

CHRISTMAS COMBO

JOYFUL CHRISTMAS COMBO (serves 6pax)

Traditional Roasted Whole Turkey
with Chestnut Stuffing
*Served with Turkey Jus and
Cranberry Sauce*

Cauliflower au Gratin

Mashed Potato with Gravy Sauce

Cream of Butternut Pumpkin
with Pinenuts

\$200 (UP \$233)

MERRY CHRISTMAS COMBO (serves 10pax)

Traditional Roasted Whole Turkey
with Chestnut Stuffing
*Served with Turkey Jus and
Cranberry Sauce*

Baked Honey-Glazed Ham
(Crosscuts)
*Served with Tangy
Pineapple Sauce*

Cauliflower au Gratin

Mashed Potato with
Gravy Sauce

Creamy Mushroom Soup

Pistachio Crème Brulee

\$300 (UP \$337)

All prices include GST.

YULETIDE CLASSICS

for PRE-ORDER!

27 Nov – 15 Dec 2023

Get ready for some festive
feasting with family and friends
this Christmas!

Order before 10 Dec 2023 to
enjoy 10% Early-Bird Discount!

Pre-orders start from 27 Nov 2023. All orders must reach us by **15 Dec 2023**.
Commencement date for collection is from 4 Dec 2023, and the collection
dates for **24 Dec & 25 Dec**, is **between 11am – 4pm only**.

FESTIVE ROAST

Traditional Roasted Whole Turkey
with Chestnut Stuffing
*Served with Turkey Jus and
Cranberry Sauce*
approximate weight before roasting 5kg
\$148

Baked Honey-Glazed Ham
(Crosscuts)
Served with Tangy Pineapple Sauce
approximate weight before roasting 2kg
\$72

BBQ Roasted Pork Ribs
approximate weight before roasting 1kg
\$60

Five-spiced Roast Lamb Leg
(Boneless)
approximate weight before roasting 2kg
\$138

Thirteen-spiced NZ
Angus Rib-eye
*Served with Madagascar
Black Pepper Sauce*
approximate weight before roasting 2kg
\$168

SOUP & SIDES

Cream of Butternut Pumpkin
with Pinenuts
\$32 (1lit)

Creamy Mushroom Soup
\$32 (1lit)

Christmas Greens with
Pomegranate, Orange, Apple
with Orange Dressing
\$25 (500gm)

Chicken Caesar Salad
\$30 (1kg)

Mashed US Potato with
Gravy Sauce
\$25 (1kg)

CAKE & PASTRIES
Old-Fashioned Fruit Cake
\$35 (1kg)

Classic Tiramisu
\$35 (1kg)

Pistachio Crème Brulee
\$35 (1kg)

FESTIVE FLAVOURS

at Serangoon Gardens Country Club

MERRY CHRISTMAS & HAPPY NEW YEAR

ATRIUM CAFÉ

4 - 26 Dec 2023

Available from:
11am - 2.30pm | 6pm - 9.30pm

Contact:
Atrium Cafe at 6398 5309
11am – 2.30pm | 6pm – 9.30pm

\$22
SET

Veal Sausage Pasta Set

Veal Sausage and Grilled
Asparagus served over
Black Pepper Pasta.

\$26
SET

Santa's Beef Set

Grilled NZ Sirloin Steak with
Mushroom Sauce.
Served with root vegetables
and potato mash.

The above set is accompanied with Western
Soup of the Day and Dessert

GARDEN GRILL

Year-End Festive Fare

AT GARDEN GILL (DECEMBER) | Exclude: 24, 25 & 31 Dec

3-course set menu @ \$30.00 | 4-course set menu @ \$35.00

Menu

APPETISER

Dill Scottish Salmon Gravlax
Pickled Cucumber, Horseradish

or

Cauliflower Florets
Battered, Parmesan

or

Chicken Liver Pate
Spiced Cherries

SOUP

Scotch Broth Soup

or

Rich Prawn Bisque

MAIN COURSE

Spinach Linguine
Freshly Shaved Parmesan, Truffle Oil

or

Pan Seared Barramundi
Ginger, Lemon

or

Roasted Chicken Ballotine
Sage and Onion Stuffing, Roasted Root
Vegetable, Cranberry Sauce

or

Grilled NZ Lamb Chop
Pan Gravy, Mint Jelly

or

Spiced-Crusted Ribeye of Beef
(+ \$8 surcharge)
Chestnut Puree

DESSERT

Double Chocolate Crème Brulee

or

Panettone
Coconut Ice Cream

COFFEE / TEA



Reservations required

Call : Garden Grill at 6398 5313 from 12pm – 2.15pm | 6pm – 9.15pm

Email : fnb_outlets@sgcc.com.sg

Christmas Eve

24 Dec 2023
Sunday

SET MENU

Early-bird promotion:

Book by 10 Dec 2023 to enjoy \$5 off

Lunch : 12pm – 3pm

Dinner : 5.30pm – 7.30pm (1st seating)
8pm – 10pm (2nd seating)

3-course set lunch menu @ \$65.00 per person

4-course set dinner menu @ \$75.00 per person

Prices include a glass of sparkling wine and party packs

APPETISER

Gin-cured Salmon
Cucumber and Lime

SOUP

Butternut Squash Puree
Crab Meat, Streaky Bacon

MAIN COURSE

Pan-Seared Threadfin
Creamy Mashed Potato, Asian Ginger Sauce

or

Herb-crusted Lamb Rack
Belgium Endive, Mint Jelly

DESSERT

Cappuccino Mocha Mousse
Raspberry Sauce

Freshly Brewed Coffee or
Selection of Tea

APPETISER

Prawn Cocktail
Bloody Mary Sauce

SOUP

Creamy Chestnut Soup
Bacon, Garlic Bread

MAIN COURSE

Baked Hamachi
Parsley Vinaigrette

or

Braised Beef Cheek
Burgundy Sauce

DESSERT

Crème Brulee
Winter Berry, Cinnamon Compote

Freshly Brewed Coffee or
Selection of Tea

Christmas Day

25 Dec 2023
Monday

SET MENU

Early-bird promotion:

Book by 10 Dec 2023 to enjoy \$5 off

Lunch : 12pm – 3pm

Dinner : 5.30pm – 7.30pm (1st seating)
8pm – 10pm (2nd seating)

3-course set lunch menu @ \$60.00 per person

4-course set dinner menu @ \$70.00 per person

Prices include a glass of sparkling wine and party packs

APPETISER

Prawn Cocktail
Bloody Mary Sauce

SOUP

Creamy Chestnut Soup
Bacon, Garlic Bread

MAIN COURSE

Baked Hamachi
Parsley Vinaigrette

or

Braised Beef Cheek
Burgundy Sauce

DESSERT

Crème Brulee
Winter Berry, Cinnamon Compote

Freshly Brewed Coffee or
Selection of Tea

Early-bird promotion:
Book by
10 Dec 2023 to
enjoy \$5 off

New Year's Eve

Sun, 31 Dec 2023

SET MENU

Lunch: 12pm – 3pm | Dinner: 5.30pm – 7.30pm (1st seating) / 8pm – 10pm (2nd seating)

3-course set lunch menu @ \$65.00 per person

4-course set dinner menu @ \$75.00 per person

Prices include a glass of sparkling wine and party packs

APPETISER

Coquilles St Jacques
Lemon Garlic Butter

MAIN COURSE

Black Pepper King Prawn
Lime, Charcoal Oil

or

Nagano Pork Loin
Garlic jus, Fennel Apple Salad

SOUP

Chicken Mulligatawny Soup

DESSERT

Matcha Green Tea Molten
Lava Cake
Vanilla Ice Cream

Freshly Brewed Coffee or
Selection of Tea

New Year's Day

Mon, 1 Jan 2024

SET MENU

Lunch: 12pm – 3pm | Dinner: 5.30pm – 7.30pm (1st seating) / 8pm – 10pm (2nd seating)

3-course set lunch menu @ \$60.00 per person

4-course set dinner menu @ \$70.00 per person

Prices include a glass of sparkling wine and party packs

APPETISER

Sous Vide Octopus
Romesco, Arugula

MAIN COURSE

Fillet of Barramundi
Tahini with Walnut, Chickpea

or

Slow-cooked Lamb Shank
Natural Jus, Potato Mash

SOUP

Creamy Mushroom-
Thyme Soup

DESSERT

Crepe in Orange Liqueur Sauce
Vanilla Ice Cream

Freshly Brewed Coffee or
Selection of Tea