

Crossroads Buffet New Year's Eve and New Year's Day Brunch Menu

31 December 2022 and 1 January 2023

Adult: \$138++ | Child: \$60++

(Inclusive of free-flow soft drink, juice, iced tea, draught beer, prosecco and house pour wine)

ON THE GRILL

Wagyu Ribeye Steak with Port Wine Jus
Peri Peri Chicken with Yoghurt Sauce
Octopus Tentacles with Romesco Sauce
Pork Secreto with Chimichurri

BEECH OVEN STATION

Baked Scallops Florentine
Baked Mussels Kilpatrick
Baked Pepperoni, Margarita and Quattro Formaggi Pizza

CARVING STATION

Andouille-Stuffed Pork Sausage
Baked Halibut
Kansas-Style BBQ Pork Ribs
Macaroni & Cheese
Aligot (Mashed Potatoes with Cheese)

SEAFOOD ON ICE

Snow Crab Leg
Stone Crab Claw
Crayfish
Poached River Prawn
New Zealand Green Lipped Mussel
Steamed Whelk

Condiment: Lemon Wedge, Caper, Pickled Shallot, Sour Cream, Horseradish,
Cocktail Sauce, Marie Rose, Shallot Mignonette

(V) – Vegetarian

Prices are subjected to 10% service charge and prevailing Goods and Services Tax (GST). Child aged from 5 to 12 years old. The hotel reserves the right to amend the menu without prior notice.

SINGAPORE MARRIOTT TANG PLAZA HOTEL

320 Orchard Road, Singapore 238865

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SOUP

Crabmeat Soup with Sea Cucumber

Cullen Skink (Smoked Haddock, Potatoes and Onion Cream Soup)

SALAD BAR

Selection of Freshly Chopped Condiments with Assorted Mixed Salad Green, Salad Dressing, Flavoured Oil, Vinegar

READY-MADE SALAD

Chargrilled Pineapple Salad

Spinach, Cranberry, Pecan, Vine Tomato, Honey Balsamic Dressing

Kale Asparagus Salad

Kale, Asparagus, Pomegranate, Fig, Yuzu Vinaigrette

Heirloom Tomato Salad

Heirloom Tomato, Fresh Mozzarella Cheese, Basil Vinaigrette

Poached Oyster with Caviar

Champagne Poached Oyster with Pickled Cucumber Relish and Caviar

Scallop Ceviche

Hokkaido Scallop, Tiger Milk Mushroom, Vine Tomato Salsa

Foie Gras Parfait

Stewed Peach and Chamomile Gel

Assorted Sliced Fruits

COLD CUT

Serrano Ham

Italian Prosciutto Ham

Smoked Duck Breast

SPECIALTY SAUSAGE

Salami Pepperoni

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Condiment: Marinated Artichoke, Marinated Olive, Marinated Semi Dried Tomato, Marinated Feta, Cornichon, Pickled Pearl Onion, Pickled Caper, Pickled Caper Berry, Selection of Mustard

ARTISANAL CHEESE SELECTION

Truffle Brie de Meaux
Bleu de Auvergne
Manchego
Gouda
Emmental
Port Salut

Cracker: Table Water Cracker, Sesame Lavosh
Condiment: Assorted Dried Fruit and Nut, Mango Chutney, Tomato Chutney, Quince Paste, Grape

NOODLE BAR

Noodle Type: Yellow Noodle, Kuay Teow, Laksa Noodle, H.K. Wonton Noodle

Soup Base: Laksa Broth, Beef Broth

Vegetable: Chye Sim, Beijing Cabbage, Bok Choy, Beansprouts, Spinach, Enoki Mushroom, Shimeji Mushroom

Meat: Tiger Prawn, Quail Egg, Fishcake, Bean Curd Puff, Sliced Beef, Beef Meatball, Beef Tendon, Pork Ribs, White Daikon

Condiment: Light Soy Sauce, Spring Onion, Coriander, Sesame Oil, Chilli Oil, Red Cut Chilli, Pickled Green Cut Chilli, Fried Shallot, Onion Sambal

CHINESE BARBEQUE

Roast Duck
Hong Kong-Style Braised Chicken
Crispy Pork Belly
BBQ Char Siew Pork

Condiment: Hainanese Chilli Sauce, Hoisin sauce, Plum Sauce

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ASIAN HOT LINE

Wok-Fried Kum Hiong Crayfish
Wok-Fried Prawn with Black Truffle and Yam Ring
Deep-Fried Lobster Croquettes
Tiga Rasa Fried Fish
Shanghai-Style Braised Pork Belly
Forbidden Fried Rice (Black Rice with Seafood)
Fried Curry Instant Noodles
Garlic Qing Long Vegetable

WESTERN HOT LINE

Brussels Sprout with Guanciale
Grilled Asparagus Almandine
Broccoli with Truffle Hollandaise
Grilled King Oyster Mushroom with Balsamic Glaze
Maple-Glazed Carrot with Parsley
Creamed Spinach

DESSERT

Petite Pastry: Gianduja Hazelnut Cake with Rum Pear, Hibiscus-Raspberry White Chocolate Cake, Milk Chocolate Earl Grey Mousse Cake with Orange Compote, Mojito Swiss Roll, Caramel Banana Turnover Cupcake

Dessert Cup: Strawberry-Basil Panna Cotta, Bergamot Marshmallow, Guanaja Chocolate Chantilly, Banana-Pineapple Chutney, Mountain-Thyme Peach, Chestnut Mont-Blanc, Fresh Berries in White Wine Jelly, White Wine Chantilly, Orange Saffron Jelly, Earl Grey Milk Chocolate Chantilly, Amaretto-Coffee Jelly, Gingerbread Spiced Spanish Cream

Pudding: Hot Chocolate Cherry Pudding with Brandy Vanilla Sauce

Ice Cream: 5 Flavours of Premium Ice-Cream

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FREE FLOW BEVERAGE

Prosecco:	La Gioiosa
Draught Beer:	Erdinger, Guinness, Heineken, Kirin, Tiger, Archipelago Brewery
House Pour Wine:	Harbour Shiraz, Harbour Sauvignon Blanc
Iced Tea:	Lemon, Lychee, Peach
Juice:	Apple, Cranberry, Orange
Soft Drink:	7UP, Pepsi, Pepsi Black

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