



An Enchanting New Year's Extravaganza

WITH AN ASIAN TWIST

NEW YEAR'S EVE 7-COURSE DEGUSTATION DINNER MENU

31 DECEMBER 2023 • 1ST SEATING*: 6PM • 2ND SEATING*: 7PM

**Maximum dining limit of 2 hours is allowed for each seating*

138 PER PERSON
.....
298 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 FOR 2.5 HOURS)
Diners are invited to stay on for the New Year's Eve countdown party from 11pm till late at Eden Restaurant

ACCOR PLUS EXCLUSIVE

Members of Accor Plus enjoy 20% off the usual price for New Year's Eve 7-Course Degustation Dinner.

Japanese Hyogo Oyster with Mentaiko & Raclette Cheese
.....

Burnt Carrot with Baby Corn, Quinoa Crisp & Pomelo Vinaigrette
.....

Diver Scallop & Ikura Crustacean Bisque
.....

Smoked Unagi with Seaweed Cracker on Pearl Rice
.....

Black Cod with Coriander Shoyu Naga & Enoki Crisp
.....

Wagyu Striploin with Whipped Truffle Potato & Demi-Glace
.....

Frozen Coconut Sabayon with Pink Peppercorn Pineapple Nage

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



EDEN
RESTAURANT

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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)**

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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

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