

Christmas Lunch Buffet

25 December 2023

12.30 pm - 3.30 pm

CHILLED SEAFOOD

Fine de Claire Oysters, Rock Lobsters, White Prawns,
New Zealand Half-Shell Mussels

SUSHI AND SASHIMI

Tuna, Salmon, Hamachi, Shrimp, Octopus, Unagi, Surf Clam

APPETIZERS & SALAD

Charcuterie board

(Parma ham, Mortadella, Coppa, Salami, olives, and pickles)

HOT DISH

Wok-fried chicken with black pepper sauce and spring onion
Roast duck with lychee, pineapple, and red curry

SOUP

Roasted Tomato & Capsicum Soup
Tom Kha Talay

SEAFOOD CARVING HOT & COLD

Whole baked seabass roasted with lemon, onion, zucchini, and tomatoes
Beetroot & Dill Salmon Gravlax

MEAT CARVING

Rosemary garlic roasted Angus beef striploin
Roast turkey with caramelized onion stuffing featuring apple & sage
Baked ham with orange cranberry glaze

DESSERT

Cranberry eggnog tart
Chocolate mousse with cherries, cream & chocolate
Mango passionfruit Eton mess with sugar tuile
Red velvet and cherry cream yule log
Orange and ginger cake trifles
Fruit pudding with brandy sauce
Festive fudge
Chocolate fountain

CHEESE

Selection of imported cheeses
(quince paste, pearl onions, cornichons, olives, walnuts, grapes, bread, and crackers)

And much more!