

# beach road kitchen

## FESTIVE CELEBRATION

*24 December 2025 | 31 December 2025*

*Dinner, 6pm to 10pm*

*25 December 2025*

*Lunch, 12.30pm to 3.30pm | Dinner, 6pm to 10pm*

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Adult \$178++ | Child \$89++

*Children aged 6 to 12 years old  
are eligible for child pricing*

# COLD SEAFOOD ROOM

## SEAFOOD ON ICE

Boston Lobster, Boston Lobster Claw, Japanese Murotsu Oysters on the Half-shell, Poached Prawns, Snow Crab Legs, Flower Clams, White Clams, Crawfish, Black Mussels, Australian Abalone

### SAUCES & CONDIMENTS

*Nam Pla Prik, Vietnamese Seafood Dip, House-made Thai Chili Sauce, Garden Mint-Mango Mignonette, Wasabi Aioli, Red Wine Vinegar & Shallots, Cocktail Sauce, Tabasco, Wrapped Lemon*

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## SASHIMI

Salmon, Tuna

6 Premium Sushi Selection

### SAUCES & CONDIMENTS

*Wasabi, Pickled Ginger, Soya*

Soba Noodles

### CONDIMENTS

*Pickled Radish, Bonito Flakes, Dried Nori Strips*

*Menu and prices are subject to change.*

 *Made with ingredients from the JW garden*

# COLD SEAFOOD ROOM

## SMOKED FISH CHARCUTERIE

Selection of 4 Cold Cuts and 2 Cured Fish

### SAUCES & CONDIMENTS

*Gherkins, Capers, Onions, Chives, Crème Cheese, Whole Grain Mustard, Dijon Mustard*

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## CHEESE & CHARCUTERIE

6 Types of Cheese

### SAUCES & CONDIMENTS

*Almond, Walnuts, Quince Paste, Marinated Artichokes, Marinated Olives, Red Grapes, Dried Apricot, Dried Prunes, Tomato Chutney, Honeycomb, Water Crackers, Ritz Crackers, Sesame and Cheese Lavosh*

## SALAD BAR

Selection of Fresh Lettuce

*Mesclun Mixed Greens, Green Coral, Romaine, Baby Spinach, Wild Rocket, Radicchio*

### DRESSING

*Orange Dressing, Caesar Dressing, Italian Dressing, Selection of Oils and Vinegars*

### CONDIMENTS

*Chia Seed, Flax Seed, Basil Seed, Pumpkin Seed, Sunflower Seed, Walnut, Pecan Nut, Almond, Pine nut, Cashew Nut, Citrus Broccoli, Curry Cauliflower, Roasted Artichoke, Roasted Pumpkin, Couscous, Quinoa, Scrambled Tofu, Spring Onion Salad*

*Menu and prices are subject to change.*

# BAKERY

## Selection of Bread

Dark Rye Whole Loaf, French Baguette, Multigrain Whole Loaf, Wholemeal Whole Loaf, Mini Brioche, Ciabatta, Tomato Focaccia, Linseed Roll, Grissini Sticks, Cheese Lavosh

## SELECTION OF HOMEMADE BUTTER

*Shio Kombu Butter*

*Garden Tarragon-Garlic Butter* 

# NOODLE BAR

## Prawn Noodle Soup

Fish Maw and Crab Meat Collagen Soup

## Poached Chicken

Roasted Pork Belly

*Customise your bowl with a selection of 8 types of vegetables*

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 *Made with ingredients from the JW garden*

# INTERNATIONAL SPECIALTIES

## CARVING STATION

Roasted Turkey  
Sustainable Maple Glazed Gammon Ham  
Salmon Wellington  
Slow Roasted Wagyu Beef Steamship

### SAUCES & CONDIMENTS

*Pommery Mustard, Dijon Mustard, Black Pepper Jus, Veal Jus,  
Cranberry Sauce, Cinnamon Pineapple Reduction, Balsamic Salt, Cajun Salt,  
Chilli Salt, Citrus Salt, Charcoal Salt*

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## WESTERN HIGHLIGHTS

Seafood Bouillabaisse  
Lamb Navarin  
Grilled Duck Breast, Mustard Jus  
Seafood Marinara  
Truffle Mashed Potato  
Roasted Pumpkin, Cajun Maple  
Mac and Cheese  
Sautéed Brussel Sprouts, Bacon  
Roasted Seasonal Vegetables

## OVEN BAKED

### PIZZA

Truffle Pizza  
Meat Lovers Pizza  
Spinach Ricotta Pizza  
Marinara Pizza, Garden Basil 

*Menu and prices are subject to change.*

 *Made with ingredients from the JW garden*

# ASIAN DELIGHTS

## LIVE LAKSA STATION

*Craft your version of Singapore's favourite local dish*

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## LOCAL HIGHLIGHTS

Salted Fish Fried Rice

King of Pork Rib

Teo Chew Style Steamed Barramundi

Chilli Crab, Golden Mantou Bun

Seasonal Greens

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## NASI LEMAK STATION

Coconut Rice, Crispy Fried Chicken Wing, French Bean with Dried Shrimp, Begedil

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## LOCAL SNACKS

Prawn Crackers

Garlic Crackers

Fish Crackers

Papadum

# CHARCOAL GRILL

## LIVE BBQ STATION

Grilled Chicken Satay, Peanut Sauce

Grilled Pork Satay, Peanut Sauce

BBQ Flower Crab with Parmesan Butter

BBQ Sambal Lobster with House-made Chinchalok

Baked Oyster with Bacon and Spinach

*Menu and prices are subject to change.*

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# THE PATISSERIE

## PASTRIES

Pandan Durian Yule Cake   
Burnt Cheesecake  
Santa Berry Banana Macadamia Cake  
Sea Salt Hazelnut Chocolate Gâteau  
Lychee Raspberry Melon Tart  
Lemon Peppermint Snowman Macaron  
Cherry Compôte, Earl Grey-Milk Chocolate Mousse  
Orange Peach Mini Log  
Sudachi Meringue Christmas Tree Choux

Apple Vanilla Custard Puff Pastry  
Dalgona Opera Verrine  
Mango Passion Lime Verrine  
Spiced Chestnut Crème Caramel with Rum Sauce  
Traditional Christmas Minced Meat Pie  
Maple Pecan Tart  
Sugee Fruit Cake

Assorted Kueh  
Assorted Christmas Cookies  
Christmas Fruit Punch

*Menu and prices are subject to change.*

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# LIVE DESSERT STATION

## GELATO & SORBET OF THE DAY

*Rotates on a daily basis*

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## YOGHURT SOFT SERVE

CONDIMENTS

*Hundreds & Thousands, Biscoff Bits, Almond Flakes,  
Oreo Crumbs, Pumpkin Seeds, Cranberries*

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## SOUFFLÉ PANCAKE

CONDIMENTS

*Crème Anglaise, Spiced Banana Compôte, Pandan Kaya Jam, Caramel Sauce,  
Hazelnut Chocolate Sauce*

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## RUBY CHOCOLATE FOUNTAIN

CONDIMENTS

*Fresh Strawberries, Marshmallows, Pretzel Sticks,  
Dried Mango, Dried Kiwi, Dried Apricot*

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