



Verandah serves a Spanish Christmas buffet from 30 November

Description

[Verandah Rooftop Rotisserie](#) at Momentus Hotel Alexandra is running a Spanish Christmas buffet from 30 November, with lunch at S\$48++ per adult and dinner at S\$98++ per adult. The two menus differ by more than price: the evening sitting adds a sangria at the table, a tapas spread, king crab legs, a 21-day dry-aged wagyu rump cap and a whole suckling pig on two nights.

The restaurant sits on the hotel's Level 7 of the hotel at 323 Alexandra Road, with indoor seating, al fresco tables and a poolside area.

Lunch from 30 November at S\$48++

The Christmas lunch buffet runs daily from 30 November 2026 to 1 January 2027, 12pm to 3pm. Adults pay S\$48++ and children aged 6 to 11 pay S\$24++, with children aged 5 and below eating free.

It opens with a seafood on ice counter of poached prawns, pearl conch and white clams, with cured salmon crudo, dressed with salsa rosa, nam jim and lemon. The carving board carries a truffle and chestnut stuffed dry-aged poulet with creamy spinach and chicken gravy, and a grain mustard glazed honey baked ham with grilled pineapple and cranberry sauce. A live pasta station does linguine carbonara. The hot section covers wood-fired margherita pizza, slow-braised beef cheek, a baked whole salmon fillet, live mussels with chorizo and smoked paprika, and garlic prawns with chilli.



The Christmas lunch buffet runs 12pm to 3pm from 30 November at S\$48++ per adult.
Photo: Momentus Hotel Alexandra

Dessert at lunch is Spanish crema catalana, red velvet yule log and butterscotch sticky dates pudding.

Dinner from 4 December at S\$98++

Dinner runs 6pm to 10pm daily from 4 December 2026 to 2 January 2027, at S\$98++ per adult and S\$49++ per child aged 6 to 11. Christmas Eve and New Year's Eve cost S\$118++ per adult and S\$59++ per child.

Every guest is welcomed at the table with a glass of Sangria de Bienvenida. The tapas spread, listed for dinner, is gambas al ajillo, blistered padron peppers, beef albondigas in romesco, tortilla espanola and a charcuterie board of jamon serrano, salchichon and chorizo. The seafood counter adds king crab legs and half shell scallops to the prawns, conch and clams.

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The tapas section is dinner only: gambas al ajillo, albondigas, padron peppers and tortilla espanola. Photo: Momentus Hotel Alexandra

The carving lineup is longer. A 21-day dry-aged wagyu rump cap is seared on the hibachi grill, alongside US prime short ribs, a whole lamb leg slow-roasted at 75 degrees Celsius, citrus-brined rotisserie chicken stuffed with chorizo and herbs, crackling pork belly with anchovy butter and gammon

ham glazed with honey and grain mustard. Cochinillo, the Spanish suckling pig roasted whole over charcoal and carved in front of the room, comes out only on Christmas Eve and New Year's Eve.

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Cochinillo, carved whole at the table, is served only on Christmas Eve and New Year's Eve. Photo: Momentus Hotel Alexandra

Hot dishes run to a Valencian seafood paella, Galician-style turbot with garlic confit, chargrilled octopus on brussels sprouts, overnight braised wagyu beef cheeks and two wood-fired pizzas. Dinner adds snowman pavlova with wild berry compote, poached pear parfait, mini Basque cheesecakes, an artisan cheese platter, and a pink chocolate fondue fountain with churros and waffles.

Other Christmas menus near this price

Two other Christmas tables are close enough in price to compare. Tablescape at Grand Park City Hall charges S\$98++ for its [four-course Christmas dinner](#) from 2 December, a seated meal rather than a buffet. Four Points by Sheraton Singapore, Riverview charges S\$32.80++ per adult for its [weekend Christmas brunch](#) from 21 November, served Saturdays and Sundays only.

The Verandah lunch at S\$48++ is the cheaper way onto the rooftop and keeps the ham, the salmon, the beef cheek and the dessert table. The crab legs, the wagyu, the tapas and the sangria are dinner only.

Bookings made by 30 November take 20 per cent off the food bill.

Christmas roasts to take home

The restaurant also sells a Christmas Feast at Home. Roasts are a 72-hour dry-aged rotisserie chicken stuffed with chorizo and herbs, a grain mustard glazed ham and a crackling Duroc pork porchetta, each serving five to six, and a dry-aged Angus picanha for two to three. Sides such as roast duck fat potatoes, pancetta brussels sprouts and truffle mash are S\$12+ each. Orders go in at least three working days ahead, with full payment within two days of confirmation, and collection is at the restaurant between 12pm and 9pm.



Verandah Rooftop Rotisserie sits on Level 7 at 323 Alexandra Road. Photo: Momentus Hotel Alexandra

- Address: Level 7, Momentus Hotel Alexandra, 323 Alexandra Road, Singapore 159972
- Christmas lunch: 12pm to 3pm, 30 November 2026 to 1 January 2027
- Christmas dinner: 6pm to 10pm, 4 December 2026 to 2 January 2027
- Booking: [Verandah Rooftop Rotisserie](#)

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