1855

Food & Beverage

2026

Festive Packages

The season of celebration is here,
allow us to take care of every detail.

WAKANUI

GRILL DINING ■ SINGAPORE

THE SPOT



WAKANUI
GRILL DINING ■ SINGAPORE



Wakanui Festive Package & Promotions

1 CANAPÉS & BAR BITES

5-Items 68++/pax (U.P. $88++)
8-Items $88++/pax (U.P. $118++)

2 SET MENU

3-Course $88++/pax (U.P. $118++)
4-Course $98++/pax (U.P. $138++)
5-Course $108++/pax (U.P. $158++)

3 BUFFET

8-Items $88++/pax (U.P. $108++)
9-Items $118++/pax (U.P. $138++)
*Enjoy 2 additional complimentary appetiser choices or 1 bottle of Prosecco for every 7 guests attending the event.



Wakanui Festive Promotions & Perks

Enjoy complimentary additions with every festive booking. Available for a limited time across all festive dining packages.

Available from November to December 2026 only. Promotion valid for a limited festive season. Terms & Conditions apply.

FULL

Applicable for indoor and full buyout.

WAKANUI
GRILL DINING ■ SINGAPORE



Set Menu

3-Course | $88++
1 Apps, 1 Main, 1 Dessert

4-Course | 98++
2 Apps, 1 Main, 1 Dessert

5-Course | $108++
3 Apps, 1 Main, 1 Dessert

Cold Appetiser

Wakanui Festive Salad
Italian Dressing, Quail Egg, French Bean, New Potato, Walnuts, Dried Cranberries, Onion Rings

Chicken Galantine
GG French Poulet, Chicken Liver, Crushed Pistachio, Chicken Jelly, Strawberry & Orange Jam

Prawn Capellini
Argentina Red Prawn, Truffle Shoyu

Hot Appetiser

Lamb Chop
WAKANUI Signature Spring Lamb

Butternuts Soup
Butternut Potage, Candied Pumpkin Seeds

Pork Abanico
Ramos, Spain, Carrot Fondue, Cordyceps Mushroom

Ham & Cheese Croquettes
Smoked Ham & Creamy Cheese, Golden Breadcrumbs

Herb Butter-Baked Oyster
Aromatic Herb Butter-Baked Sakoshi Bay Oyster

Pan-Seared Scallop with Chestnut Confit
Japanese Scallop, Chestnut Confit, Beurre Noisette

Main

Ocean Beef Christmas Roast
Thyme Jus, Carrot Cremeux

Lamb Wellington
New Zealand, WAKANUI Spring Lamb, Forged Quail Parfait

Spanish Iberico Pork
Ibérico Pork Tomahawk, Pineapple Confit, Agrodulce

Slow-Cooked Red Wine-Braised Wagyu Beef Cheek
Fork-Tender Wagyu Beef Cheek, Garlic Crema, Truffle Jus

Catch of the day
Daily Fresh Catch

Dessert

Sticky Date Pudding
Dates Infused Rum, Crème Anglaise

Vanilla Bean Cheese Cake
Home-Maded 'Grand Marnier' Orange Marmalade

Rum & Raisin Bread & Butter Pudding
Rum Raisins, Brioche Pudding, Vanilla-Spiced Custard

WAKANUI
GRILL DINING ■ SINGAPORE



Buffet Menu

1 White Meat/Seafood & 1 Red Meat or 1 Rice/ Pasta | $88++
2 White Meat/Seafood & 1 Red Meat or 1 Rice/ Pasta | $118++

Buffet Dishes (Included)

Wakanui Festive Salad

Garlic Bread with Steak Bites

Butternut Soup

House Made Beef Balls with
Christmas Sauce and Cranberry Jelly

Chicken Galantine
(Complimentary/ 1 bottle of prosecco)

Honey Glazed Ham with Confit Pineapple
(Complimentary/ 1 bottle of prosecco)

Ham and Cheese Croquetas

Mixed Grilled Vegetables

Sticky Date Pudding

Seasonal Fresh Fruits Platter

White Meat / Seafood

Pork Abanico

Yuzu Glaze Pork Ribs

Catch of the day

Red Meat

Ocean Beef Christmas Roast

Wakanui Spring Lamb Shepherd Pie

Red Wine Wagyu Beef Pot Pie

Slow Cook Red Wine Braised
Wagyu Beef Cheek

Rice / Pasta

Wagyu Beef Fried Rice

Pasta Sugo Rosa














Canape Menu

5 items | $68++ | **8 items | $88++**

Cold

Chicken Galantine with Strawberries Orange Jam

House Smoked Bacon with Maple Syrup

Muskmelon with Parma Ham

Hot

Mushroom Vol-au-vent (V)

Garlic Bread with Steak Bites

Ham & Cheese Croquetas

House Made Beef Balls with Christmas Sauce & Cranberry Jelly

Honey Glazed Ham with Confit Pineapple

Pork Abanico

Ocean Beef Christmas Roast

Slow Cook Red Wine BraisedWagyu Beef Cheek

Dessert

Assorted Choux Puff

Sticky Date Pudding



The Spot Festive Package & Promotions

1 CANAPÉS & BAR BITES

6-Items $58++/pax
8-Items $68++/pax
*Enjoy one additional complimentary canapé choice with every festive package.

2 SET MENU

3-Course $78++/pax
4-Course $88++/pax
5-Course $98++/pax
*Enjoy one additional complimentary appetiser per guest with every festive package.

3 BUFFET

11-Items $98++/pax
*Enjoy two additional complimentary appetiser choices with every festive package.



The Spot Festive Promotions & Perks

PERKS

Enjoy complimentary additions with every festive booking. Available for a limited time across all festive dining packages.

PROMOTION PERIOD

Available from November to December 2026 only. Promotion valid for a limited festive season. Terms & Conditions apply.

BUYOUT

Applicable for indoor and full buyout.

Set Menu

3-Course | $78++
1 Apps, 1 Main, 1 Dessert

4-Course | $88++
1 Snack, 1 Apps, 1 Main, 1 Dessert

5-Course | $98++
1 Snack, 2 Apps, 1 Main, 1 Dessert

Addition one complimentary appetiser per guest

Snacks

Beetroot Cured Salmon
Chive Blini, Kombu Cream

Iberico Pork Belly Lollipop
Apple Mustard, Pickle

Appetiser

Heirloom Tomato
Yuzu Kosho, Yolk, Rice Cracker

Hay Smoked Hamachi
Buttermilk Dressing, House Pickle, Sun Dream Tomato

Citrus Cured Trout
Ikura, Grapes, Wasabi Ponzu

Grilled Scallops
Cauliflower Cream, Sweet Potato Leaf, Salsa Macha Sauce

Smoked Beef Sausage
Grilled Capsicum Soubise, House Pickle

Roasted Butternut Soup
Herb Croutons, Kombu Cream, Burratina Cheese

Main

Roasted Chicken with Stuffed Truffle
Colcannon Potato, Wild Mushroom, Truffle Jus

Wagyu Wellington
Puff Pastry, Mushroom Duxelles, Truffle Jus

Grilled Red Snapper
Zucchini, Parsley Soubise, Ice Plant

Dessert

Sticky Toffee Pudding
Poached Pear, Caramel Sauce, Rum Ice Cream

Rose Pavlova
Cherry & Strawberry Compote, Tarragon, Yogurt Ice Cream



Buffet Menu

4 Small Bites, 3 Meats,
2 Pasta, 1 Sides, 1 Festive Dessert, 1 Fruits

*Includes two complimentary appetisers

$98++

Small Bites - Choose 4

House Whipped Ricotta (V)
Prawn Cocktail
Prosciutto Ham with Rock Melon
Beetroot Cured Salmon
Spiced Chicken Bao
Potato Pave (V)
Pork Belly Lollipop
Bacon Wrapped Dates & Stuffed Cheese
Chicken Sausage Roll with Apple Custard
Bried & Cranberry

Mains - Choose 3

Roasted Whole Chicken with Stuffed Truffle
Roasted Iberico Pork Rack with Cranberry Chutney
Herb Roasted Angus Ribeye (Live Station)
Salt Baked Whole Salmon (Live Station)
Pan Fried Golden Snapper

Pasta and Risotto - Choose 2

Truffle & Mushroom Carbonara (V)
Potato & Truffle Gnocchi (V)
Crab & Pumpkin Risotto

Sides - Choose 1

Grilled Cauliflower (V)
Crispy Brussels Sprout (V)
Mesclun Salad (V)

Dessert - Choose 1

Original Fudge Brownie
Assorted Les Chouchous
Christmas Log Cake
Sticky Date Pudding
Miso Panna Cotta

Buffet Comes with Fresh fruits platter

Add-Ons

Wagyu Tomahawk | 100g/ $22++
Wagyu Wellington | 200g/ $78++
Whole Jamon Iberico Ham | 1kg/ $168++



Canape Menu

$58++
6 Canapes +
1 Complimentary

$68++
8 Canapes +
1 Complimentary

Includes one complimentary canapé choice

Cold

Prawn Toast
Wagyu Beef Tartare
Beetroot Cured Salmon
House Whipped Ricotta (V)
Prosciutto Ham with Rock Melon
Prawn Cocktail

Hot

Thai Chicken Skewer
Iberico Pork Belly Lollipop
Spiced Chicken Bao
Westholme Wagyu Petite Tender Skewer
Potato Pave (V)
Sweet Corn and Cheese Croquetas (V)
Housemade Bacon & Cheese Stick
Chicken Sausage Roll with Apple Mustard
Mini Beef Pie with Potato & Cheese Foam

Sharing Snacks

Truffle Fries (V)
Salmon Nachos
Potato Chip
Deep Fried Baby Squid

Dessert

Double Fudge Chocolate
Tiramisu Mousse
Sticky Date Pudding with Vanilla Ice Cream
Assorted Les Chouchous



Celebrate the festive season with us.





GET IN TOUCH

events@1855fnb.com.sg

VIEW WAKANUI PACKAGES

VIEW THE SPOT PACKAGES

EMAIL US

- Festive Promotion Available from November to December 2026
- Indoor / full restaurant buyout required
- Promotion valid for a limited festive season. Terms & Conditions apply.