Santa's 'Workshop'

at 1918 Heritage Bar

FESTIVE MENU | 1 - 31 DECEMBER 2026

Build Your Own 3-Course Festive Dinner | $58++ per person
Choose one starter, one main and one dessert.

Also available à la carte.

Festive Starters

TOMATO CAPRESE SALAD | $15++
Vibrant cherry tomatoes and fresh mozzarella pearls, accented with sweet basil and a rich balsamic glaze.

CREAMY MUSHROOM SOUP | $14++
Rich and earthy mushroom soup elevated with white truffle oil and festive chestnut bits, served with a freshly baked tomato roll.

Festive Mains

CRISPY PORK BELLY ROULADE | $35++
Crackling roast pork belly roulade on creamy mashed potatoes and roasted baby carrots, finished with a sharp and refreshing lime jus.

STUFFED ROAST CHICKEN | $32++
Classic holiday roast chicken with chestnut stuffing, served with seasonal brussels sprouts, roasted pumpkin, and a savory jus dotted with fresh pomegranate.

Dessert

PISTACHIO RASPBERRY LOG CAKE | $14++
An elegant festive log featuring light white chocolate mousse, rich pistachio crémeux, and a tart raspberry compote wrapped in a soft pistachio sponge.

Kindly inform us about your dietary requirements and/or food allergies upon ordering.
All prices are subjected to 10% service charge and prevailing government taxes.