

Greenhouse®

# CHRISTMAS EVE DINNER

December 24, 2021

**Option 1:** 4 Course \$98++ per person

**Option 2:** 3 Course \$78++ per person

Seating Time: 17:00 – 19:30, 20:00 – 22:30

## Amuse Bouche

Duck Foie Gras | Fig | Mulled Wine Jelly

## First

Petuna Ocean Trout

House Smoked Fillet | Rillette | Chioggia | Fennel |  
Crème Fraîche | Fresh Wasabi

## Second

Cauliflower Velouté

Hokkaido Scallops | Truffle

## Third

Turkey Roast

Burnt Butter Brussel Sprouts |  
Heirloom Root Vegetables | Chestnut | Cranberry

Or

Atlantic Cod

'Sous Vide' Fillet | Dehydrated Muscat Grape Foam |  
Preserved Corsica Citron | Baby Spinach | Iberico Ham

Or

Angus Beef

Slow Cooked Signature Rib Eye | Jerusalem Artichoke |  
Sautéed Girolles | Caramelised Shallots | Poached Bone  
Marrow | Beaujolais Jus

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Course served with Potato Gratin |  
Cameron Highlands Heirloom Vegetables

## Fourth

Panettone Pudding | Dark Rum Crème Anglaise |  
Pistachio Gelato | Redcurrants

## Beverage Package

Wine: \$68++

Champagne + Wine: \$148++

Full Package:

*Inclusive of Wine, Champagne & non-alcoholic beverages: \$188++*

All prices are in Singapore dollars, subject to 10% service charge and prevailing government tax (7% GST).

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# CHRISTMAS BRUNCH

December 25, 2021

\$118++ per person

Dishes from our Chinese and Thai Kitchen are also available for a la carte orders and are charged separately.

## Appetiser Platters & Salads

Cured & Smoked Salmon with Condiments  
Fish Terrine with Mousseline Sauce  
MOF Selection of Artisanal French Cheese  
Italian & Spanish Charcuterie  
Greek Style Tomato and Feta Salad  
Cherry Tomato and Rocket Salad with Parmesan  
Spinach and Kale Salad with Avocado

## Chilled Seafood Platter

Fresh Oysters | Slipper Lobster |  
Local Prawns | Green Lip Mussels |  
Snow Crab

## Japanese Kitchen

Selection of Sushi & Sashimi  
Wagyu Beef Robotayaki  
Cameron Highlands Robotayaki

## Thai Kitchen

Tom Yum Goong – Spicy Broth of River Prawn | Galangal | Lemongrass  
Gaeng Kiaow Waan Gai – Spicy Green Coconut Curry Chicken

## Mediterranean Kitchen

Vegetarian Antipasti – Eggplant | Artichoke | Asparagus | Capsicum | Zucchini | Italian Olives | Focaccia

## Risotto & Pasta

Risotto Carnaroli | Funghi Porcini | Truffle Casarecce Pesto 'Siciliano' | Ricotta | Cherry Tomato  
Bucatini Carbonara

## Pizza

Burrata | Datterino Sauce | Heirloom Tomato | Basil  
Porcini Mushroom | Truffle | Fontina  
Prosciutto Ham | Rucola  
Frutti di Mare  
Diavola  
Napoli

## Chinese Kitchen

Selection of Steamed Dim Sum:  
Shrimp Dumpling 'Har Kau'  
Chicken Siew Mai  
Pork Rib with Black Bean Sauce  
Chicken Feet with Black Bean Sauce  
Beijing Pork Dumpling  
Vegetable Dumpling

## Indian Kitchen

Tandoori Vegetarian Platter  
Tandoori Mixed Grill Platter

## Carving Station

Roast Turkey & Beef Rib Carving Station  
Brussel Sprouts | Roasted Butternut | Chestnuts | Horseradish | Cranberry Sauce & Flavored Mustards

Salmon Wellington with Lemon Caper Sauce

## Patisserie

Marzipan Stollen  
Mincemeat Pies  
Selection Of Panettone  
Assorted Christmas Cookies  
Christmas Fruit Cake  
Christmas Spiced Macaron with Berries  
Yule Log Red Velvet

## Warm Dessert

Traditional Christmas Pudding with Rum Sauce

## Selection Of Seasonal Fruits

## For the Young Ones

Spaghetti Bolognese  
Mee Goreng  
Nasi Goreng  
Chicken Satay  
Cheese & Tomato Pizza  
Tempura Fish & Chips  
Ice Cream

## Beverage Package

Wine: **\$68++**

Champagne + Wine: **\$148++**

Full Package:

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December 25, 2021

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## Amuse Bouche

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## First

Petuna Ocean Trout

House Smoked Fillet | Rilette | Chioggia |  
Fennel | Crème Fraîche | Fresh Wasabi

## Second

Cauliflower Velouté

Hokkaido Scallops | Truffle

## Third

Turkey Roast

Burnt Butter Brussel Sprouts | Heirloom Root Vegetables |  
Chestnut | Cranberry

Or

## Atlantic Cod

'Sous Vide' Fillet | Dehydrated Muscat Grape Foam |  
Preserved Corsica Citron | Baby Spinach | Iberico Ham

Or

## Angus Beef

Slow Cooked Signature Rib Eye | Jerusalem Artichoke |  
Sautéed Girolles | Caramelised Shallots | Poached Bone  
Marrow | Beaujolais Jus

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Third Course served with Potato Gratin | Cameron  
Highlands Heirloom Vegetables

## Fourth

Panettone Pudding | Dark Rum Crème Anglaise |  
Pistachio Gelato | Redcurrants

## Beverage Package

Wine: **\$68++**

Champagne + Wine: **\$148++**

Full Package:

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# NEW YEAR'S EVE DINNER

December 31, 2021

**Option 1:** 5 Course **\$128++** per person

**Option 2:** 3 Course **\$78++** per person

Seating Time: 17:00 – 19:30, 20:00 – 22:30

## First

Tsarskaya Oysters | Finger Lime & Tabasco

## Second

Ebi Nigiri | Port Hedland Scampi Caviar |  
Horseradish | Affilla Cress  
Wagyu Beef Robotayaki

## Third

Canadian Lobster 'Royale'  
Jerusalem Artichoke Emulsion | Kombu Seaweed |  
Osetra Caviar

## Fourth

Aged Australian Angus Beef Tenderloin | Seared Foie Gras |  
Perigord Black Truffle Jus

or

Atlantic Cod  
'Sous Vide' Fillet | Dehydrated Muscat Grape Foam |  
Preserved Corsica Vitron | Baby Spinach | Iberico Ham

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Course served with Potato Gratin |  
Cameron Highlands Heirloom Vegetables

## Fifth

Apricot 'Roussillon' | Taro Gelato | Orizaba Grand Cru

## Beverage Package

Wine: **\$68++**

Champagne + Wine: **\$148++**

Full Package:

**Inclusive of Wine, Champagne & non-alcoholic beverages: \$188++**

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# NEW YEAR'S DAY BRUNCH

January 1, 2022

\$118++ per person

Dishes from our Chinese and Thai Kitchen are also available for a la carte orders and are charged separately.

## Appetiser Platters & Salads

Cured & Smoked Salmon with Condiments  
Fish Terrine with Mousseline Sauce  
MOF Selection of Artisanal French Cheese  
Italian & Spanish Charcuterie  
Greek Style Tomato and Feta Salad  
Cherry Tomato and Rocket Salad with Parmesan  
Spinach and Kale Salad with Avocado

## Chilled Seafood Platter

Fresh Oysters | Slipper Lobster |  
Local Prawns | Green Lip Mussels |  
Snow Crab

## Japanese Kitchen

Selection of Sushi & Sashimi  
Wagyu Beef Robotayaki  
Cameron Highlands Robotayaki

## Thai Kitchen

Tom Yum Goong – Spicy Broth of  
River Prawn | Galangal | Lemongrass  
Gaeng Kiaow Waan Gai – Spicy Green  
Coconut Curry Chicken

## Mediterranean Kitchen

Vegetarian Antipasti – Eggplant |  
Artichoke | Asparagus | Capsicum |  
Zucchini Italian Olives | Focaccia

## Risotto & Pasta

Risotto Carnaroli | Funghi Porcini |  
Truffle Casarecce Pesto 'Siciliano' |  
Ricotta | Cherry Tomato  
Bucatini Carbonara

## Pizza

Burrata | Datterino Sauce |  
Heirloom Tomato | Basil  
Porcini Mushroom | Truffle | Fontina  
Prosciutto Ham | Rucola  
Frutti di Mare  
Diavola  
Napoli

## Chinese Kitchen

Selection of Steamed Dim Sum:  
Shrimp Dumpling 'Har Kau'  
Chicken Siew Mai  
Pork Rib with Black Bean Sauce  
Chicken Feet with Black Bean Sauce  
Beijing Pork Dumpling  
Vegetable Dumpling

## Indian Kitchen

Tandoori Vegetarian Platter  
Tandoori Mixed Grill Platter

## Carving Station

Roast Turkey &  
Beef Rib Carving Station  
Brussel Sprouts | Roasted Butternut |  
Chestnuts | Horseradish | Cranberry  
Sauce & Flavored Mustards

Salmon Wellington with  
Lemon Caper Sauce

## Patisserie

Marzipan Stollen  
Mincemeat Pies  
Selection Of Panettone  
Assorted XChristmasCookies  
Christmas Fruit Cake  
Christmas Spiced Macaron With Berries  
Yule Log Red Velvet

## Warm Dessert

Traditional Christmas Pudding With  
Rum Sauce

## Selection Of Seasonal Fruits

## For the Young Ones

Spaghetti Bolognese  
Mee Goreng  
Nasi Goreng  
Chicken Satay  
Cheese & Tomato Pizza  
Tempura Fish & Chips  
Ice Cream

## Beverage Package

Wine: \$68++

Champagne + Wine: \$148++

Full Package:

Inclusive of Wine, Champagne & non-alcoholic beverages: \$188++

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