



— THE ROOFTOP —  
**1919**  
WATERBOATHOUSE

## A HERITAGE CHRISTMAS FESTIVE MENU

*Usher the holiday season with festive feasts and delights that are perfect for appeasing all palates  
at 1919 against the panoramic views of Marina Bay and Singapore River.*

# FESTIVE LUNCH MENU

3 COURSE

**\$35**

4 COURSE

**\$45**

with optional wine pairing at \$30



## FIRST COURSE

### VICHYSOISE

*Smoked Oil, Creamed Leek*

## MAIN COURSE

### KUHLBARRA BARRAMUNDI

*Velouté, Salt Baked Kohlrabi, Carrot Puree  
With Brown Butter, Trout Roe*

OR

### MAPLE LEAF DUCK BREAST

*Sour Plums, Savoy Cabbage With Nutmeg  
Cream, Duck Jus*

OR

### BLACK ANGUS SKIRT STEAK

*Confit Garlic, Burnt Onion Puree, Sautéed  
Mushroom, Bordelaises  
Supplement +12*

## DESSERT

### LA POMME

*Caramelised Apples, Cinnamon  
Ice Cream, Sour Apple Granite,  
Spiced Crumble*

## SECOND COURSE

### POTATO TERRINE

### PEEKYTOE CRAB

*Crab, Smoked Trout Roe, Snow  
Peas, Citronette Dressing,  
Mustard Seeds*

PRICES ARE SUBJECT TO 10% SERVICE CHARGE & PREVAILING GOVERNMENT TAXES.

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# FESTIVE DINNER MENU



3 COURSE

**\$75**

4 COURSE

**\$88**

*with optional wine pairing at \$45*

## FIRST COURSE

### POTATO TERRINE PEEKYTOE CRAB

*Crab, Smoked Trout Roe,  
Snow Peas, Citronette  
Dressing, Mustard Seeds*

OR

### BURRATINA

*Balsamic Ruby Peach Jam,  
Heirloom Tomato, Cucumber  
Pearl, Basil*

## SECOND COURSE

### TRUFFLED CRAB PASTA

*Kombu, Caviar-tobiko Medley*

OR

### DINDE

*Bacon-wrapped Turkey  
Roulade, Mimolette Cheese,  
Potato Puree*

## MAIN COURSE

### POISSON

*Khulbarra Barramundi, Velouté,  
Salt Baked Kohlrabi, Carrot Puree  
With Brown Buttered, Trout Roe*

OR

### ENTRECOTE

*Black Angus Ribeye, Pumpkin  
Puree, Sautéed Mushroom, Sugar  
Pea, Bordelaise Sauce  
Supplement +8*

## DESSERT

### CASSIS NOIR

*Rich Dark Chocolate  
Mousse, Cassis Sorbet,  
Mixed Berry Medley*

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# CHRISTMAS EVE DINNER MENU

**\$95** with optional wine  
pairing at \$55



Tuesday, 24<sup>TH</sup> December 2019

## FIRST COURSE

### TRUFFLED CRAB PASTA

*Kombu, Caviar-tobiko Medley*

## SECOND COURSE

### BURRATINA

*Balsamic Ruby Peach Jam, Heirloom  
Tomato, Cucumber Pearl, Basil*

## THIRD COURSE

### FOLEY'S GEORGES BANK SEA SCALLOP & LOBSTER

*Fermented Parsnip Purée, Chimichurri,  
Deep Fried Bonito*

## FOURTH COURSE

### ENTRECOTE

*Wagyu Flat Iron Steak, Potato Puree,  
Romanesco, Bordelaise*

OR

### POISSON

*Baked Turbot, Baby Peas, Fried Capers,  
Champagne Sauce*

## DESSERT

### CASSIS NOIR

*Rich Dark Chocolate Mousse,  
Cassis Sorbet, Mixed Berry Medley*

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# CHRISTMAS BRUNCH MENU

WEDNESDAY, 25<sup>TH</sup> DECEMBER 2019 | 12PM -3PM

BRUNCH  
BUFFET  
\$88

BRUNCH BUFFET, FREE  
FLOW CHAMPAGNE,  
WINE, BEER, SOFT  
DRINKS & JUICES

\$158

## SEAFOOD & OYSTER BAR

FINE DE CLAIRE OYSTERS,  
MIGNONETTE DRESSING

SCALLOP CEVICHE, PONZU,  
CAVIAR-TOBIKO MEDLEY

SWEET PRAWNS, SIRACHA MAYONNAISE

## ARTISANAL CHEESE

with Seasonal Trio Selections, Crackers, Dried Fruit

## HOUSE-CRAFTED FESTIVE CHARCUTERIE

CHRISTMAS HONEY-GLAZED HAM,  
JAMON HAM, CHORIZO, WAGYU BRESAOLA  
w Pickles, Gherkins, Pearl Onion, Crackers

## EGG STATION

MADE TO ORDER OMELETTE/SCRAMBLED EGG

w Choice of Ham, Cheese, Mushrooms, Smoked Salmon, Tomatoes & Onions

EGGS BENEDICT

Poached Eggs, Smoked Salmon, English  
Muffin, Hollandaise Sauce & Fresh Herbs

EGGS FLORENTINE

Poached Eggs, Sautéed Spinach, English  
Muffin, Hollandaise Sauce & Fresh Herbs

## FESTIVE SOUP

ROASTED PUMPKIN VELOUTE w SHAVED CHESTNUT  
MATSUTAKE MUSHROOM SOUP

## SMALL PLATES

PANTUMACA  
Crystal Bread w  
Tomato Concasse  
& Aged Sherry

MIMOLETTE CHEESE  
French Cheese  
Wrapped in Pastry  
Served w Truffle Coulis

PATATA BRAVAS  
Crushed Potatoes  
w Aioli & Bravas  
Sauce

PULPO A LA GALLEGA  
Poached Octopus Leg  
in Galician Style

ALBONDIGAS AN SALSA IBERICA  
Homemade Meatball in Iberico  
Chorizo Sauce

## CHRISTMAS MAINS

PAN-SEARED KÜHLBARRA  
BARRAMUNDI MIXED ROE SAUCE

FJORD TROUT,  
LOBSTER BISQUE

BACON-WRAPPED STUFFED  
TURKEY ROULADE, ASPARAGUS

BEEF BOURGUIGNON,  
WASABI KALE

FULLBLOOD WAGYU SKIRT  
STEAK, HORSERADISH CRÈME

## DESSERT BAR

CHOCOLATE  
FUDGE CAKE

RASPBERRY  
PANNA COTTA

ESPRESSO  
TIRAMISU

BREAD & BUTTER  
PUDDING

ASSORTMENT  
OF TARTS

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# PRE-ORDER YOUR TURKEY FOR THE FESTIVE SEASON



7 DAYS ADVANCE BOOKING REQUIRED

## Winter Truffle Turkey

\$168 for 5kg

*Roasted, brined in salt water and spices, with a special marinade of signature blend of spices and truffle paste, which allows the fragrance of the truffle to penetrate through the meat.*

## Whole Classic Turkey

\$150 for 4kg to 5kg

*Roasted and Marinated with salt, pepper, root vegetables, thyme and butter. This is a classic with chestnut and spinach stuffing as well as turkey gravy and cranberry sauce.*

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**1919**  
WATERBOATHOUSE

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**BOOK NOW**

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[www.1919waterboathouse.com](http://www.1919waterboathouse.com)

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