

beach road kitchen

FESTIVE CELEBRATION

24 December 2025 | 31 December 2025

Lunch, 12pm to 3pm

1 January 2026

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

Adult \$128++ | Child \$64++

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

COLD SEAFOOD ROOM

SEAFOOD ON ICE

Boston Lobster, Boston Lobster Claws, Japanese Murotsu Oysters on the Half Shell, Poached Prawns, Snow Crab Legs, Flower Clams, Black Mussels

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

SASHIMI

Salmon, Tuna

6 Premium Sushi Selection

SAUCES & CONDIMENTS

Wasabi, Pickled Ginger, Soya

Soba Noodles

CONDIMENTS

Pickled Radish, Bonito Flakes, Dried Nori Stripes

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

CHEESE & CHARCUTERIE

6 Types of Cheese

SAUCES & CONDIMENTS

Almond, Walnuts, Quince Paste, Marinated Artichokes, Marinated Olives, Red Grapes, Dried Apricot, Dried Prunes, Tomato Chutney, Honey Comb, 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, Multi-Grain Whole Loaf, Whole-Meal 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 Noodles Soup

Crab Meat Collagen Soup

Poached Chicken

LIVE LAKSA STATION

Craft your version of Singapore's favourite local dish

Customise your bowl with a display of 8 types of vegetables

Menu and prices are subject to change.

 *Made with ingredients from the JW garden*

INTERNATIONAL SPECIALTIES

CARVING STATION

Roasted Turkey
Sustainable Maple Glazed Gammon Ham
Roasted Wagyu Beef Ribeye

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*

WESTERN HIGHLIGHTS

Vegetable Pilaf Rice
Grilled Duck Breast, Mustard Jus
Seafood Marinara
Truffle Mash Potato
Roasted Pumpkin, Cajun Maple
Classic Mac & Cheese
Sautee Brussel Sprout with Bacon
Roasted Seasonal Vegetable

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

LOCAL HIGHLIGHTS

Salted Fish Fried Rice
King of Pork Rib
Teo Chew Style Steamed Barramundi
Chilli Crab, Golden Mantou Bun
Seasonal Greens

NASI LEMAK STATION

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

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, Parmesan Butter
BBQ Sambal Prawn, Housemade Chinchalok

Menu and prices are subject to change.

 *Made with ingredients from the JW garden*

THE PATISSERIE

PASTRIES

Pandan Durian Yule Cake 

Burnt Cheesecake

Santa Berry Banana Macadamia Cake

Sea Salt Hazelnut Chocolate Gateaux

Lychee Raspberry Melon Tart

Lemon Peppermint Snowman Macaron

Cherry Compote, Earl Grey-Milk Chocolate Mousse

Orange Peach Mini Log

Sudachi Meringue Christmas Tree Choux

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.

 *Made with ingredients from the JW garden*

LIVE DESSERT STATION

GELATO & SORBET OF THE DAY

Rotates on daily basis

YOGHURT SOFT SERVE

CONDIMENTS

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

SOUFFLÉ PANCAKE

CONDIMENTS

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

RUBY CHOCOLATE FOUNTAIN

CONDIMENTS

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

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