

FOOD & DRINKS

# 43 best Christmas meals for festive feasting, including buffets, takeaways, and set menus

BY SHERVON THIAM

The holiday season is drawing near, and we're thankful to be able to revel in the festivities with our loved ones. That being said, we've got plenty of preparations to check off our list.

From gifts to buy for our loved ones to organising Christmas gatherings and parties, things can definitely get a little messy.

To make things easier for you, we're here with a compiled list of the best dining experiences to make your festivities a breeze.

## Buffet

### Racines Sofitel Singapore City Centre



Fill yourself up at this Weekday Semi-buffet Dinner (S\$98 per adult) featuring sought-after classics such as Seafood Shepherd's Pie, Gammon Ham, and Duck Breast in Mulled Wine, along with unlimited servings of salads, soups, appetisers, and desserts.

Look forward to a sumptuous buffet brimming with Roasted Turkey with Truffle Butter, Chargrilled Angus Beef with Mustard Sauce, Miso Glazed Halibut with Beurre Blanc Sauce and more for Christmas Eve Dinner (S\$138 per adult), Christmas Brunch (S\$148 per adult), and Boxing Day Brunch (S\$148 per adult).

Alternatively, you can go for the casual festive set lunch (from S\$39) or festive set dinner (from S\$65) with delights such as Hay-smoked Magret Duck Breast with Christmas Spice, Soy Baked Cod Fish with Seasonal Vegetables, and Chestnut Mousse.

If pastries and teas are more of your style, visit them for a festive afternoon tea (S\$128 for two persons). Here, you can enjoy finger sandwiches with beautifully designed pastries like Mini Roasted Turkey Sandwich, Chestnut Berry Financier, and Pecan Cinnamon Cheesecake.

**Address:** 9 Wallich Street, Singapore 078885  
**Opening hours:** Breakfast: 7am – 10.30pm | Lunch: 12pm – 3pm | Dinner: 5.30pm – 10pm  
**Reservations:** [Chope](#)

### LATEST PRIVILEGES



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Peppermint at PARKROYAL COLLECTION Marina Bay



Experience Peppermint’s festive buffet feast from 25 November 2022.

This includes their signature Festive Tom Turkey, served with Chestnut Stuffing and Giblet Gravy, Maple and Clove Chicken Ham, served with Cranberry Jam, Truffle Black Festive Tom Turkey served with Chestnut Stuffing, and Yorkshire Pudding with Giblet Gravy.

For Christmas Eve and Christmas Day, the buffet spread will serve up mouth-watering dishes, including the 16 Hours Pot-roasted Wagyu Beef Belly with Barley and Apple “Risotto”, Salmon and Prawn Mousse En Croûte with Truffle Cream and Salmon Roe, Baked Oyster Biltmore, and Gingerbread Spiced Sweet Potato Pie.

A spread of Christmas cakes and desserts will also be available, featuring the Sudachi Strawberry Verrines and Opalys Mango Calamansi.

**Address:** 6 Raffles Boulevard, Peppermint at PARKROYAL COLLECTION Marina Bay, Level 4, Singapore 039594  
**Opening hours:** Breakfast: 7am – 11am (Daily) | Lunch: 12pm – 2.30pm (Mon – Fri) and 12pm- 3pm (Sat – Sun) | Dinner: 6.30pm – 10pm (Daily)  
**Reservations:** Call 6845 1111, email [peppermint.prsmb@parkroyalcollection.com](mailto:peppermint.prsmb@parkroyalcollection.com), or through its [website](#)

ALLEY ON 25



Kick off the celebrations with a themed Festive Afternoon Tea (S\$55). Warm your tastebuds with the Celeriac, Hazelnut, and Truffle Soup before diving into dishes such as Foie Gras Terrine with fruit bread and caramelised fig, as well as the Spicy Chipotle Turkey Croissant.

Those with a sweet tooth will enjoy festive-themed sweets, including Strawberry Valrhona Chocolate Lollipop and Christmas Black Forest Trifle.

On Christmas Eve and Day, fill your stomach with a themed buffet for dinner and lunch (Adult: S\$148 and Children: S\$74). Whet your appetite with up to four types of salads, a charcuterie and cheese station, and seafood on ice, such as fresh oysters, sashimi, and shellfish.

Save some space for festive mains like Roasted Whole Turkey, Beef Cheeks braised in red wine sauce, Turkey Breast Roulade with Chestnut Stuffing, and Honey Citrus Baked Ham.

Don’t forget to complete your meal with desserts like the Panettone Pudding with Vanilla Anglaise, Santa Hat Brownies, and Gingerbread Berry Tiramisu.

Make your reservation before 15 December 2022 to enjoy 10% off early bird bookings for the Christmas Eve and Day buffet.



‘CHOOSE GOOD WITH MANDAI’ and enjoy a fo



Celebrate the holiday season at Möet & Chandon Welcom



**Address:** 5 Fraser Street, Singapore 189354  
**Opening hours:** 3pm – 5pm (Festive Afternoon Tea), 6pm – 10pm (Christmas Eve Dinner Buffet), and 12pm – 2.30pm (Christmas Day Lunch Buffet)  
**Reservations:** Through its [website](#)

**Lime Restaurant**



Expect a lavish spread at the Festive Buffets from brunch all the way to dinner.

Indulge in dishes such as Oysters and Snow Crabs. You won't be missing out on Christmas favourites like the Roast Herb Crusted Sirloin, Traditional Roast Turkey & Stuffing, and Triple Glazed Ham too.

If you'd rather have a lighter Christmas celebration that won't leave you too stuffed, the afternoon tea offered is a better choice for you as it offers treats such as Crispy Lobster Arancini.

Lunch: S\$79 per adult, S\$39.50 per child. Brunch: S\$128 per adult, S\$64 per child. Dinner: S\$108 per adult, S\$54 per child (Sunday to Thursday), S\$128 per adult, S\$64 per child (Friday and Saturday).

**Address:** 3 Upper Pickering Street, Singapore 058289  
**Opening hours:** Click [here](#) to see opening hours  
**Reservations:** Call 3138 2251 or email [dining.prpsps@parkroyalcollection.com](mailto:dining.prpsps@parkroyalcollection.com)  
**Order:** Through its [website](#)

**Tablescape**



Tablescape is offering a grand buffet (S\$128) brimming with fresh seafood, perfect roasts, and Christmas classics.

You can expect generous starters such as fresh Boston lobster, prawns, and mussels poached in a flavourful house-made court bouillon.

There's also a Carving Station with dishes such as a Whole Roasted Chicken marinated with herbs, and something closer to home like the house-made Singapore Chilli Crab sauce served with mantou.

From 21 November 2022 to 1 January 2023, there are also festive Set Lunch and Set Dinner menus (S\$48) available for all your festive get-togethers.

You'll enjoy starters like the Chestnut soup topped with crispy prosciutto, potatoes, and chives, served with house-made sourdough. You'll also be treated to mains like the slow-roasted Australian Angus Beef Striploin.



**Address:** 10 Coleman Street, Grand Park City Hall, Level 3, Singapore 179809  
**Opening hours:** Lunch: 12pm – 2pm (Mon – Sat) | Sunday Brunch: 12pm to 3pm | Afternoon Tea: 2.30pm to 4.30pm (Mon – Fri) and 3pm to 5pm (Sat and Sun) | Dinner: 6pm – 10pm  
**Reservations:** Call 6432 5566, email [hello@tablescape.sg](mailto:hello@tablescape.sg) or through its [website](#)

## Asian

### Goodwood Park Hotel



If you want a mix of Christmas-inspired Asian cuisine and traditional Christmas treats, head down to Goodwood Park Hotel for its wide selection.

The Asian-inspired interpretations of the Christmas dishes are what got us turning heads. Instead of the usual turkey, you can expect a Chinese-style Braised Whole Turkey with braised eggs, peanuts, and homemade chilli sauce (S\$338).

After you enjoy some savoury dishes, don't forget about the desserts. There are new treats like the Jolly Holiday Travel Cake (S\$98), Pink Party Christmas Tart (S\$68), and the Christmas Durian Combo which features a medley of exquisite D24 durian delights.

Takeaway offerings are available at The Deli from 15 November 2022 to 26 December 2022. An advance order of five days is needed for takeaways and the last pre-order date is 19 December 2022.

**Address:** 22 Scotts Road, Singapore 228221  
**Opening hours:** Click [here](#) to view all opening hours  
**Reservations:** Through its [website](#)

### Neon Pigeon



If you're looking for something different from your traditional Christmas dinner, this modern Japanese cuisine interpretation of Christmas will do the trick.

You'll get a taste of exclusive dishes such as the Toro Tartare with Caviar (S\$42) and Three Textures of Tuna Roll with Spicy Uni Sauce (S\$39).

Bringing your extended family or old squad of friends out for a meal? Get the sharing plate of Sakemushi Steamed Hirame (S\$108), which comes with four sides including Mashed Potatoes, Wasabi Pepper Gravy, Spinach Salad with Tosazu, and House Pickles.

You can even swap the fish for a Bucket of Quail Kaarage (S\$128) if your companions aren't a fan of seafood.



**Address:** 36 Carpenter Street, #01-01, Singapore 059915

**Opening hours:** 5.30pm – 12am (Daily)

**Reservations:** Through its [website](#)

**Firangi Superstar**



For another twist to your usual Christmas meals, spice things up this year and head over to Firangi Superstar for an exclusive meal that features Indian cuisine with a festive twist.

Our mouth waters at the thought of tasting their North x Southwest dish which is a Boston Lobster Goanese curry, or even the Black Truffle Naan (S\$22).

**Address:** 20 Craig Road, #01-03, Singapore 089692

**Opening hours:** 12pm – 3pm and 5.30pm – 12am (Mon – Sat)

**Reservations:** Through its [website](#)

**Western**

**Fiamma**



From 24 to 26 December, celebrate Christmas with Fiamma's festive dinner and brunch menus.

You'll want to have a taste of their Baccala Alla Veneziana, which is a Venetian-style salted cod and crunchy pave of fried polenta and rosemary oil.

There is also the Crudo Di Capesante which is a Hokkaido scallop carpaccio with pine nuts, dry cherry tomatoes, olives, and a ginger honey dressing.

Don't forget about the Risotto Ai Gamberi Rossi Di Mazara. This dish features Sicilian red prawn risotto with sea algae and delicately perfumed citrus.

**AVENUE ONE's review:** The crudo from the antipasti section is definitely a highlight you'll need to order when you're at Fiamma.





Besides the Crudo Di Capesante, the Crudo Di Orata E Ricci Di Mare, which features marinated sea bream, charred lemon condiment and sea urchin, is a refreshing and delectable dish that we really enjoyed.



The Tramezzini Caviale E Granchio Reale from the Aperitivo section is another item that was memorable. This is a slightly seared sandwich with king crab and Oscietra caviar that offers a burst of flavour and a comforting creamy texture.

**Address:** 1 The Knolls, Sentosa Island, Singapore 098297

**Opening hours:** Click [here](#) to view all opening hours

**Reservations:** Through its [website](#)

**Related read:** [Chef Mauro Colagreco opens Fiamma, his first restaurant in Singapore. Here's what to order](#)



The Marmalade Pantry



The Marmalade Pantry’s ‘Once Upon A Christmas’ feast is here with sumptuous dishes like succulent roasts and mouth-watering sides.

Whether you want to have your celebrations at home for a casual gathering or a dine-in experience, The Marmalade Pantry offers both options for you.

Indulge in dishes from the carvery (S\$58 to S\$128) from the takeaway and delivery selection. This includes your traditional Christmas meats like the new Roasted Turkey with honey, lavender, and peppercorn and the Lavender Honey Pepper Chicken.

Complete your meal with sides (S\$18 to S\$26) such as the new Roasted Vegetables and Roasted Sweet Potatoes with Vanilla and Maple Glaze as well as their signature Mac & Cheese.

**AVENUE ONE’s review:** Despite being a picky eater, I was left feeling deeply satisfied with all the dishes on the Christmas menu.



Besides the sumptuous Roasted Turkey, which was both tender and flavourful, I thoroughly enjoyed their signature Mac & Cheese and Roasted Sweet Potatoes with Vanilla and Maple Glaze.



It might sound cheesy (pun intended) but the Mac & Cheese washed away any discomfort, even though the cheese and sauce were thicker and creamier.



The Roasted Sweet Potatoes with Vanilla and Maple Glaze was a dish I kept going back for throughout my meal. The sweetness of the vanilla and maple glaze paired perfectly with other savoury dishes, and it almost served as a palate cleanser. It wasn't too saccharine either, but enough to satisfy my sweet tooth.

**Address:** Click [here](#) to view locations

**Opening hours:** Click [here](#) to view opening hours

**Reservations:** Call 6734 2700 (ION Orchard), 6385 0741 (Oasia Hotel Downtown), and 8661 9564 (BHG Bugis Junction)

#### **PS.Cafe**



Aside from the usual delicious dishes from the main menu, there's more to enjoy at PS.Cafe this Christmas. Your taste buds are in for a ride as you enjoy their twists on the classics.

Start off with their festive appetisers like Baked Brie and Petit Turkey Cranberry Caesar.

Save some stomach space for mains like the PS. Traditional Christmas Dinner, which is a succulent oven-roasted turkey. Tuck into their Lobster Rockefeller and Torn Prawn Linguine too.

PS.Cafe's Christmas menu of specials will be available from 5 December 2022 to 31 December 2022.

**Address:** Click [here](#) to view all outlets

**Opening hours:** Click [here](#) to view all opening hours

**Reservations:** Book for PS.Cafe [Ann Siang Hill](#), [East Coast Park](#), [Great World City](#), [Harding](#), [Katong](#), [One Fullerton](#), [Palais Renaissance](#), [Paragon](#), and [Raffles City](#)



Artemis Grill



Start your festive celebrations with two new appetisers over at Artemis Grill. Try the Root Vegetable Consommé with Ricotta Dumplings, Sage, and Black Winter Truffle (S\$18) or Burrata with Marinated Cherry Tomatoes, Pumpkin Seed Pesto, and Oregano (S\$28).

Main dishes like the Turkey Breast served with Crushed Brussel Sprouts, Apricot Pork Stuffing, Candied Chestnuts, and Armagnac Jus (S\$36) is an excellent choice. If you prefer meat-free dishes, the Kabocha Pumpkin Agnolotti (S\$32) is also an option available for you to go for.

Complement these mains with side dishes like the Potato Hash with Crème Fraiche, Bottarga, and Chive Gravy (S\$18) or the Grilled Asparagus with “Sauce Choron” and Tomato Hollandaise (S\$18).

Complete your gastronomic experiences with desserts for two. Try the Apple Tart Tatin made with Pink Lady Apples, and Toffee Sauce, served with Vanilla Bean Ice-Cream (S\$28). Or, have a bite of the new Pistachio Semifreddo with “Kataifi” Raspberry, Honeycomb, and Attiki Honey (S\$18).

**Address:** 138 Market Street, Level 40, Singapore 048946  
**Opening hours:** Lunch: 11.30am – 2.30pm (Tue – Fri) | Dinner: 5:30pm – 10pm (Tue – Fri and Sat)  
**Reservations:** Call 6635 8677 or email [enquiries@artemisgrill.com.sg](mailto:enquiries@artemisgrill.com.sg)

Binary



Offering a range of cocktails and festive specials, Binary is a great place for gatherings and parties with a close group of friends.

Enjoy the Bottomless Festive Punch Bowls (S\$58 per person) that come with unlimited pours of five different cocktails from 16 December 2022 to 31 December 2022, on Fridays and Saturdays between 6pm to 9pm.

Pair the beverages with meals that Binary has prepared for you. The star of the show is the Ham & Beef Platter (S\$238), which offers the best of both worlds with honey-baked ham (500g) and Angus OP Rib (1kg).

If you're looking for dishes a little closer to home, try the Hong Kong Egglet (S\$118), served with a luxurious tin of oscietra caviar (30g), egg salad, onions, and chives.

Festive Christmas roasts and à la carte dishes are available for dine-in only from 12 December to 31 December 2022.

**Address:** 390 Orchard Road, Palais Renaissance, #01-01A, Singapore 238871  
**Opening hours:** 11.30am -10.30pm (Daily)  
**Reservations:** [Chope](#)

**Bistecca Tuscan Steakhouse**



You're going to need to save some stomach space before heading to this steakhouse for your Christmas meal.

From 1 December 2022, you can enjoy a Christmas meal that's jam-packed with delicious dishes.

Begin your experience with the seasonal appetiser Tuna Carpaccio served with smoked eggplant, arugula, Parmigiano Reggiano, and basil (S\$28). For the second course, enjoy their new pasta dish, Spaghetti Al Tartufo, which comes with black winter truffle and Pecorino Romano (S\$38).

The Signature F1 Wagyu Tomahawk is definitely worth every cent spent (S\$258) with its high-quality cut.

Accompany your meal with seasonal side dishes like Mac n' Cheese made with bechamel, gruyère cheese, and bread crumbs (S\$18).

Lastly, enjoy their new White Christmas Yule Cake made with limoncello, vanilla cream, and raspberry gelato (S\$16).

**Address:** 26 Mohamed Sultan Road, Singapore 238970  
**Opening hours:** Lunch: 12pm – 1.30pm | Dinner: 6pm – 11pm  
**Reservations:** Call 8298 1021 or through its [website](#)

**Restaurant Gaig**



Traditional Spanish Christmas classics of roasted meat and succulent seafood are just some of the specials from Restaurant Gaig.

The Stuffed Spring Chicken with Pork Belly, Truffle, and Nuts (S\$36) is a returning favourite that you can't miss out on. The boneless spring chicken stuffed with pork belly, black winter truffle, pine nuts, raisins, and dried apricots is one that's simply irresistible.

Another dish you can look forward to is the Monkfish Tail with Salsa Verde and Clams (S\$34). A classic dish from Basque Country, the pan-seared monkfish tail is served with clams and then cooked in a salsa verde of white wine, white fish stock, garlic, and parsley.



Restaurant Gaig's festive highlights are available from 1 December 2022 to 31 December 2022. The Festive Plates are available only for dine-in, during lunch and dinner.

**Address:** 16 Stanley Street, Singapore 068735  
**Opening hours:** Lunch: 12pm – 3pm | Dinner: 6pm – 11pm  
**Reservations:** Call 6221 2134, WhatsApp 9771 2674, or email [singapore@restaurantgaig.com](mailto:singapore@restaurantgaig.com)

**RedDot BrewHouse Dempsey**

Whether you're celebrating with friends or family, these treats are guaranteed to pamper your taste buds.

For those who enjoy a nice cocktail, feel the Christmas magic in the air as you sip on The Blue Christmas. This drink is a blend of a sweet blend of pineapple, coconut, and egg white mixed with gin and blue curacao.

While you're sipping on your cocktail, immerse yourself deeper in the festive spirit with Twelve Days of Christmas. This is a platter that features twelve types of starters for sharing. It includes gazpacho, strawberry Santa sticks, Manchego cheese, and so much more.

For mains, you can enjoy the delectable Happy Turkey. This succulent stuffed turkey breast roulade is served with salsa sauce and mustard cream.

**Address:** 25A Dempsey Road, #01-01, Singapore 247691  
**Opening hours:** 11.30am – 10pm (Mon), 11.30am – 10.30pm (Sun, Tue – Thu), 11.30am – 11pm (Fri and Sat), and 11.30am – 1am (Christmas Eve)  
**Reservations:** Call 6535 4500 or through its [website](#)

**California Republic**



A meal from California Republic is sure to put everyone in a good mood with its traditional Christmas flavours.

Dig into festive dishes such as Orange Tagliatelle with Lobster Tail & Bottarga (S\$64), Grilled Lamb Chop (S\$55), and Hokkaido Scallop Crudo (S\$28) for a scrumptious meal.

**AVENUE ONE's review:** We'd certainly consider California Republic for any intimate dinner. Its interior is inspired by Californian retro vibe and designed to look like a beautiful living room. We'll highly recommend that you get one of the booth seats if you want to enjoy good conversations with just your partner or a close group of friends.

Among the Christmas dishes, our favourite is the Orange Tagliatelle, which features Lobster Tail, Onion Sofrito, Pangrattato, Bottarga, Orange Juice. We weren't sure at first if orange was going to work in a pasta – but it did and in fact, offers a refreshing flavour that enhances the taste of lobster in the dish.

**Address:** 88 Amoy Street, Singapore 069907

**Opening hours:** 12pm – 3pm and 5.30pm – 12am (Mon – Sat)

**Reservations:** Through its [website](#)

## Set meals

### Kausmo



Here's a festive menu that combines the best of both worlds to give you a gastronomic experience. The meals prepared combine European techniques with Asian influences.

The six-course Carte Blanche menu (S\$75) includes dishes like Wild Fish Congee, and Java Ginseng & Coriander tossed with Preserved Plum Dressing.

Desserts like Brown Butter Banana Cake with homemade Crème Fraiche, Marigold & Mexican Tarragon is also a great option to round off a satisfying meal.

That's not all! You can also treat yourself and your party to an additional Kombucha tasting (S\$20) which will pair extremely well with the dishes you'll be having.

**AVENUE ONE's review:** Kausmo isn't your usual restaurant – a 16-seater that is designed to look like a home kitchen, the restaurant uses aesthetically filtered fruits and vegetables that are oddly shaped and sized, overstocked, or overripe, and wild-caught seafood from regional waters to create a sumptuous menu where you'll get to enjoy the great flavour of the produce.

Round up like-minded friends who are into sustainability or who are looking to celebrate Christmas at a quieter venue to Kausmo. While the dishes were all great, the most memorable for us were the desserts – Chrysanthemum Jelly, which helps clean the palate after a delicious meal, and White Velvet that features Smoky Mascarpone, Parmesan, and Hazelnut, which is made to resemble snow flakes.

**Address:** 1 Scotts Road, Shaw Centre, #03-07, Singapore 228208  
**Opening hours:** 6.30pm – 10.30pm (Tue – Sat) and 2pm – 5pm (Sun)  
**Reservations:** Email [kausmo@lesamis.com.sg](mailto:kausmo@lesamis.com.sg)

### Thirty Six Brewlab and Smokehouse

Thirty Six Brewlab and Smokehouse is here with a festive four-course menu (Adult: S\$136, Child: S\$36) boasting a selection of seasonal dishes with a local twist.



Keep the kids satisfied with ice cream and free-flow drinks that go with their meals. On top of that, Santa Claus will also be coming around to give out some presents, making it the perfect venue for all your family gatherings.

You'll be starting off with a glass of prosecco or sparkling apple juice that complements the Prawn Cocktail, Beetroot Caviar, or Wild Mushroom Bruschetta.

Starters include Hamachi Tartare served with sour cream, chive, and caviar; Foie Gras Duck Terrine with dark rye bread cracker, fig jam, and herb salad; Jamon Iberico Bellota with sweet rockmelon, and micro cress, as well as Heirloom Cherry Tomato Salad with mini mozzarella, balsamic caviar, green oil, olive crumble and tomato foam.

You'll get to enjoy all the flavours of the meat since they'll be professionally cooked in the restaurant's built-in smoke oven. This includes Traditional New Zealand Ribeye, Slow Roasted Turkey Breast, and Gammon Ham.

The Crispy Rolled Pork Belly, Slow Roast Leg of Lamb, Norwegian Salmon, and Nut Roast are also available should you be looking for something different from your traditional Christmas meals.

Each dish comes with a selection of sides, including herbed potatoes, charred seasonal vegetables, pigs in blankets, fresh Yorkshire puddings, and cauliflower cheese.

**AVENUE ONE's review:** You definitely should skip lunch if you're heading here for Christmas dinner. There's so much feasting in this set meal, you'd want to save your stomach for them.

Our favourites are the Foie Gras Duck Terrine, which is delicious especially with the refreshing fig jam. Besides this, the Ribeye and Pork Belly were also standout items that you wouldn't want to miss.

**Address:** 36 Club Street, Singapore 069469

**Opening hours:** 11.30am – 12am (Mon – Thurs and Sat – Sun) and 11.30am – 2am (Fri)

**Reservations:** Through its [website](#)

**L'ANGÉLUS**



Celebrate this holiday season with their 3-Course Festive Menu (S\$98), which is inspired by authentic French cuisine.

One of the entrée options include the Foie Gras Poché, Velouté d'Artichaut, Truffe Fraiche, which is a Poached Foie Gras with Black Truffle Artichoke Velouté, and Fresh Autumn Black Truffle.

You're once again spoilt for choice when it comes to the main course. One of them is the decadent Légine Glacée au Miso, Beurre D'oursin – a Miso Glazed Deep Sea Australian Toothfish with Murasaki Uni Butter that's even paired with a glass of Louis Pere et Fils, Vin de Pays d'Oc Louis Alix Chardonnay 2019.

End your meal on a sweet note with either the Mont Blanc, Omelette Norvégienne, or Assiette de Fromage.

**Address:** 85 Club Street, Singapore 069453

**Opening hours:** Lunch: 12pm – 2.30pm (Mon – Fri) | Dinner: 6pm – 10.30pm (Mon – Thurs and Sat)

**Reservations:** Through [Chope](#)



Dusk Restaurant & Bar and Cable Car Sky Dining



From 3 December 2022 to 11 December 2022, look forward to a six-course Chef's Menu (S\$198) and savour delicacies with a trio of distinct Danish snacks.

You'll enjoy a Kartoffler Og Kaviar, which is a potato clam salad served with oscietra caviar, and Dansk Økologisk Tværreb that features an organic free-range beef short rib accompanied by a medley of sour umeboshi.

From 12 December 2022 to 31 March 2023, you can also enjoy another four-course Nordic-Asian menu (S\$108) with dishes like the tender Makrel and the aromatic Andesteg, a roasted duck breast with Danish cherries and Indonesian spices.

For a scenic view while you dine, why not celebrate the holidays in the skies? From 12 December 2022 to 30 December 2022, experience a four-course Cable Car Sky Dining menu (S\$164) where you can dine in the privacy of your own cable car.

Savour dishes like Andeconfitering, a sous-vide duck leg confit served with ribbons of crunchy red cabbage and port sauce.

**Address:** 109 Mount Faber Road, Faber Peak Singapore, Level 2, Singapore 099203  
**Opening hours:** Duck Restaurant & Bar: 4pm -11pm (Sun – Thu) and 4 – 2am (Fri – Sat) | Cable Car Sky Dining: Boarding starts from 5.30pm (Last boarding at 6.30pm)  
**Reservations:** Call 6361 0088 or through its [website](#)

Amò



Indulge in a four-course menu consisting of eight dishes (S\$68 per person) for a nice Christmas Day lunch.

In the evenings, a three-course dinner menu highlighting 10 sharing dishes (S\$88 per person) is available for both Christmas Eve and Christmas Day.

Kickstart your meal with canapés such as Tuna Tartare, Burrata Campana, Slow Roasted Iberico Pork Neck, and Pizza with Citrus Cured Salmon.

Follow that up with hearty pasta, such as Baked Rigatoni or Oven Roasted Augustus Prime Rib as a main.

You even get a Panettone Soufflé to end everything on a sweet note.

**Address:** 33 Hong Kong Street, Singapore 059672  
**Opening hours:** Lunch: 12 – 2.30pm | Dinner: 6 – 11pm (Daily)  
**Reservations:** Email [book@amorerestaurant.sg](mailto:book@amorerestaurant.sg) or through its [website](#)

**665° F**

Enjoy a five-course Christmas set menu (S\$188) at 665° F with your friends and family.

Try dishes like the Sakoshi Bay Oyster Vichyssoise topped with Kaluga caviar as a starter. The Duck Rillettes with cranberry, marsala jelly, Iranian pistachios, and brioche is also a must-try from the menu.

For the main course, you can pick either the A4 Kagoshima Wagyu Striploin or Patagonian Toothfish. Both dishes are grilled in the Pira Oven and served with garlic herb mashed potato and onion rings.

End off your meal and cleanse your palate with the Truffle Brie de Meaux followed by a Mont Blanc cake served with candied chestnuts and sour cherry gelato.

**Address:** 5 Fraser Street, Singapore 189354

**Opening hours:** Lunch: 12pm – 2.30pm (24 December 2022) | Dinner 6pm – 10.30pm (24 December 2022 and 25 December 2022)

**Reservations:** Through its [website](#)

**Gemma**

Enjoy a satisfying dining experience with this four-course menu for Christmas Eve and Christmas Day (S\$148 per person).

Expect Charcoal Grilled Spanish Octopus for a starter, Homemade Tagliolini for pasta, T-bone Fiorentina Steak as a main, and a Blood Orange Tart as a dessert.

For group gatherings, GEMMA has specially designed a Champagne Brunch Sharing Menu (S\$168 per person). This includes a free flow of Louis Roederer 242 champagne.

**Address:** 1 St Andrews Road, National Gallery, #05-03, Singapore 178957

**Opening hours:** Lunch: 12 – 2.30pm | Dinner: 6 – 10.30pm (Daily)

**Reservations:** Email [book@gemmasteakhouse.sg](mailto:book@gemmasteakhouse.sg) or through its [website](#)



**Osteria Mozza**

Osteria Mozza has brought us a Christmas meal that features Italian-inspired traditional dishes prepared in a unique way.

For Christmas Eve and Christmas Day, feast on a family-style sharing menu (Adult: S\$148, Children aged 10 to 14: S\$74) that comprises of their classic dishes like Affettati Misti, Chicken Porchetta, and Corzetti Alla Norma.

Look out for daily specials from the festive menu that will also be available throughout the month of December alongside festival cocktails.

**Address:** 333 Orchard Road, Singapore 238867

**Opening hours:** Lunch: 12pm to 2.30pm (24 December 2022) | Dinner: 5pm – 10.30pm (25 December 2022)

**Reservations:** Call 6831 6271 or through its [website](#)

**Art di Daniele Sperindio**

Enjoy specially designed Christmas menus catered for all your festive celebration needs.

There will be five- and seven-course lunch and dinner options respectively for both Christmas Eve and Christmas Day. Their seven-course dinner (S\$298 per person) even comes with a complimentary glass of Esprit Nature NV Henri Giraud Champagne.

**Address:** 1 St Andrews Road, National Gallery, 06-02, Singapore 178957

**Opening hours:** Lunch: 12pm – 2pm | Dinner: 6pm – 10pm (Daily)

**Reservations:** Email [book@artrestaurant.sg](mailto:book@artrestaurant.sg) or through its [website](#)

**Altro Zafferano**

Immerse yourself in the Christmas spirit with a four-course Christmas brunch (S\$198 per person) and three and five-course Christmas dinner set menus (from S\$148 per person).

It starts with a selection of snacks and offers choices for starter, pasta, and main course. You won't need to worry about feeling too stuffed at the end because the desserts are presented in sharing portions that are perfect for big gatherings.

Relish in flavours like Amela tomato with roasted eggplant, whipped mozzarella, and capon ravioli with black truffle.

For the three- and five-course dinner set menus, you'll be immersed in a traditional Italian Christmas meal. Tuck into the range of seafood dishes like the bluefin tuna tartare with oscietra caviar and walnut milk, and a Sardinian stuffed pasta of culurgiones with razor clam and black truffle.

**Address:** 10 Collyer Quay, Singapore 049315  
**Opening hours:** 12pm – 3pm (24 December 2022 and 25 December 2022 Christmas Brunch) and 6pm onwards (24 December 2022 and 25 December 2022 Dinner)  
**Reservations:** Call 6509 1488 email [info@altrozafferano.sg](mailto:info@altrozafferano.sg), or through its [website](#)

**Braci**



Inspired by the flavours of festivities, this Italian kitchen serves up to a seven-course meal for Christmas Eve (S\$328 per person).

You can enjoy a complimentary glass of Esprit Nature NV, Henri Giraud Champagne. Braci will also be presenting an exclusive five-course lunch dining experience on 24 December (S\$188 per person).

**Address:** 52 Boat Quay, #05-01/ #06-01, Singapore 049841  
**Opening hours:** Lunch: 12pm – 2pm (Tues – Sat) | Dinner: 6pm – 10pm (Mon – Sat)  
**Reservations:** Email [book@braci.sg](mailto:book@braci.sg) or through its [website](#)

**La Belle Epoque**



If you're looking for a casual setting with a little pizzazz, this contemporary restaurant and bar that specialises in modern European cuisine is a great choice for your party arrangements.

On 24 and 25 December 2022, dine by the river with the Christmas Set Menu (S\$78 per person) that includes an amuse-bouche, appetiser, main, and dessert.

Kick off your meal with the bite-sized Duck Liver Pate, which is served with sourdough bread layered with berries spice compote.



Next, go for either the Gin’s Prawn Salad or Nanny’s Pumpkin Soup, a confit pumpkin soup drizzled with crème fraîche and spiced biscotti. Take your pick from a wide variety of mains including Beef Wellington and classic Roast Turkey.

End your meal off with desserts such as the Black Fruit Cake, Banoffee Pie, and Fruit Gratin.

**Address:** 63 Boat Quay, Singapore 049851  
**Opening hours:** 12pm – 11.30pm (Mon – Fri) and 4pm – 11.30pm (Sat)  
**Reservations:** Call 67321687 or email [info@lberestaurant.com](mailto:info@lberestaurant.com)

Sweet treats

Portman’s Bar Park Royal Collection



If you’re looking for something lighter to have your Christmas get-togethers, here’s an option for you. From 16 November until 30 December 2022, bring your loved ones for a Festive Afternoon Tea here.

Indulge in classic Afternoon Tea treats like the freshly-baked Homemade Cranberry Scone with Clotted Cream and Cinnamon Apricot Jam, as well as Applewood-smoked Sustainable Salmon with Cream Cheese and Citrus.

You can also enjoy favourites like the Festive Turkey Salad that comes with Goat Cheese, Croque Monsieur, and a Mini Salmon and Leek Pie. Beautifully decorated sweets featuring Christmas Patisseries, Pralines, and Cookies are also available.

You can even add on a two-hour free flow of Prosecco (S\$38 per person) or Perrier-Jouët at (S\$68 per person) should you want some drinks to go with your desserts.

**Address:** 6 Raffles Boulevard, PARKROYAL COLLECTION Marina Bay, Level 4, Singapore 039594  
**Opening hours:** Lunch: 1pm – 3pm | Dinner: 3.30pm – 5.30pm  
**Reservations:** Call 6845 1119, email [portmansbar.pr smb@parkroyalcollection.com](mailto:portmansbar.pr smb@parkroyalcollection.com), or through its [website](#)

Cedele



Cedele is bringing in all their classics to help you usher in the festive cheer. The moist, nine-inch Black Forest Block cake (S\$95) is a familiar and comforting treat that’s layered with chocolatey mouse, kirsch cream, and morello cherry compote.

If you fancy something lighter, opt for the two newly-added berry tarts. The Strawberry Maple Mascarpone Tart (S\$72) is filled with maple-sweetened mascarpone and strawberry compote, topped with fresh strawberries in a nutty almond crust.

On the other hand, Very Berry Vanilla Bean Tart (S\$72) offers fresh seasonal berries sitting on top of a light vanilla bean cream and a dark chocolate cookie crust.

Another Cedele bestseller you can opt for is the minced pies, which come in the Classic and Figs & Walnut Gingerbread (S\$23 for a box of six). The minced pies are eggless and vegetarian-friendly too.

**Order:** Order via their [website](#)

#### MR STORK



Who doesn't love a dinner with a view on a special occasion? On Christmas Eve and Day, gather with your friends and family to enjoy views of the city atop Andaz Singapore with two specially curated cocktails.

The drinks included are Jingle Juice and Da Grinch (S\$25 each), made with Prohibition Christmas Gin which encapsulates the Yuletide spirit, and delivers notes of cherries, figs, and Christmas spices.

While you're sipping on these seasonal beverages, nibble on the bar bites (from S\$28) at the rooftop bar. Don't miss out on the Baked Camembert finished with cranberry honey and Baked Sakoshi Bay Rockefeller Oyster.

**Address:** 5 Fraser Street, Andaz Singapore, Level 39, Singapore 189354

**Opening hours:** 5pm – 1am

**Reservations:** Through its [website](#)

#### InterContinental Singapore



Visit InterContinental Singapore for their White Gatsby Christmas offerings that are sure for tipples and tea.

You can expect charming Afternoon Tea sets and specially crafted festive cocktails at The Lobby Lounge for you to sip on and enjoy with a friend or two for an intimate year-end gathering.

**Address:** 80 Middle Road, Singapore 188966

**Opening hours:** Click [here](#) to view opening hours

**Reservations:** Through its [website](#)



Din Tai Fung



Satisfy your sweet tooth with a dessert that's slightly different over at Din Tai Fung. Order their Steamed Chocolate Lava Bun (巧克力流沙包) (one Piece: S\$3.50, three pieces: S\$10) to welcome the holidays in a traditional Chinese way.

One bite of this bun and a warm chocolate fudge will ooze right out. Each bun is filled with 80% premium molten chocolate lava in a soft and fluffy cocoa bun. For those of you familiar with traditional Dimsum dishes, this chocolate bun is very similar to our favourite Molten Custard Salted Egg Buns (流沙包).

It will only be available from 1 November 2022 to 31 December 2022.

**Address:** Click [here](#) to view all outlets  
**Opening hours:** Click [here](#) to view all opening hours  
**Reservations:** Unavailable

Mandarin Oriental



Have your Christmas celebrations by the bay and enjoy a range of treats that will put you and your party in the holiday mood.

Look forward to the Orange & Black Lemon Bûche de Noël that is debuting in this collection. Sink your teeth into this creamy dessert that pairs citrus flavours with aromatic earl grey.

The Chocolate Bûche de Noël is also another treat that shouldn't be missed. This bestselling dessert is a variation of their signature Melt Chocolate Cake, but is instead presented in the form of a Christmas dessert.

**Address:** 5 Raffles Avenue, Marina Square, Singapore 039797  
**Opening hours:** Breakfast: 6.30am 10.30am | Lunch: 12pm – 2.30pm | Dinner: 6.30pm – 9.30pm  
**Reservations:** Call 6432 5566 or email [mosin-dining@mohg.com](mailto:mosin-dining@mohg.com)

## Casual

### Pastamania



Pastamania celebrates Christmas with a special festive menu to spend the holiday right.

Relish the Creamy Pesto Seafood Gnocchi (S\$14.80), which has fried potato gnocchi, black mussels, prawns, and fresh cherry tomatoes tossed in a garlic cream pesto.

You can also try the Seafood Gnocchi Zuppa (S\$14.80), a delicious seafood bisque filled with gnocchi, mussels, clams, and prawns. Soak up all the flavour and don't miss a single spot with the slide of garlic bread that accompanies this soup.

Don't miss out on the Seafood Pesto Pizza (seven-inch: S\$12.80 and 10-inch: S\$16.80) – a great sharing option for bigger gatherings.

It boasts a flavourful pesto base made with pumpkin, fresh basil, spinach, and garlic. The base is topped with mozzarella, parmesan cheese, prawns, mussels, and cherry tomatoes. The pizza is garnished with rocket leaves and pine nuts for balance.

These festive specials are available for dine-in or takeaway at any of the Pastamania outlets island-wide from 14 November 2022 to 2 January 2023.

**Address:** Click [here](#) to view all outlets  
**Opening hours:** Click [here](#) to view opening hours  
**Order:** Click [here](#) to view delivery options

### Pizza Hut Singapore



If you seek comfort food, just ring up Pizza Hut for warm and hearty pizzas that make for a joyous Christmas meal.

As always, their Knotty Cheesy Pizza (S\$18.45) is back for the holiday season. It's available for delivery and takeaway orders from 10 November 2022 to 3 January 2023.

You have to try the new Knotty Cheesy Pizza in Chipotle Ranch flavour. It features a hand-crafted knotted crust filled with mozzarella cheese and topped with cheesy cornflakes. It's finished with tender turkey ham, BBQ garlic chicken chunks, juicy onions, cherry tomatoes, and a tangy Chipotle Ranch sauce drizzle.

Besides the Chipotle Ranch flavour, there are also four other popular flavours, such as Hawaiian, Super Supreme, Beyond Supreme, and The Four Cheese.

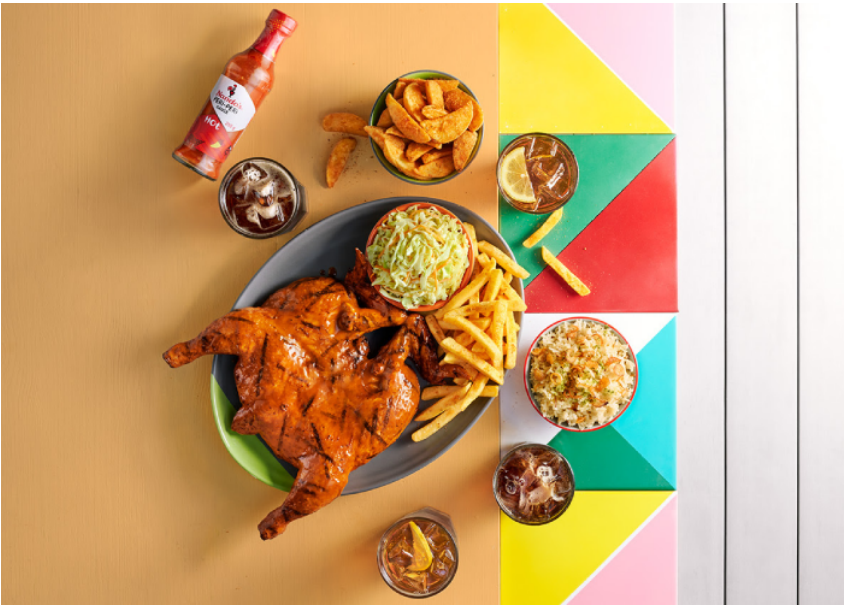


**Address:** Click [here](#) to view all outlets

**Opening hours:** Click [here](#) to view opening hours

**Order:** Order via the Pizza Hut app available for [download on iOS](#) and [Android](#), or through its [website](#)

**Nando's**



Nando's is gearing up for the holidays with their Christmas platters (S\$76) available from 21 November 2022 to 8 January 2023.

It will include a whole chicken, two regular sides, bottomless chips, bottomless spiced rice, four bottomless drinks and one bottled sauce, making it the perfect meal for sharing among friends and families.

Aside from this spread, you can also get a personalised PERi-PERi bottle for someone if you're running out of gift ideas.

As part of the platter, you will be able to redeem a bottle of your favourite PERi-PERi sauce. You can opt to have it personalised at selected Nando's Casas from 11 November 2022 to 18 December 2022 every Friday, Saturday, and Sunday.

**Address:** Click [here](#) to view all outlets

**Opening hours:** Click [here](#) to view opening hours

**Order:** Through its [website](#)

## Takeaways

**Rempapa**



Want to enjoy a feast in the comfort of your home? Say no more, Rempapa has British-inspired festive dishes available for takeaways for you to enjoy.

There's the Roast GG French Poulet with Rempapa Spices (S\$90, 1.3kg) which is brined with a house blend of spices in salt, honey, and vinegar for 24 hours, then stuffed with pandan leaves, fresh bay leaves, turmeric leaves, ginger flower, garlic cloves, and lemongrass before it is roasted.

The Spiced Meatloaf with Sambal Mashed Potatoes (S\$90, 1.2kg) is another option that has us drooling. Australian potatoes are mashed with a sambal made of rempah titek (a spice paste) and Bombay onions, then piped over the meat and baked to finish.

Both of these dishes are served with Bubble & Squeak on the side, which has meat and vegetables that are soaked in a sauce of black bean, matured black vinegar, light soy sauce, pepper, and shallot oil.

Lastly, you can satisfy your sweet tooth with their Spotted Dick with Gula Melaka Custard (S\$35, 500g roll). You'll enjoy familiar flavours like gula melaka that's blended into this traditional English steamed pudding.

These four festive dishes can be presented in a Festive Platter (S\$120 for four persons) but this option is only available for dine-in guests.

**AVENUE ONE's review:** The Roast GG French Poulet with Rempapa Spices was definitely the star of the show when we were at the tasting. Oozing with flavours, this was a dish that you could certainly tell the culinary team put a lot of love and care into.

The Spotted Dick with Gula Melaka Custard was also a memorable dish. This blends the traditional steamed pudding with well-loved heritage flavours. This dessert features beef tallow, brandy-soaked currants, orange and lemon zest, butter, brown sugar, and milk, and is served with crème anglaise sweetened with gula melaka. This reminds us of a much tastier fruit cake with a delicious kick, thanks to the brandy-soaked currants.

**Address:** 2 Paya Lebar Road, Park Place Residences at PLQ, #01-01/02/03, Singapore 409053  
**Opening hours:** Lunch: 11am – 3pm (Mon – Fri) and 10.30am – 3pm (Sat – Sun) | Dinner: 6 – 10.30pm (Mon – Sun)  
**Order and Reservations:** Through its [website](#)

**Resorts World Sentosa**



Celebrate in the comfort of your home with Resort World Sentosa's (RWS) selection of premium roasts and goodies.

RWS's seasonal roasts include the Roasted Black Pepper and Paprika Grain-Fed Tomahawk (S\$308, 1.5kg), Oven-roasted Lamb Rack (S\$288, 1.6kg), and the 12-hour Slow-cooked Szechuan Beef Short Ribs (S\$288).

No meal is complete without dessert, even when you're at home. The Noel Forest Chocolate Boule (S\$128, 1.2kg) is a Christmas bauble that features a crunchy gingerbread praline base layered with honey, fruits of forest compote, and Madagascar chocolate mousse.

**Order:** Call 6577 6555, email [festive@rwsentosa.com](mailto:festive@rwsentosa.com), or through its [website](#)

**IKEA**



Who doesn't love a combination of sweet and spicy flavours for the holiday season? IKEA is here with their VINTERSAGA holiday treats to give you a wonderful blend of ginger, cinnamon, and clove that instantly reminds us of Christmas.

The collection features tasty holiday must-haves such as mulled fruit drinks, Julmust (a soft drink from Sweden), chocolate-covered toffees, marshmallow sweets, ginger thins in decorative tins, and gingerbread house kits.

This lovely collection is a great way to host your guests too.



**Address:** Click [here](#) to view all outlets

**Order:** Through its [website](#)

**Sodexo Singapore**



The Family Christmas Menu from Sodexo features visually appealing dishes, like the Smoked salmon pate with beetroot jam, pickled onions, and ritz crackers.

We got our eye on the potato and smoked cheese gratin that has caramelised bits. Round everything off with a healthy and hearty dessert option like the Greek apple pie with honeyed yoghurt and sunflower seeds.

It will be available at selected corporate and education sites from 7 November 2022 to 9 December 2022.

**Order:** Through its [website](#)

**Swissbake**



Swissbake's The Christmas Table is a menu filled with sweet and savoury delights that are essential for your home festive celebrations.

There are a few sets to pick from. One of them is The Classic (S\$148), which offers a Poulet De Sousse with chicken sausage and spinach stuffing and juicy Honey Baked Turkey Ham Ball.

We can't forget about The Revelry (S\$368), which is a bundle that's good for bigger party groups. We have the Roasted Cajun Chicken with cranberry stuffing, Roasted Beef Ribeye, and Greek Yoghurt Lamb Rack, to name a few.

If you're looking to satisfy a specific Christmas craving, Swissbake has got you covered. All the offerings from the Roasts by ZAC Butchery can be purchased as à la carte items (S\$12), perfect for mixing and matching dishes for a little variety.

**Order:** Through its [website](#)

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