

beach road kitchen

FESTIVE LUNCH

SATURDAY AND SUNDAY

24 November 2025 to 30 December 2025

Adult \$108++ | Child \$54++

*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, White Clams, Flower Clams, Black Mussels, Crawfish

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 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

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 Crab Meat Collagen Soup

Poached Chicken

Roasted Pork Belly

Customise your bowl with a selection 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
72 Hour Braised Wagyu Beef Short Rib

SAUCES & CONDIMENTS

*Pommery Mustard, Dijon Mustard, Black Pepper Jus, Veal Jus,
Horseradish Sauce, Rosemary Jus, Balsamic Salt, Cajun Salt, Chilli Salt,
Citrus Salt, Charcoal Salt*

WESTERN HIGHLIGHTS

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

OVEN BAKED

PIZZA

Meat Lover Pizza
Truffle Pizza
Margherita 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

LOCAL HIGHLIGHTS

Salted Fish Fried Rice
Stir-fried Marmite Chicken
Teo Chew Style Steamed Barramundi
Chilli Crab, Golden Mantou Bun
Seasonal Greens

NASI LEMAK STATION

Coconut Rice, Crispy Fried Chicken Rice, Sambal Okra, 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, House-made Chinchalok

Menu and prices are subject to change.

 *Made with ingredients from the JW garden*

THE PATISSERIE

PASTRIES

Pandan Durian Cake 

Burnt Cheesecake

Berry Banana Macadamia Cake

Hazelnut Chocolate Gâteau

Lychee Raspberry Melon Tart

Lemon Peppermint Macaron

Cherry Compôte, Earl Grey Milk Chocolate Mousse

Orange Peach Roulade Cake

Sudachi Meringue Choux

Portuguese Egg Tart

Chestnut Crème Brûlée

Mango Passion Lime Verrine

Dalgona Opera Verrine

Assorted Nyonya Kueh

Assorted Chocolate Pralines

Assorted Cookies

Menu and prices are subject to change.

 *Made with ingredients from the JW garden*

LIVE DESSERT STATION

GELATO & SORBET OF THE DAY

Rotates on a 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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