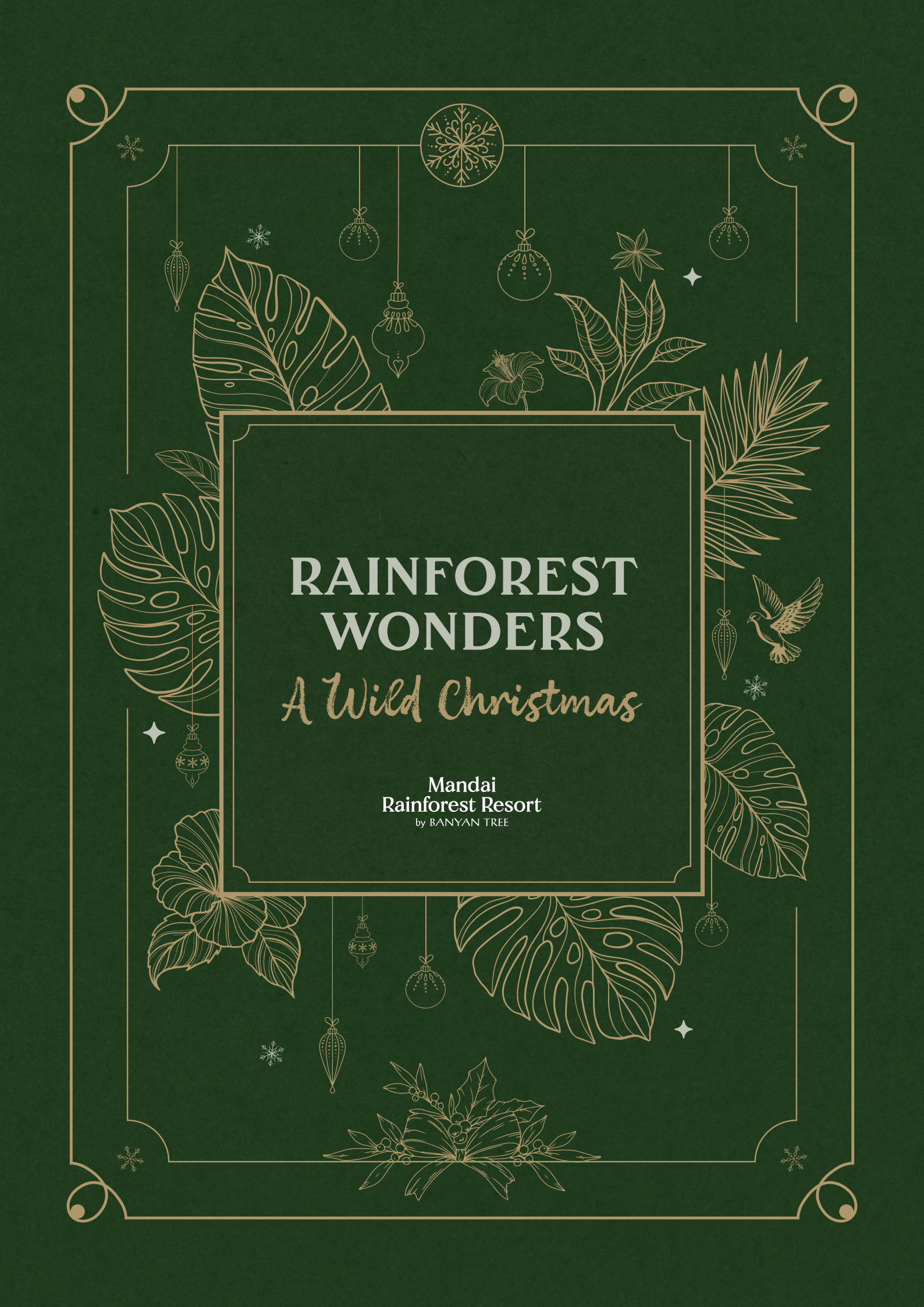




RAINFOREST WONDERS

A Wild Christmas

Mandai
Rainforest Resort
by BANYAN TREE

A SEASON TO SAVOR, *A Feast to Share*

The holidays are a time for warmth, laughter, and the most cherished culinary traditions. This year, allow us to transform your home celebration into an effortlessly elegant affair.

Our Executive Culinary Team has meticulously prepared a collection of Festive Takeaways that capture the true spirit of the season. Inspired by time-honoured recipes and crafted with the finest seasonal ingredients, each item is designed to be the spectacular centrepiece of your gathering—from our perfectly Crispy, Herb-Roasted Turkey and the distinctive Pineapple Orange Glazed Ham, to the rich, beautifully spiced festive bakes.

Simply select your feast, arrange your pickup - and serve a taste of luxury and tradition at your table.

We wish you and yours a joyful, delicious, and peaceful holiday season.



Glen Cook
General Manager

Banyan Noël *Luxe Collection* Pack

Simplify your hosting with the ultimate collection of festive favourites. This curated package provides everything you need for a lavish, stress-free celebration, from the perfectly cooked meats to the luxurious sides and sweet finishes.

\$288⁺⁺

Serves 6-8pax



Images are for illustrative purposes only.
Actual product will be presented in takeaway containers and may vary.



Clementine & Herb Roasted Duck

\$108⁺⁺

The Distinctive Choice

A refined twist on the traditional roast. This whole duck is expertly prepared with fragrant herbs and fresh clementines, yielding incredibly crispy skin and moist, dark meat. Served with a complementary Sea Buckthorn Sauce, it offers a bright, unforgettable, and sophisticated culinary experience.

3kgs
Serves 4-5 pax

Classical Whole Roasted Turkey

\$158⁺⁺

The Grand Centrepiece

The quintessential holiday feast. Our turkey is seasoned with an aromatic blend of butter, sage, and thyme, then roasted slowly until the skin is a perfect, burnished gold, and the breast meat remains wonderfully juicy and tender. Presented ready to carve, it brings effortless elegance and traditional flavour to your table.

INCLUDES:
Classic Bread Stuffing,
Cranberry Sauce, and
rich Turkey Jus.

4.5-5kgs
Serves 6-8 pax





Pineapple Orange Glazed Boneless Ham

\$128⁺⁺

A Celebration of Warm Citrus and Spice

A holiday classic transformed. Our succulent boneless pork ham is bathed and slow-baked in a vibrant, homemade Pineapple Orange Glaze that caramelizes into a glossy, sweet-tangy crust.

It's the perfect blend of savoury meat and bright, festive citrus.

2kgs
Serves 6-8 pax

Creole Spice Rub Angus Beef Ribeye

\$188⁺⁺

A Statement Piece for the Table

For the discerning host, this premium Angus Ribeye is hand-rubbed with a bold Creole blend of paprika, cayenne, and aromatic herbs. Seared to a perfect crust and roasted to your desired doneness, this dish delivers a rich, flavourful kick that makes a sensational festive statement.

2.5kgs
Serves 6-8 pax



Bûche de Noël Yule Logs



Woody Yule Chocolate:
Dark Chocolate
1kg

\$68⁺⁺



Red Yule Citrus:
Mixed Berries & Lime
1kg

\$68⁺⁺



Tropical Yule Fruits:
Durian Coconut
1kg

\$78⁺⁺

Christmas Confectionery



\$15⁺⁺



\$38⁺⁺



\$48⁺⁺



\$38⁺⁺



\$25⁺⁺



\$25⁺⁺



\$58⁺⁺



\$48⁺⁺

Festive Chocolates



\$28⁺⁺



\$18⁺⁺



\$18⁺⁺



\$18⁺⁺



\$15⁺⁺



\$15⁺⁺



\$28⁺⁺

Festive Brunch & Lunch

From hearty roasts to sweet endings, our festive brunch and lunch menus invite you to savour the season together.

Available for dine-in only.



Scan the
QR code to view
our full menus!



Christmas Day Brunch Buffet

25 December 2025
12pm - 3pm

A spread of festive favourites awaits — from lobster and snow crab on ice to roasted turkey, honey-glazed ham, and Angus OP ribs carved to perfection.

Warm up with pumpkin chestnut soup, Planter Shed's Signature Lobster Laksa, and end with indulgent treats like log cakes, and Ondeh Ondeh cake.

\$158⁺⁺

Festive 4-Course Set Lunch

Daily, December 2025
12pm - 1.30pm | 1.30pm - 3pm

Appetiser

Winter Jewel Kale Salad with
Butternut Squash, Pomegranate & Feta

Soup

Roasted Tomato & Fennel with
Crème Fraîche

Main

Slow-Cooked Beef Cheek with
Port Wine Jus

OR

Pistachio-Crusted Norwegian Salmon
with Citrus Champagne Sauce

Dessert

Christmas Citrus Pudding with
Vanilla Dark Rum Sauce

\$58⁺⁺

New Year's Day Brunch Buffet

1 January 2026
12pm - 3pm

Welcome the year with abundance. A feast of lobster, prawns, and crab, alongside Creole-spiced OP ribs, and apple-barbecue ribs awaits.

Savour local highlights like Nonya pork belly, sambal stingray and Lamb Rogan Josh — finishing with log cakes, panna cotta, and chocolate fondue.

\$158⁺⁺

Festive Dinner Feasts

From classic roasts to rich, comforting flavours, our festive dinner buffets bring warmth, laughter, and joy to every table.

Available for dine-in only.



Scan the
QR code to view
our full menus!



Festive Dinner Buffet

4-23 & 26-30 December 2025
6pm - 9.30pm

Ease into the season with comforting indulgence — braised beef in mulled wine jus, Acqua Pazza barramundi, Butter Chicken, and Mediterranean seafood salad.

End sweetly with panna cotta and chocolate pralines that capture the festive spirit.

\$68⁺⁺
Mon-Thu

\$78⁺⁺
Fri-Sun

Christmas Eve Dinner Buffet

24 December 2025
6pm - 9.30pm

Celebrate Christmas Eve with grandeur — roasted turkey with caramelised chestnuts, Creole-spiced Angus ribs, and barramundi with saffron sauce.

Pair with lobster laksa and strawberry log cake for a night of true indulgence.

\$158⁺⁺

Christmas Day Dinner Buffet

25 December 2025
6pm - 9.30pm

Wind down with a comforting feast of Roasted Whole Christmas Turkey, Pineapple Orange Honey Glazed Boneless Ham and a Creole Spiced Rub Angus Rib Eye.

End the night with a decadent pecan pie and delightful vanilla panna cotta.

\$128⁺⁺

New Year's Eve Dinner Buffet

31 December 2025
6pm - 9.30pm

Welcome the year's final night with flair — garlic rosemary lamb leg, apple-barbecue ribs, and Fisherman's mixed stew alongside Lamb Rogan Josh and the sweetest red velvet cake.

Enjoy a feast truly made for new beginnings.

\$158⁺⁺

Festivities MADE EFFORTLESS

Place your orders today!

For enquiries, please contact us at +65 60383999 or
email us at plantersshed-mandairainforest@banyantree.com

Images are for illustrative purposes only.
Actual product will be presented in takeaway containers and may vary.

**Mandai
Rainforest Resort**
by BANYAN TREE

60 Mandai Lake Rd, Singapore 729979. T: +65 6038 3939
banyantree.com/mandairainforestresort