

GRAND FESTIVE

ISSUE 48 | 2019



GRAND | HYATT

SINGAPORE

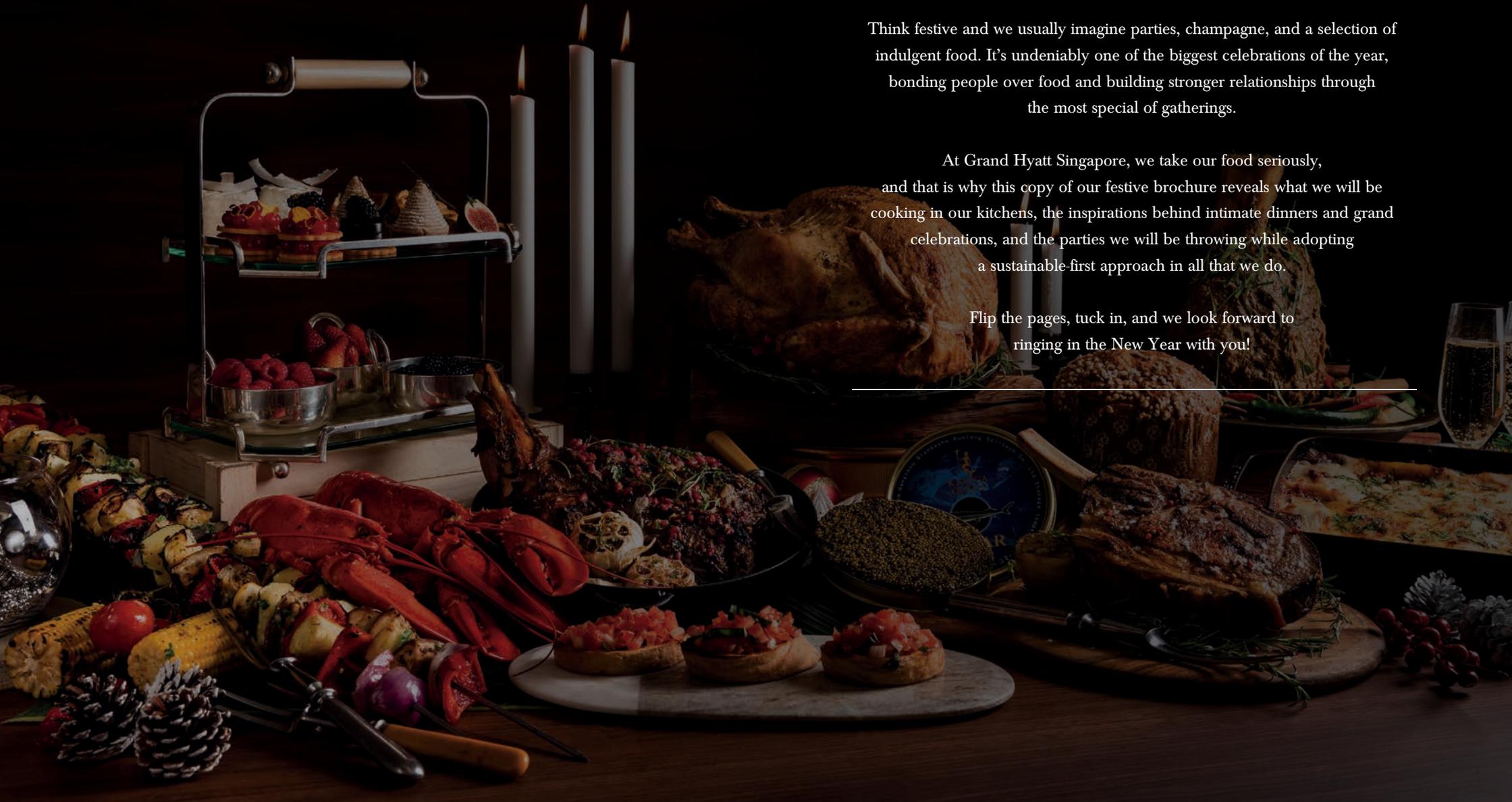
WELCOME

How do you define your festive celebration?
Does yours include an intimate dinner night, or maybe a lavish celebration?

Think festive and we usually imagine parties, champagne, and a selection of indulgent food. It's undeniably one of the biggest celebrations of the year, bonding people over food and building stronger relationships through the most special of gatherings.

At Grand Hyatt Singapore, we take our food seriously, and that is why this copy of our festive brochure reveals what we will be cooking in our kitchens, the inspirations behind intimate dinners and grand celebrations, and the parties we will be throwing while adopting a sustainable-first approach in all that we do.

Flip the pages, tuck in, and we look forward to ringing in the New Year with you!





LUCAS GLANVILLE

Director of Culinary Operations, Singapore & South East Asia

📷 @cheflucasglanville

Q: What is something you're excited about for the upcoming festive season?

A: I look forward to spending time with my family. Since the festive season is one of the busiest period for the culinary department, I am excited to end the day with my loved ones at home.

Q: As someone whose work is tied directly to food, how do you see the relationship between it and sustainability?

A: As chefs, we need to respect the season, food miles, and the producers. They should be rewarded for the work they have done for the amazing produce, and it is important for us to consume it mindfully and consciously.

Q: Any advice to celebrate the festivities in a sustainable fashion?

A: Always understand your guests by knowing their preferences – it not only adds the personal touch but also helps with reducing food wastage. It is all about making it an ethical and sustainable experience for everyone.

Q: As we celebrate the end of 2019, what are some of your greatest achievements?

A: It is an honour to pioneer many firsts with the team in 2019 such as expanding our plant-based options, piloting our nose-to-tail beef programme, introducing sustainable lambs, and dishing out wellness-driven meals for event delegates. It gives me great joy to make a difference and I look forward to achieving more milestones with the team in 2020. ☺



CHRISTMAS FESTIVE MENU 2019

mezza9 Christmas

The finest combination of sustainable ingredients and culinary precision, presented to you as a visual spectacle.

Christmas Eve Dinner

24th December 2019

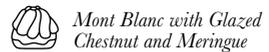
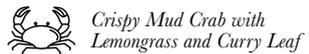
SGD 198.00 ++ per adult (alcohol)
SGD 158.00 ++ per adult (non-alcohol)
SGD 98.00 ++ per child (age 4 – 12 years)

Christmas Day Brunch

25th December 2019

SGD 258.00 ++ per adult (alcohol)
SGD 198.00 ++ per adult (non-alcohol)
SGD 98.00 ++ per child (age 4 – 12 years)

Dish Highlights





StraitsKitchen

Add a local touch to your Christmas with a vibrant selection of Singapore's most-loved and truly local Chinese, Indian, Malay and Peranakan dishes.

Dish Highlights

 Fruit de Mer on Ice

Christmas Eve Dinner

24th December 2019

SGD 98.00 ++ per adult (non-alcohol)

SGD 58.00 ++ per child (age 4 – 12 years)

Christmas Day Lunch

25th December 2019

SGD 78.00 ++ per adult (non-alcohol)

SGD 48.00 ++ per child (age 4 – 12 years)

Christmas Day Dinner

25th December 2019

SGD 88.00 ++ per adult (non-alcohol)

SGD 48.00 ++ per child (age 4 – 12 years)

Pete's Place

Celebrate the jolly festivities with authentic Italian fare, as you immerse yourself in a rustic and warm Italian trattoria.

Dish Highlights

 Pesce al Forno
– Slow Roasted Barramundi

 Bruschette, Ciabatta Bread, Ricotta, Peppernata

 Lasagne al Forno

Christmas Eve Dinner & Christmas Day Brunch

24th & 25th December 2019

SGD 118.00 ++ per adult (alcohol)

SGD 58.00 ++ per child (age 4 – 12 years)



10 Scotts

Featuring a contemporary residential décor set against a waterfall, experience the comfort of a homely set-up during this festive season as you gather for a cosy get-together.

Dish Highlights

 Roasted Whole Turkey

 Roasted Apples

 Sautéed Brussels Sprouts

Christmas Eve Dinner

24th December 2019

SGD 108.00 ++ per adult (alcohol)

SGD 78.00 ++ per adult with free-flow of coffee, tea and chilled juices (non-alcohol)

SGD 58.00 ++ per child (age 4 – 12 years)

Christmas Day High Tea

25th December 2019 (12:00pm to 4:00pm)

SGD 108.00 ++ per adult (alcohol)

SGD 78.00 ++ per adult with free-flow of coffee, tea and juices (non-alcohol)

SGD 58.00 ++ per child (age 4 – 12 years)

Oasis

Your fondest memory is in the making as you pass plates of sustainable barbecue goodness amidst lush greenery by the pool.

Dish Highlights

 Mottainai Lamb Leg

 Grilled Whole Tiger Prawns

 Grilled Whole Red Snapper

Christmas Eve Barbecue Dinner

24th December 2019

SGD 118.00 ++ per adult (alcohol)

SGD 58.00 ++ per child (age 4 – 12 years)

Christmas Day Barbecue Dinner

25th December 2019

SGD 88.00 ++ per adult (alcohol)

SGD 48.00 ++ per child (age 4 – 12 years)



THE SANTA SHOP

Delectable spread, great company, and the comfort of your home – celebrate Christmas in style and dine sustainably with our takeaways. From roasted turkey to plant-based alternatives, we got it all covered. Shop now at store.grandhyattsingapore.com.



1. Lobster Bisque
SGD 40



2. Roasted Whole Tom Turkey
SGD 150



3. Vegan Chocolate Brownies
SGD 72



4. Impossible Meat Loaf
SGD 69



SHADES OF RED

COUNTDOWN
2020



STEFFAN HEERDT

Executive Sous Chef

📷 @steffanchef84

Q: What are you looking forward to the most seeing that you will be celebrating Christmas in Singapore this year?

A: It'll be the first time that my family and I are celebrating the festive season in a hot tropical country so it's going to be different since we've always been celebrating the year-end festivities in a cold climate. I'm very much excited to be spending time with my wife and 2-year-old son putting up Christmas decorations in our home.

Q: What is your favourite festive dish of 2019?

A: The whole roasted bone-in rib eye at mezza9.

Q: How do you decide which producers to work with when planning the festive menus?

A: The two factors that I look for when deciding on our producers are quality and sustainability. We've been working with suppliers such as Mottainai and Kuhlbarra who have been sharing our sustainability vision and I'm excited to be using their produce this festive season. ☺

mezza9 New Year's Eve

Enjoy the perfect union of sustainable ingredients and skillful chefs, and be enthralled by the culinary theatre presenting a lavish spread.

New Year's Eve Dinner Buffet

31st December 2019

SGD 308.00 ++ per adult (alcohol)

SGD 158.00 ++ per child (age 4 – 17 years)

Dish Highlights



Caviar



Fresh Sashimi



Lobster



**For early bird discounts, please contact our restaurant reservations team.*



StraitsKitchen

Welcome the New Year and rejoice over an epicurean feast of local delights.

Dish Highlights

 Braised Australian Grass-Fed Beef Shank

New Year's Eve Dinner

31st December 2019

SGD 198.00 ++ per adult (alcohol)
 SGD 148.00 ++ per adult (non-alcohol)
 SGD 78.00 ++ per child (age 4 – 17 years)

Pete's Place

Count down to the New Year with a stomach full of classic Italian dishes – wood-fired oven baked pizzas, heart-warming pastas, home-baked breads and delectable Italian desserts.

Dish Highlights

 Cotechino con Lentichie – Poached Italian Sausage with Green Lentils

 Pizza Prosciutto e Funghi – Pizza with Ham and Mushroom

 Fregola Sarda Tartufo – Sardinian Pasta with Truffle Paste

New Year's Eve Menu

31st December 2019

SGD 198.00 ++ per adult (alcohol)
 SGD 98.00 ++ per child (age 4 – 17 years)



10 Scotts

Feed your soul with good company and warm your heart with an exuberant and wholesome spread in a refined and cosy atmosphere.

Dish Highlights

 Beef Wellington

New Year's Eve Dinner

31st December 2019, 7:30pm to 12:00am

SGD 198.00 ++ per adult (alcohol)
 SGD 98.00 ++ per child (age 4 – 17 years)

Oasis

Escape the stress of the concrete jungle and immerse in an alfresco environment, while treating your palate to a sustainable celebration.

Dish Highlights

 Barbecue Spice Rubbed Wagyu Beef Brisket

 Rock Oysters

New Year's Eve Barbecue Dinner

31st December 2019

SGD 108.00 ++ per adult (alcohol)
 SGD 58.00 ++ per child (age 4 – 17 years)
 Additional SGD 90++ per adult for access to hotel lobby countdown party



GOTTFRIED SCHUETZENBERGER

Executive Pastry Chef

@gottfried.schuetzenberger

Q: What is your favourite festive dessert?

A: Celebrating Christmas season without a home-made Christmas Stollen is simply unthinkable. I love this rich bread that is filled with marzipan studded with candied fruits, almonds, and marinated raisins. It brings back memories of home in Austria.

Q: Where do you draw your inspirations for your pastry creations?

A: I always enjoy transforming intangible items into edibles through the art of pastry.

Q: How did you consciously curate this year's dessert to the theme of the party?

A: The foundation of this year's New Year's Eve party's desserts are based on previous years' favourites and inspired by this year's 'Shades of Red' party theme.

Q: Beyond pastry, what are you most passionate about?

A: Photography. With the rise of Instagram and the hunt for Instagrammable desserts, I enjoy crafting interesting pastries and photographing them. This helps me to widen my creative vision beyond my kitchen. ☺



Dessert

New Year's Eve Dessert Extravaganza in the Lobby

Participating restaurants

mezza9 | StraitsKitchen | 10 Scotts | Pete's Place

Dessert Highlights

 *Chocolate Xiao Long Bao*

...

 *Vegan & Gluten-Free Tarts*

...

 *Sustainable Sweet Oyster Bar*

...

 *Shades of Red Chocolate Fondue*

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🌐 www.singapore.grand.hyattrestaurants.com
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