I-At-Home

FESTIVE BUFFET MENU

$68++ (minimum 30 pax)
Orders must be placed at least 7 days in advance.

Cold Starters

Smoked Duck Breast & Citrus Mesclun Salad
Served with mandarin segments, dried cranberries, and a honey-sherry vinaigrette

Mozzarella & Cherry Tomato Skewers
Drizzled with fresh basil oil and balsamic cream

Tricolor Pasta Salad
A vibrant pasta salad tossed in a classic, creamy mayonnaise dressing

Soup

Mushroom and Chestnut Velouté
A rich, earthy festive soup served with artisanal multigrain bread

Hot Entrées

Roasted Turkey
Prepared with a fragrant herb rub and paprika powder. Served with a savory sage stuffing and rich brown sauce

Honey Baked Kurobuta Ham
Sliced premium ham paired perfectly with sweet charred pineapple and cranberry sauce

Creamy Tuscan Salmon in a White Wine Reduction
Prepared with fresh salmon, heavy cream, white wine, lemon juice, smoked paprika, parmesan, garlic, and red onion

Smoked Hickory BBQ Pork Ribs
Slow-roasted pork ribs marinated with garlic, onion, hickory smoke, brown sugar, and black pepper

All prices are subject to 10% service charge & prevailing government taxes.
Kindly inform us of any dietary restrictions.

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$68++ (minimum 30 pax)

Hot Entrées

24-Hour Sous Vide Beef Cheek in Rich Bordeaux
Premium beef cheek slow-cooked for 24 hours, served with red wine jus, carrots, and soft potatoes

Charred Brussels Sprouts with Turkey Bacon & Cranberries
Roasted with extra virgin olive oil, turkey bacon, dried cranberries, fresh thyme, and garlic

Classic Bolognese & Mozzarella Lasagna
Layered with premium minced beef, chef's special tomato sauce, parmesan, onion, mozzarella, and garlic

Festive Saffron & Cranberry Pilaf
Aromatic basmati rice tossed with dried fruits and toasted almonds

Desserts

Petite Chocolate Yule Log

Spiced Apple Crumble Tartlets

Basque Burnt Cheesecake

Assorted Macarons

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