savor a sumptuous holiday menu specially crafted to
delight your taste buds with the flavors of the season

For reservations,
call +65 6321 6726
or email greenhouse@dusit.com

Dusit Thani
LAGUNA · SINGAPORE