



1 DECEMBER -
1 JANUARY
LUNCH

STARTERS

HOMEMADE MUSHROOM SOUP SERVED W/ A WARM CRUSTY BREAD ROLL

ENTREE

GREEN SALAD TOSSED W/ CELERY, GARDEN VEGETABLES, COCKTAIL TOMATOES & DRESSING

MAINS

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

OR

LAMB CHOP SLOWLY GRILLED TO PERFECTION, OVEN ROASTED CAPSICUM RESTED ON PICKLED GREEN VEGETABLES W/ MINT SAUCE

OR

GRILLED SEA BASS FILLET W/ CREAMY MASH POTATO, ROASTED TANGY TOMATOES FINISHED W/ AN AROMATIC FRESH HERB SAUCE

DESSERTS

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

DECEMBER 2015 FESTIVE MENU

FOUR COURSE SET LUNCH MENU **\$48.80PP**

FOR RESERVATIONS CONTACT GIGI ON 6708 8792
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