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## 9 restaurants to dine at this Christmas, from buffets to extravagant set menus

JETHRO KANG

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The festive season is looming, and it's high time to get your reservations in. Consider these nine restaurants serving up Christmas meals, from buffets to set menus.

If you like your Christmas regionally accurate, Altro Zafferano does it by way of Italy, while [Saint Pierre](#) makes its French style with a decadent seven-course dinner. DB Bistro also makes it a Gallic moment but through the French-New York lens of revered chef [Daniel Boulud](#).

At Mount Faber, Arbora sprinkles a little Brazilian churrasco in their festive buffet, while Tablescape applies its modern European sensibility to its festive spread. For Kausmo, it's Christmas with a conscience demonstrated by a six-course meal of throw-away produce.

Eat your beer this Christmas at Level33. The world's highest urban microbrewery has crafted festive dishes that incorporate some of their finest brews, as Thirty Six smokes a variety of meats for their four-course feast. As always, Burøer & Lobster presents the crustacean in a wealth of ways, from bisque to roll.

*(Hero and feature images credit: Saint Pierre)*

## 9 restaurants to dine at this Christmas, from buffets to set menus

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Altro Zafferano



Altro Zafferano is turning Christmas into an Italian affair on 24 and 25 December. The four-course brunch menu starts with a selection of snacks including amela tomato with roasted eggplant and whipped mozzarella, and A5 wagyu beef carpaccio with Palermo peppers, anchovies, and beluga capers. Pasta is an option between capon ravioli with black truffle, lobster bisque with tomlberry and basil, or tagliolini with Hokkaido sea urchin. For mains, choose either red bream with Brussels sprout, purple potato, and tarragon sauce, or Kinross Station lamb rack with fava beans, herbs salad and figs vincotto.

Dinner is a choice between the early three-course dinner or five-course meal. Highlights include bluefin tuna tartare with oscietra caviar and walnut milk, and culurgiones, a Sardinian pasta stuffed with razor clam and black truffle. The main is an option between cod with potato and dill, or lamb saddle with artichoke and pistachio, then finish off with Valrhona Opalys chocolate parfait with tonka bean and cherry.

24-25 December 2022

Brunch: S\$198++ per person

Dinner: S\$148++ – S\$238++ per person

(Image credit: Altro Zafferano)

Address	10 Collyer Quay, Singapore 049315 <a href="#">google map</a>
Website	<a href="#">Website here</a>
Phone	6509 1488

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Arbora Hilltop Garden & Bistro



Churrasco gets festive at Arhora which is serving Brazilian-style barbecue for Christmas. The brunch and dinner buffet includes classics such as picanha as well as seasonal roasts like turkey with gravy and chestnut stuffing, honey glazed gammon ham, and porchetta. The spread also offers sashimi and seafood platters, the restaurant's popular truffle fries with black truffle dip, butternut squash soup, rojak, pastas like aglio olio and arrabbiata, and mains including beer-battered fish and chips, and chilli crab with fried mantou.

### **Brunch**

24, 25, 26, 31 December 2022, 1, 2 January 2023

S\$98 ++ per adult

S\$49++ per child

### **Dinner**

23, 24, 25, 30 December 2022, 1 January 2023

S\$108++ per adult

S\$54++ per child

Address	109 Mount Faber Rd, Faber Peak, Singapore 099203 <a href="#">google map</a>
Website	<a href="#">Website here</a>
Phone	6361 0088

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Burger & Lobster Raffles Hotel



Exclusively to their Raffles Hotel location, Burger & Lobster is serving a three-course Xmas & New Year Set Menu that presents butternut squash lobster bisque with garlic toast, their B&L Signature Tasting Platter of mini Mayfair burger and mini lobster roll, a half lobster either grilled or steamed, alongside a choice of fries or salad and the restaurant's popular lemon and garlic butter. Dessert is homemade bread and butter pudding, baked with nuts and black raisins, and served with vanilla cream and salted caramel sauce.

24, 25, 31 December 2022 and 1 January 2023

S\$85++ per person

*(Image credit: Burger & Lobster Singapore)*

Address	328 North Bridge Rd, Singapore 188719 <a href="#">google map</a>
Website	<a href="#">Website here</a>
Phone	6971 6127

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DB Bistro & Oyster Bar



Experience Christmas through Daniel Boulud's eyes with DB Bistro's *Loveux Noël* menu. The celebrated chef has created a four-course set dinner that includes oysters Rockefeller with spinach gratin, and a choice of appetisers between roasted chestnut soup, pate en croute, or smoked salmon rosti. Mains are an option between duck breast with butternut squash and black pepper sauce, Australian lobster thermidor, or Daniel Boulud's Beef Duo of New York Strip and wine-braised short rib, followed by dark chocolate and hazelnut log cake, or Tokyo Banana, a riff on the famed dessert.

23-25 December 2022

S\$120++ per person

(Image credit: DB Bistro & Oyster Bar)

Address	2 Bayfront Avenue, B1-48, Galleria Level, The Shoppes at Marina Bay Sands, 018956 <a href="#">google map</a>
Website	<a href="#">Website here</a>
Phone	6688 8525

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Kausmo



Kausmo applies their philosophy of reducing food waste to Christmas with a six-course menu. Featuring oddly shaped and sized overstocked, or overripe fruits and vegetables – they call it aesthetically filtered, the meal includes lemon and sage brioche with wild honey butter, heirloom tomatoes with ricotta and curry leaf, and roast lamb rack with pickled grapes and za'atar. A lashing of sambal brings fire to roast quail, mushroom veloute, and chestnut gnocchi, then capped off by a buttery white velvet cake with smoked mascarpone, berry compote, and grated parmesan and hazelnut.

6 December 2022 – 1 January 2023

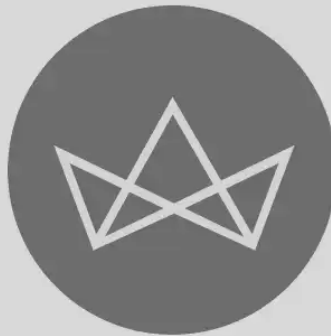
S\$155++ per person

(Image credit: Kausmo)

Address	1 Scotts Rd, #03 - 07, Singapore 228208 <a href="#">google map</a>
Website	<a href="#">Website here</a>
Phone	8126 8538

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Level33



Level33 is serving Christmas menus inspired by chef Jake Kowalewski's memories of the holiday in Sydney combined with beers from the world's highest urban microbrewery. The Lunch Roast Menu is a communal affair with dishes such as beetroot and goat cheese marinated in ash made from leftover beer grains, roast ham with a sweet-savoury IPA glaze, and Australian Christmas pavlova with lager and Tahitian vanilla cream.

Dinner on Christmas Eve and Christmas Day includes items from the lunch menu as well as free range chicken parfait with smoked cherry compote, oysters accompanied by a sauce created with Level33's Blond Lager, and your choice of main from a roast duck breast with maple and IPA, or free range porchetta cured in thyme and cinnamon. Desserts include a log cake filled with a chocolate and stout ganache.

### **Lunch Roast Menu**

24-26 December 2022

S\$88++

### **Dinner Menu**

24-25 December 2022

S\$148++ per person

(Image credit: Level33)

Address	8 Marina Blvd, #33-01, Singapore 018981 <a href="#">google map</a>
Website	<a href="#">Website here</a>
Phone	6834 3133

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Saint Pierre





Luxury dining comes courtesy of Saint Pierre, which is offering a seven-course dinner on Christmas Eve. A highlight is Minquiers island blue lobster, which is confit and served in a coconut, lemongrass, and ginger broth with alternating circles of Périgord black winter truffle and coconut. There is also Hokkaido bafun uni nestled on top of ginger-infused cauliflower purée and tarragon gelée, followed by Gillardeau oyster topped with N25 Almas caviar. The meat courses are represented by roast Pyrenees lamb saddle, which is stuffed with sweetbreads, and Hawke's Bay grass-fed venison in a gingerbread crust. Dessert is Korean chestnut, which features chestnut purée, Vanuatu vanilla cream, and Lifou multifleur honey tartlet.

The two-Michelin-starred French restaurant is also serving a four-course lunch menu on Christmas Eve that includes the lobster, lam, venison, and chestnut. Diners can opt for a cheese supplement at S\$38++, and a wine and premium wine pairing at dinner for S\$248++ and S\$416++ respectively.

24 December 2022

Lunch: S\$248++ per person

Dinner: S\$488++ per person

(Image credit: Saint Pierre)

Address	1 Fullerton Road, #02-02B, One Fullerton, 049213 <a href="#">google map</a>
Website	<a href="#">Website here</a>
Phone	6438 0887

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Tablescape



Modern European restaurant Tablescape unveils a spread of buffet items for Christmas Eve dinner and brunch on Christmas Day. Take your pick from a range of classic seafood dishes including Boston lobster, fresh oysters, snow crab, and salmon sashimi, then move on to the charcuterie and cheese board featuring assorted cold cuts and French cheeses. From the carving station comes salt crusted sea bass, prime rib, and roast chicken with glazed chestnuts and pecans, while a chef prepares pan-seared foie gras, lobster blini, and chilli crab upon order. Fill up with sides of truffle mac and cheese, then end the meal with festive sweets like panettone with vanilla Anglaise, and fruit cake.

24 December 2022 (dinner)

25 December 2022 (lunch)

S\$128++ per person

(Image credit: Tablescape Restaurant and Bar)

Address	10 Coleman St, Level 3, Singapore 179809 <a href="#">google map</a>
Website	<a href="#">Website here</a>
Phone	6432 5566

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Thirty Six Brewlab & Smokehouse



At the Club Street microbrewery, the four-course feast begins with a welcome glass of prosecco or sparkling apple juice, served with an amuse bouche of prawn cocktail, beetroot caviar, or wild mushroom bruschetta. Starters include hamachi tartare, foie gras terrine, jamon Iberico bellota, and heirloom cherry tomato salad with mozzarella.

Mains, which all come out of the restaurant's smoker, is your choice of New Zealand ribeye, turkey breast, gammon ham, lamb leg, Norwegian salmon, crispy rolled pork belly, or the vegan nut roast. All mains are served with herbed potatoes, charred seasonal vegetables, pigs in a blanket, Yorkshire pudding, and cauliflower cheese. End off with desserts ranging from black forest cake to 36 Beer A Misu, a twist on the tiramisu with beer and fresh wild berries.

24-25 December 2022

S\$136++ per adult

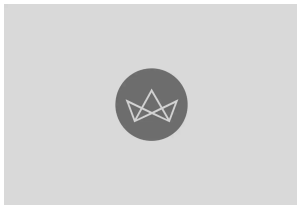
S\$36++ per child

(Image credit: Thirty Six Brewlab & Smokehouse)

Address	36 Club St, Singapore 069469 <a href="#">google map</a>
Website	<a href="#">Website here</a>
Phone	9366 5815

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FOOD DINING RESTAURANTS CHRISTMAS 2022



## Jethro Kang

Jethro enjoys wine, biking, and climbing, and he's terrible at all three. In between them, he drinks commercial lagers, and eats dumplings and gelati.

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