

CHRISTMAS BUFFET BRUNCH EXTRAVAGANZA

THE GRAND BALLROOM Thursday, 25 December 2025 12.00 p.m. to 3.30 p.m.

SGD 998 per adult*

Inclusive of unlimited pours of Champagne Cristal 2015, House Red / White wines and draught beer with a serving of Oscietra caviar (30g)

SGD 798 per adult*

Inclusive of unlimited pours of Champagne Dom Pérignon 2015, House Red / White wines, draught beer

SGD 338 per adult*

Inclusive of unlimited pours of Champagne Barons de Rothschild Ritz Réserve Millésime Champagne Barons de Rothschild Réserve Ritz Rosé NV House Red / White wines, and draught beer

SGD 298 per adult*

SGD 169 per child (six to 12 years old)*
SGD 84.50 per child (three to five years old)*

*Inclusive of unlimited pours of soft drinks, flavoured sparkling water and fruit juice

Should you have any concerns regarding food allergies or dietary restrictions, please check with our chefs before serving yourself. Menu is subject to change.

All prices are in Singapore dollars, subject to prevailing service charge, goods and services tax.



Fresh Fruit and Berries (V)

Watermelon, Honeydew, Cantaloupe, Kiwi, Dragon Fruit, Mixed Berry,
Muscat Grape, Strawberry

La Fromagerie

Sainte-Maure de Touraine, Bleu d'Auvergne, Mimolette, Comté, Gruyère, Brie de Meaux, Époisses, Coulommiers, Stilton, Reblochon

Condiments

Fruit Paste, Dried Fruit, Nuts & Crackers

Bakery Corner (V)

Danish, Croissant, Brioche, Cinnamon Bun, Whole Wheat Bread Selection of Muffin, Bread Roll, Crusty Bread Loaf, Lavosh, Cheese Stick (V)

Soup

Lobster Bisque, Seafood Dumplings, Champagne Crème Cream of Butternut Squash (V)

Salad Counter (V)

Romaine Lettuce, Red Oak Leaf, Endive, Butterhead Lettuce, Carrot, Heirloom Tomato
Boiled Asparagus, Roasted Mushroom
Arugula Salad, Shaved White Asparagus
Boiled Broccoli, Baby Spinach

Condiments

Ranch, Italian, Balsamic

(V) Denotes Vegetarian

Menu is subject to change.



Charcuterie

Duck Pate, Prune, Armagnac
Potted Pork, Duck Rillettes
Salmon Gravlax
Smoked Scottish Salmon
Serrano, Jamon Iberico, Prosciutto Ham, Iberia Chorizo

Melba Toasts, Grenadine Poached Pear, Capers, Cornichon, Mustard

Chirashi & Sashimi

Salmon, Maguro, Hokkaido Scallop, Hamachi, Amaebi, Ikura

On Niigata Sushi Rice

Tsukemono, Shredded Myoga, Bonito Shoyu, Wasabi

Seafood on Ice

Freshly Shucked Oyster, Poached Boston Lobster, Mussels, Clam, Half-Shell Scallop Confit with Roe, Boiled Tiger Prawn

Condiments

Mignonette, Cocktail Sauce & Lemon Wedge



Western Carvings

Roasted US Beef Prime Rib, Sauce Madeira
Potato Mousseline, Green Pea Mash, Yorkshire pudding

Glazed Gammon Ham
Candied Ginger, Glazed Chestnut

Roasted Turkey
Bread & Chestnut Stuffing, Cranberry, Giblet Sauce

Roasted Yaramundi Lamb Chop & Pulled Lamb Shoulder Smoked Root Vegetables Stew, Sauce à la Diable, Fresh Mint Jelly

Cioppino

Snapper, King Prawn, Octopus Legs, Pitted Olive

Pasta Station

Choice of Spaghetti or Penne
With Choice of Beef Bolognaise, Marinara Sauce, Pesto Alfredo
Diced Pancetta in Oil, Forest Mushroom, Asparagus, Artichoke
Grated Parmigiana, Chilli Flake

Omelette (V)

Omelette with Ricotta, Mushroom Alfredo, Truffle Paste, Micro Herbs

(V) Denotes Vegetarian



Chicken Shawarma

Panini Toasted Lavash Bread
Onion, Cucumber Relish, Spiced Tahini Yoghurt
Aloo Gobi, Dhal Makhani, Palak Paneer (V)

Hot Vegetarian Corner

3 Grain Pilaf, Toasted Pine Nut, Herbs
Eggplant Parmigiana
Sautéed Brussel Sprout, Salsa Verde
Caramelised Pumpkin, Onion

(V) Denotes Vegetarian

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Patisserie

Milk Chocolate Feuilletine Cake, Gingerbread

"Yuletide" Chocolate Fudge Cake

Soursop Lemon Log Cake

Almond Stollen

Cassis Chestnut Choux

Spiced Chocolate Mousse, Gluhwein Pear Tart

Mango Pudding, Mango Pomelo Salsa, Bird's Nest

White Christmas Sphere

Pistachio Raspberry

Chocolate & Vanilla Brûlée Log

Ivory Gingerbread Verrine

Assorted Festive Macarons and Cookies

Assorted Handcrafted Pralines

Artisan Chocolate Truffles

Festive Pannetone, Mascarpone Cream

Warm Pastry

Baked Cheese Tart

À La Minute

Molten Chocolate Cake, Vanilla Ice Cream, Mango Passion Sorbet Warm Christmas Pudding, Brandy Butter, Vanilla Gelato



CHILDREN'S MENU

Appetisers

Grilled Chicken Supreme, Potato, Corn, Ranch Dressing
Green Apple Coleslaw, Raisin (V)
Hokkaido Milk Bun, Tuna Remoulade, Celery

Soup

Cream of Mushroom Soup, Portobello, Garlic Croutons (V)

Hot Selections

Fried Fish Fritter, Sauce Gribiche
Curly Fries, Ketchup, Japanese Mayonnaise (V)
Cauliflower Mornay, Egg Mimosa Garnishes (V)
Chicken Fricassée, Forest Mushroom
Roasted Pork Balls, Marinara Sauce, Bacon Bits
Beef Slider, Tomato Mustard, Melted Cheddar

Desserts

Fruit and Berry Jelly
Chocolate Brownie
Festive Cupcake
Mini Christmas Fruit Cake
Mini Minced Pie
Almond Stollen
Assorted Gummy, Candy, and Chocolate Dragée
Assorted Festive Cookies

(V) Denotes Vegetarian



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