

Smoked Beef Salad with Baby Rocket, Sundried Tomato and Cocktail Onions

Confit Duck and Caramelized Apple Salad

Seafood Salad with Spinach and Asparagus (S)

Honey Glazed Black Chicken Salad with Asparagus

Five Beans and Corn Salad with Toasted Almonds and Caramelized Shallots (V)(N)

## **ASSORTED TAPAS STATION**

Marinated Duck Carpaccio with Citrus Salsa
Roasted Sword Fish with Horseradish Cream
Foie Gras Torchon with Plum Chutney on Brioche Crisp
Smoked Chicken with Hummus
Crab Tian with Pickled Beetroot and Cocktail Onions
Cauliflower Panna Cotta with Sweet Mustard (V)
Semi Dried Yellow Cherry Tomato with Olive Powder (V)
Goat Cheese Roll with Beetroot Chutney (V)
Tomato and Arugula Tart, Aged Balsamic (V)
Mini Vietnamese Rice Paper Roll with Nam Jim Dressing (V)





Homemade Dill Marinated Salmon Gravlax (S)

Lemon and Black Pepper Crusted Salmon Gravlax (S)

Chicken and Bacon, Avocado Terrine(S)(N)

Mix Seafood and Smoked Salmon Terrine (S)

Roasted Quails with Pomegranate Syrup and Caramelized Fresh Figs Marinated Squid and Octopus Lemon Grass Vinaigrette (S)

## ARABIC

Hummus (V)

Moutabel (V)

Tabouleh (V)

Fattouche (V.G)

Babaganoush (V)

Vine Leaves (V)

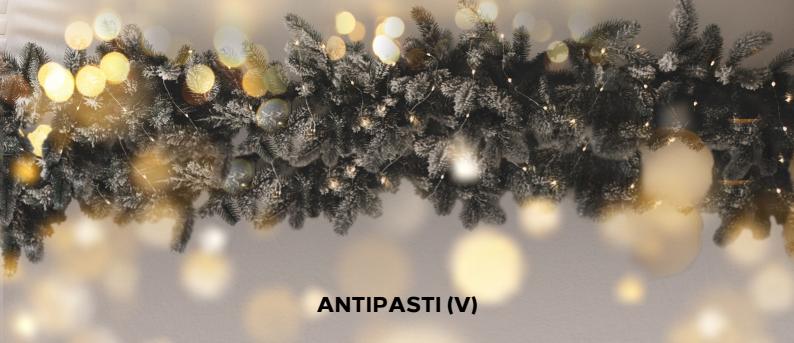
## SALAD BAR

Iceberg Lettuce, Lollo Rosso Lettuce, Endives, Baby Spinach, Arugula, Mesclun Greens, Cherry Tomatoes, Cucumber, Shredded Carrots, Trio Of Capsicum, Radish, Marinated Beetroot, Boiled Broccoli, Boiled Cauliflower

#### **Dressings**

Balsamic Dressing, Olive Oil, French Vinaigrette, Caesar Dressing, Thousand Island Dressing, Ranch Dressing & Croutons





Char Grilled Butternut Pumpkin with Sage(V)

Marinated Celeriac with Truffle (V)

Balsamic Roasted Eggplant with Persian Feta (v)

Classic Tomato and Buffalo Mozzarella with Basil Pesto (v) (N)

Char Grilled Jumbo Asparagus, Balsamic Drizzle (v)

#### **OLIVE BAR**

Assorted Stuffed and Marinated Olives, Marinated Artichokes, Stuffed Spicy

Peppers

# INTERNATIONAL CHEESE SELECTION & CONDIMENTS (G)(N)

Brie cheese, Gorgonzola, Mull of Kintyre, Variety of Mons Cheese, Emmental, Ricotta

#### Condiments

Fresh Fruits Grapes, Cherries, Peaches and Mixed Nuts and Dried Fruits,
Crackers Flat Bread, Grissini Lavosh and 4 kinds of Chutneys; Figs Chutneys,
Apricot Chutneys, Grape Chutney, Plum Chutney and Quince Jam





Poached Lobster Tail | Fresh Crab | Poached Prawns | Green Shell Mussels |

Fresh Clams | Tuna Sashimi | Salmon Sashimi | Fresh Dibba Oyster |

Selection of Seafood Ceviche

#### **Dressings**

Cocktail Sauce | Tartar Sauce | Shallot Mignonette | Lemon Wedges & Tabasco

Wasabi | Soy Sauce | Pepper Sauce | Chili Aioli | Horseradish | Capers |

Cocktail Onions

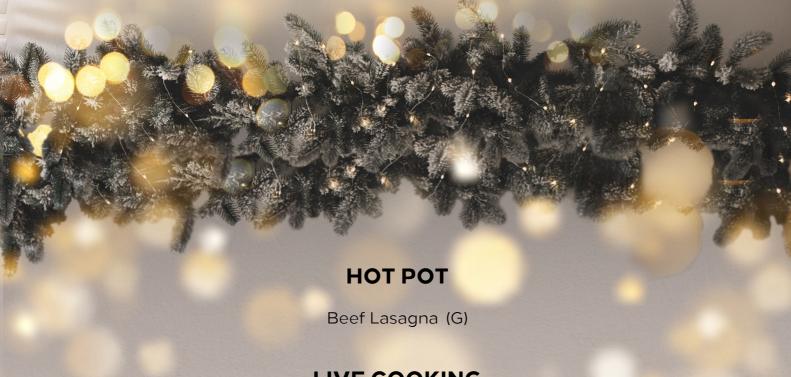
## SOUP

Cream of Jerusalem Artichoke, Deep Fried Cheese Dumplings (V)

Seafood Chowder (S)

## **MAIN COURSE**

Honey Roasted Cornfed Chicken, Cranberry Stuffing and Herb Jus (G)
Seared Veal Loin with Truffle Jus and Buttered Savoy Cabbage (G)
Braised Lamb Shoulder with Prunes and Baby Spinach (G)
Pan Seared Sea Bass with Thermidor Sauce, New Potatoes (S)
Peas and Pudina Pulao (V)
Chana Dhal Tadka (V)



## LIVE COOKING

Chimichurri Marinated Lamb Steak and Garlic Jus (G)

#### **PASTA STATION**

#### **Pasta Station**

Penne, Spaghetti, Ravioli (G)

#### Sauce

Bolognaise, Cheese Sauce, Arrabiata Sauce

#### Condiments

Onion, Basil, Mushrooms, Black Olives, Chilli, Bell Peppers, Beef Bacon, Broccoli, Green Beans
Extra Virgin Olive Oil, Garlic, Salt & Pepper

## **CARVING LAMP**

Roasted Goose with its Traditional Trimmings and Cranberry Sauce

#### **Roasted Whole Turkey**

Applewood smoked turkey bacon wrapped chipolata sausage
Turkey stuffing. honey glazed parsnip, carrot, brussels sprout,
rosemary roasted new potatoes, celeriac, pumpkin and chestnuts gratin
Sauteed chestnuts and braised red cabbage, winter vegetable medley
Veal bacon jus (G)





Plum Pudding (A)(G)(N) Mince Pie (G)(N) Pandoro (G)(N) Panettone (A)(G)(N)

## **BIG CAKE**

Japanese Cheese Cake (G) Black Forest Yule Log (G)(N) Red Velvet Yule Log (G) Chocolate Millefeuille (G) Cherry Delice (G) Candy Caramel Apple (G)(N) Gateau Concorde (G)(N)

## INDIVIDUAL

White Chocolate Strawberry Éclair G)(N) Santa Chocolate Caramel Brownie (G)(N) Coconut Passion Fruit (G)(N) Christmas And Color Spirit (G)(N)

# Biscoff Cheese Cake Pot (G)(N) Cream Mascarpone Verrine (G)(N)

Dulcey Panna Cotta (A)(G)(N) Hazelnut Coulant (G)(N)

## **HOT PUDDING**

Spice Apple Pudding (V)(G)(N) Chocolate Caramel Pot (G)(N)

# **CHOCOLATE FOUNTAIN**

Candy Condiments Fresh Fruits (V)

