



1 DECEMBER -
1 JANUARY
DINNER

STARTERS

HOMEMADE MUSHROOM SOUP SERVED W/ A WARM CRUSTY BREAD ROLL

ENTREE

SMOKED DUCK TOPPED W/ GLASS NOODLES, GARDEN VEGETABLES, EDAMAME & DRESSING

MAINS

TRADITIONAL DUO OF OVEN ROASTED TURKEY BREAST W/ HOMEMADE CRANBERRY & SAGE STUFFING, CRISPY ROAST POTATOES FINISHED W/ A RICH PAN GRAVY

OR

BEEF TENDERLOIN SLOWLY GRILLED TO PERFECTION, OVEN ROASTED CAPSICUM RESTED ON WHOLEGRAIN MUSTARD MASH POTATO SERVED W/ RICH BROWN SAUCE

OR

MIRIN GLAZED SALMON FILLET W/ CREAMY MASH POTATO, ROASTED TANGY TOMATOES FINISHED W/ AN AROMATIC FRESH & ZINGY SAUCE

DESSERTS

ROLLED SPONGE CHRISTMAS LOG CAKE W/ PREMIUM DARK CHOCOLATE TRUFFLE CREAM
FRESHLY BREWED COFFEE/SPECIALTY TEA

YOUR CHOICE OF A GLASS OF RED OR WHITE WINE.

DECEMBER 2015 FESTIVE MENU

FOUR COURSE SET DINNER MENU **\$68.80PP**

FOR RESERVATIONS CONTACT GIGI ON 6708 8792
corporates@ghihotels.com.sg


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@Orchard