

WITH AN ASIAN TWIST

NEW YEAR'S DAY LUNCH BUFFET

1 JANUARY 2024 • 12.30PM - 4PM

168 PER PERSON
INCLUSIVE OF FREE FLOW OF SOFT DRINKS AND JUICES

258 PER PERSON
(INCLUSIVE OF UNLIMITED CHAMPAGNE, AN EXTENSIVE SELECTION
OF WHITE AND RED WINES, FINE ROSÉ WINES, BEERS, EDEN SIGNATURE COCKTAILS,
AND AN ARRAY OF GIN & TONIC)

EARLY BIRD SPECIAL

Book before 15 December 2023, and enjoy 10% off

Ice Gallery

Tiger Prawn, Whelk, Baby Lobster, Snow Crab, Scallop Cocktail Sauce, House Dips, Tabasco Sweet & Spicy Chilli Sauce, Mignonette

Boutique Salad Bar

Red Treviso Chicory, Arugula, Butter Lettuce, Romaine, Endives, Curly Kale Cherry Tomato, Carrot Baton, Cucumber, Kalamata Olives Edamame Beans, Sweet Corn, Kidney Beans

Dressings & Emulsions

Sesame Emulsion, Balsamic Dressing, Citrus Vinaigrette, Caesar Dressing



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Compound Salads

Wasabi Prawn & Melon
Thai Chicken Salad with Glass Noodles
Cherry Tomato, Bocconcini Cheese & Pesto
Japanese Potato Salad

Cold Cut & Charcuterie

Salami, Pastrami, Smoked Turkey Honey Baked Ham, Prosciutto Ham

International Selection of Cheese

Boursin

Red Cheddar

Gruyere

Emmental

Brie De Meaux, Valencay

Sainte Maure

Bresse Bleu

Epoisses

Camembert



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Dried Fruits

Apricot, Apple, Golden and Black Raisins, Mango Prune, Cranberry, Fig, Dates

Nuts & Seeds

Sunflower, Pumpkin, Pistachio, Almond Flakes, Walnut, Cashew

Bread Gallery

Seaweed Butter, Sea Salt Butter & Garlic Butter

Soups

Crustacean & Corn Chowder
Wild Mushroom Veloute

Chef's Special

Pan-Fried Duck Liver with
Berries Compote & Crusty Brioche Bread

"Turf" Platter

(Specially served to your table)

Braised Beef Brisket

Nam Yue Chicken

Hoisin Glazed Duck Breast



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"Surf" Platter

(Specially served to your table)

Black Pepper Slipper Lobster

Aka Miso Black Cod

Grilled Kabayaki Squid

Sides

Mushroom Truffles Risotto
Asian Lyonnais Potato
Seasonal Vegetables

P.S.O. Beach Club

Grilled A La Minute @ the Beach Club

(Specially served to your table)

Flank Steak

Turmeric Chicken Thigh

Veal Bratwurst

Lamb Rack

Corn on Cob & Broccolini



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Sauces and Dip

Homemade Barbecue Sauce
Sambal Chilli
Thai Chilli Dip
Horseradish Cream
Dijon
Pommery Mustard

Desserts

Burnt Cheese Cake
Opera Cake
Pandan Kaya & Mango
Crunchy Hazelnut Fulletin
Timber Treat – Vanilla Ganache & Black Cherry Confit
Cookies & Cream Cheese Cake
Ondeh Ondeh Ice Cream
Chocolate Ice Cream



Scan here to make your reservations or email pullmansingaporeorchard.reservations@accor.com

Prices are subject to 10% Service Charge and 8% Goods & Services Tax