



INTO THE
HEART OF CHRISTMAS

A Whimsical Celebration

YOUR JOURNEY BEGINS HERE



UNVEILING A

REALM OF WONDERS

Step into a mystical realm where extraordinary meals captivate your hearts and appetites. Journey into the heart of Christmas and experience an unforgettable feast! Choose from an enticing array of spreads artfully and thoughtfully prepared by joyful elves- who delight in satiating any and all palates.



Early Bird Special*

Limited to the first 200 redemptions

Order before **1st December 2023** to delight in:

1. **50% off Petite Luscious Chocolate Ganache Yule Log (500g)**

(worth \$46.80) with an order of Christmas Mini Buffet

OR

2. **50% off Luscious Chocolate Ganache Yule Log (800g)**

(worth \$58.80) with an order of Christmas Buffet Menu

* T&Cs apply

Limited to one redemption per order per customer
Not applicable for deliveries on 22nd December 2023



- 1. Beef Wellington
- 2. Slow Roasted Spiced Whole Leg of Lamb
- 3. Christmas Seafood Salad
- 4. Chendol with Azuki Red Beans in Shooter
- 5. Passion Fruit Panna Cotta with Tropical Fruit Compote
- 6. Classic Roasted Turkey with Chestnut Stuffing

Festive Indulgence

Create a feast made of dreams with the assistance of our helpful elves as they've carefully prepared a festive plethora of dishes just for you!



Weights indicated are approximate measurements before roasting

HOLIDAY EMBERS

1. Classic Roasted Turkey with Chestnut Stuffing 🔥

(Paired with Festive Roasted Vegetables, Chestnut Stuffing, Cranberry Jelly and Turkey Jus)

4kg/ \$168.80 (\$182.30 w/GST)

Honey Baked Chicken Ham 🔥

(Paired with Spiced Raisin Mustard Sauce)

1.5kg/ \$46.80 (\$50.54 w/GST)

5. Tomahawk Steak with Chimichurri Sauce

(Medium Doneness. Served with Festive Roasted Vegetables, Mixed Salad, Corn, Mustard and Jus)

1.2kg/ \$198.80 (\$214.70 w/GST)

6. Holiday Sausage Platter

(Chipolata, Black Pepper, Spicy and Cheese Snail Sausages accompanied by Honey Mustard and Jus)

\$46.80 (\$50.54 w/GST) | 8-10 guests

Classic Roast Grain-fed Beef Tenderloin 🔥

(Served with Italian Salsa Verde, Festive Vegetables and Jus)

1kg/ \$88.80 (\$95.90 w/GST)

Garlic Rosemary Rotisserie Chicken 🔥

(Served with Roasted Vegetables and Chicken Jus)

1.8kg/ \$53.80 (\$58.10 w/GST)

Slow Roasted Spiced Whole Leg of Lamb

(Served with Festive Vegetables and Jus)

2.2kg/ \$138.80 (\$149.90 w/GST)

TREASURED TASTES

Spinach and Mushroom Puff Pastry

(Served with Garden Greens and Lemon Dill Cream)

950g/ \$88.80 (\$95.90 w/GST)

Flaky Salmon Wellington with Sweet Mustard and Sautéed Spinach 🔥

(Served with Garden Greens and Lemon Caper Cream)

950g/ \$99.80 (\$107.78 w/GST)

Beef Wellington

(Served with Garden Greens and Jus)

950g/ \$98.80 (\$106.70 w/GST)

Carnival Chicken Shepherd's Pie ✨

(Casserole of Sautéed Minced Chicken Served in Tomato Sauce and Topped with Purple Sweet Potato)

1kg/ \$46.80 (\$50.54 w/GST)

Whimsical Doublet ✨

Pair of Truffle Mash and Christmas Seafood Salad (Medley of Smoked Salmon and Shrimps accompanied with Pomegranate Honey Vinaigrette)

\$74.60 (\$80.57 w/GST) | 8-10 guests

Mystical Duo

(Pair of Oven Baked Mushrooms with Spiced Breadcrumbs and Moroccan-styled Roasted Whole Cauliflower with Parmesan Cheese and Pesto Sauce)

\$67.60 (\$73.01 w/GST) | 8-10 guests

4. Creamy Laksa Seafood Boil ✨

(Deluxe Assortment of Crayfish, Prawns, Mussels, Sausages, Potatoes and Corn in a Rich and Spicy Coconut Broth. Served with Homemade Bread)

\$78.80 (\$85.10 w/GST) | 8-10 guests

SLEIGH BELL SWEETS

Mrs Claus' Secret Recipe Lemon Tart ✨

9"/ \$108.80 (\$117.50 w/GST)

2. Winter Enchantment Yuzu Berries Log Cake ✨

950g/ \$98.80 (\$106.70 w/GST)

Luscious Chocolate Ganache Yule Log 🔥

(Velvety Chocolate Fudge in Moist Chocolate Sponge and Crunchy Pearls)

800g/ \$58.80 (\$63.50 w/GST)

Chocolate Banana Bread and Butter Pudding

\$48.80 (\$52.70 w/GST) | 8-10 guests

3. Gingerbread Boy Cookies 🔥

\$4.50/pc (\$4.86 w/GST) | Min. 10 pcs

Gourmet Platters

Weave festive magic into your holiday soirées with splendid culinary wonder, coupled with a medley of sumptuous indulgence.

Fanciful Fromage

(Cheddar, Brie, Gouda and Sheep)

Sliced Delights

(Chicken Salami, Honey Chicken Ham and Beef Pastrami)

Nutcracker's Wonderland

(Almonds, Pecan Nuts, Walnuts, and Hazelnuts)

Nature's Nectars

(Red Grapes, Green Grapes, Halved Oranges, Figs, Raspberries, Blueberries, Blackberries, Strawberries, Cherry Tomatoes on Vine, Fresh Rosemary and Fresh Sage)

Flavourful Duets

(Crackers, Dried Apricots, Gingerbread Boys, Star Cookies, Sliced Baguette and Sliced Sourdough)

Tasteful Teasers

(Gherkins, Green Olives, and Honey with Dipper)

Due to seasonality of ingredients, items might be exchanged or replaced



CHRISTMAS WREATH SPLENDOUR

\$898 (\$969.84 w/GST)

28" | Good for 30 guests

Back by popular demand

ICONIC CENTREPIECES

UNBOXING DELIGHTS

Be captivated by these culinary creations! Each box contains a dreamy feast made into reality—prepared to perfection to charm stomachs and hearts.



LUSH GRILL

Medley

\$318.00 (\$343.44 w/GST)

Holiday Sausage Platter

(Chipolata, Black Pepper, Cheese, Spicy and Snail Sausages, Served with Honey Mustard and Jus)

Furikake-crusted Whole Salmon Fillet (1.2kg)

(Paired with Rich Matcha Crème)

Classic Roast Grain-fed Beef Tenderloin (1kg)

(Served with Roast Jus)

Festive Vegetables

(Tomatoes on Vine, Corn on Cob, Roasted Potatoes, Grilled Asparagus, Grilled Whole Garlic)

EPICUREAN CHEESE AND CHARCUTERIE

Platter

\$248.00 (\$267.84 w/GST)

8-10 guests

(Aged Cheddar and Creamy Brie, Smoked Salmon, Vietnamese-style Scallops and Honey Chicken Ham, Pitted Green Olives, Fine Crackers, Red and Green Seedless Grapes, Strawberries, Dried Cranberries and Apricots, Cashews, Pecans and Pistachios)

GIFTS OF THE SEA

Cold Platter

\$188.80 (\$203.90 w/GST)

8-10 guests

(Crayfish, Prawns, Scallops on Shell, Black Mussels, Snapper Ceviche Served with Thai Green Chilli, Cocktail Sauce and Thousand Island Dressing)

An Enchanting Extravaganza

The heart of our whimsy woodlands beholds a mesmerising Buffet of your dreams. Explore an enchanting variety of options, each featuring a fascinating tale for a truly memorable Christmas!

Making Merry

\$26.00 per guest (\$28.08 w/GST)

Min. 40 guests

Elven Stories

- 1.** Greek Feta Salad with Watermelon and Lemon Oregano Vinaigrette

Frosty Fables

Honey Glazed Chicken Ham with Gingerbread
Apricot Pineapple Sauce

Medley of Joys

- 3.** Sticky Toffee Chicken with Luscious Prune Caramel Glaze ◆

Golden Batter Fish Fillets with Spiced Chicken Floss

- 2.** Butter Poached Broccoli with Garlic Raisin Sauce and Celeriac ◆

Roasted Trio Potatoes with Glazed Pineapple and Crispy Turkey Bacon
Spiced Kabocha Squash Pasta with Walnuts

OR

Zucchini Fried Rice with Chipolata Sausages

Joyous Treats

Snickerdoodle Cake with Cinnamon Cream
Mixed Berries Linzer Tart Cake

OR

Darling Apricot Tartlets with Pistachios **(+\$1.00/guest)**

Refreshing Beverage

Roselle Drink

(Reduced Sugar, Packed with Antioxidants)

◆ New

Gleeful Marvels

\$35.00 per guest (\$37.80 w/GST)

Min. 30 guests

Santa's Treasures

- 1 Grilled Pear and Ham Salad with Redcurrant Dressing ✦

Holiday Tales

- 6 Charcoal Fried Chicken with Dragon Fruit Dip ✦
Feta Cheese Baked Snapper Fillets with Tobiko in Basil Oil
- 3 Sautéed Mussels and Prawns with Fusion of Almond Pesto and Thai Basil Leaves ✦
- 2 Meatballs and Duo Sausages with Smoked Blueberry Glaze ✦
Stir-fried Butter Garlic Asparagus, Brussels Sprouts and Cauliflower ✦
Furikake Duo Potatoes with Smoked Cheddar Cheese Dip ✦
Spaghetti with White Clams, Turkey Bacon, and Cherry Tomatoes

OR

Butter Saffron Pilaf Brown Rice with Nuts and Dried Fruits

Santa's Sweets and Treats

- 4 Darling Apricot Tartlets with Pistachios
- 7 Chendol with Azuki Red Beans in Shooter

Celebratory Toast

Lemongrass Pandan Drink
(Reduced Sugar, Healthy and Detoxifying)

✦ New

Holly Jolly Harvest

\$45.00 per guest (\$48.60 w/GST)

Min. 30 guests

Mistletoe Munch

- ✦ Pickled Beetroot and Smoked Duck Salad with Ricotta Crumble

Ocean's Gems

Ocean's Treasures on Platter
(Smoked Salmon, Vietnamese-style Scallops and Gambas al Ajillo)

Winter Twists

Roast Grain-fed Beef Tenderloin
with Chestnut Au Jus and Honey Balsamic Roasted Vegetables

Jolly Splendour

- ✦ Orange Roasted Turkey Breast with Redcurrant and Apple Sauce
- ✦ Baked Fillets of Salmon in Creamy Aged Pu-erh
- ✦ Meatballs and Duo Sausages with Smoked Blueberry Glaze 2
- ✦ Elven Roasted Kabocha and Potatoes with Green Tahini Dip
- ✦ Garden Veggies with Duo Cherry Tomato Sauce and Water Chestnuts
- ✦ Enchanting Sautéed Spaghetti with Fresh Prawns and Taro Cream 5

OR

Wakame Fried Rice with Clams and Dried Shrimps

Elves' Bakes

- Darling Apricot Tartlets with Pistachios 4
- Chendol with Azuki Red Beans in Shooter (50% each) 7
- Passion Fruit Panna Cotta with Tropical Fruit Compote (50% each)
- ✦ Festive Trio Cake Platter

Snowfall Serenade

Peach Muscat Drink
(Reduced Sugar, Packed with Vitamins)

✦ New



Fairytale Forest Feast

\$68.00 per guest (\$73.44 w/GST)

Min. 30 guests

Comes with Complimentary
Whimsical Woodlands Christmas Thematic Setup



Starlight Feast

- 3** Baked Breaded Mushrooms and Strawberry Salad with Peach Dressing ✦

Christmas Apple Salad with Passion Fruit Aioli, Grapes and Shrimps

Majestic Grandeur

- 4** Grazing Platter
(Beef Pastrami, Vietnamese-style Scallops, Gambas al Ajillo, Assorted Cold Cuts, Brie Cheese, Gouda Cheese Wedges, Antipasto, Dried Fruits, Crackers)

Hearty Soup

Asian Fish Maw with Traditional Crustacean Nage

Holiday Magic

Coffee Confit of Beef Tenderloin with Dark Roast Coffee Jus

OR

Slow Roasted Spiced Whole Leg of Lamb

Snowfall Serenade

Peach Muscat Drink
(Reduced Sugar, Packed with Vitamins)

Dazzling Whimsy

- 2** Orange Roasted Turkey Breast with Redcurrant and Apple Sauce ✦

- 5** Furikake-crusted Fillets of Salmon with Rich Matcha Crème ✦

Elven Roasted Kabocha and Potatoes with Green Tahini Dip ✦

Nagaimo Roots with Asparagus and Garlic Butter Sauce

Creamy Mala Spaghettini with Sausages and Prawns

OR

- 6** Miso Takikomi Pilaf Rice with Seaweed Chicken Floss ✦

Desserts of Dreams

- 1** Mrs Claus' Secret Recipe Lemon Tart ✦

Mixed Berries Linzer Tart Cake

Chendol with Azuki Red Beans in Shooter (50% each)

- 7** Passion Fruit Panna Cotta with Tropical Fruit Compote (50% each) Mystic Hazelnut Chocolate Log Cake ✦

Santa's Mini Soirée

Delve deeper into our whimsy forest of delights, to discover a medley of symphonies. Each bite from our Mini Buffets is a treasure trove of dreams.

St. Nick's Gift

MINI BUFFET

\$26.99 per guest (\$29.15 w/GST)

Min. 20 guests

Blissful Gems

Grilled Pear and Ham Salad with Redcurrant Dressing
Honey Baked Chicken Ham **OR** Festive Duo Sausages

Dawn of Joy

- 4.** Truffle Chicken Chasseur with Couscous Puff ✦
Feta Cheese Baked Fish Fillets with Tobiko in Basil Oil
- 2.** Furikake Duo Potatoes with Smoked Cheddar Cheese Dip ✦
- 3.** Garden Veggies with Duo Cherry Tomato Sauce and Water Chestnuts ✦
Spaghetti with White Clams, Turkey Bacon, and Cherry Tomatoes
OR
- 1.** Zucchini Fried Rice with Chipolata Sausages

Rudolph's Delight

Mixed Berries Linzer Tart Cake



Food will be served in microwaveable containers

✦ New

Yuletide Splendour

MINI BUFFET

\$32.99 per guest (\$35.63 w/GST)

Min. 15 guests

Noel's Gifts

Baked Breaded Mushrooms and Strawberry Salad with Peach Dressing ✦
Honey Baked Chicken Ham **OR** Festive Duo Sausages

Festive Fancies

1 Roast Grain-fed Beef Tenderloin with Chestnut Au Jus
and Honey Balsamic Roasted Vegetables

OR

6 Orange Roasted Turkey Breast with Redcurrant and Apple Sauce ✦

Elf Specials

Charcoal Fried Chicken with Dragon Fruit Dip ✦

5 Baked Fillets of Salmon in Creamy Aged Pu-erh ✦

4 Elven Roasted Kabocha and Potatoes with Green Tahini Dip ✦

Stir-fried Butter Garlic Asparagus, Brussels Sprouts and Cauliflower ✦

2 Enchanting Sautéed Spaghetti with Fresh Prawns and Taro Cream ✦

OR

Miso Takikomi Pilaf Rice with Seaweed Chicken Floss ✦

Timeless Sparkles

3 Darling Apricot Tartlets with Pistachios

Food will be served in microwaveable containers

✦ New

Splendid Tales

MINI BUFFET

\$25.99 per guest (\$28.07 w/GST)

Min. 20 guests

Choose 1 item each from the 1st 8 categories

Celestial Glamour

MINI BUFFET

\$29.99 per guest (\$32.39 w/GST)

Min. 15 guests

Choose 1 item each from all 9 categories

Elven Delicacies

2 Mediterranean Cucumber Salad OR Mixed Green Garden Salad OR Greek Feta Salad with Watermelon and Lemon Oregano Vinaigrette

Baked Fish with Mango Salsa OR Dory Fillet with Royal Thai Sauce
OR Breaded Dory with Honey Sriracha Dip

Honey Chicken with Cashew Nuts
OR Crispy Chicken with Mexican Mayo Dip ✦✦

3 OR Orange Cranberry Grilled Chicken
OR Founder's Signature Curry Chicken (+\$2.50/guest)

Sautéed Garden Vegetables in Butter Glaze

4 OR Festive Roasted Vegetables OR Sautéed Broccoli with Almond Flakes

Fried Dough Fritters with Calamari Paste OR Panko Breaded Scallop Cake

Butter Rice with Nuts and Raisins ✦✦

OR Sin Chow Mee Hoon OR Honey Chicken Ham Fried Rice

1 OR Sundried Tomato Penne Pasta (+\$0.80/guest) ✦✦

Mystical Savouries

Honey Glazed Chicken Ham with Gingerbread Apricot Pineapple Sauce
OR Festive Duo Sausages

Magical Sweets and Specials

Jingle Ice Jelly with Fruit Cocktail OR Jolly Almond Jelly with Longan

Only for Celestial Glamour

Petite Christmas Sushi Platter OR Stir Fried Beef with Capsicums

OR Ebi Prawn with Mustard Mayo ✦✦

OR Sautéed Prawns with White Clam Sauce

✦✦ New

Food will be served in microwaveable containers

BE PART OF THE
MAGIC EXPERIENCE OF A

Whimsical Dining Adventure

Award Winning Experiences
Since 2008



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Scan for a
Memorable
Celebration



Registration No: 200809605R

Pictures are for illustration purposes only and may not represent actual items

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