



# MENU

## Christmas Day Brunch

### COMPOUND SALAD

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)





## **COLD PLATTERS**

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*





## **ANTIPASTI (V)**

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*





## SEAFOOD BAR

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)





## **HOT POT**

Beef Lasagna (G)

## **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)*





## DESSERT

Plum Cake (A)(G)(N)  
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)

## GLASSES

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)

(V) Vegetarian, (Pork) Contains Pork, (A) Contains Alcohol,  
(N) Contains Nuts, (G) Contains Gluten, (S) Contains Shellfish

