

CHRISTMAS EVE DINNER BUFFET MENU

APPETISERS

- Duck Leg Confit & Foie Gras Pate en Croute (Cured Salmon & Tuna Terrine, Dill, Capers, Ikura, Smoked Chicken Ballotine, Apricot, Pistachio)
 - Ika Mata-Raw Seabass Marinated in Lime & Coconut Milk
 - Prawn Noodles with Tobiko in Chili & Lime Dressing
 - Waldorf Salad with Poached Shrimp
 - ▶ Panzanella Salad (Tomatoes, Onion, Mozzarella, Vinaigrette in Rustic Bread Bowl)
 - ✓ Grilled Asparagus with Egg Mimosa
 - ▶ Beetroot Hummus with Olive Oil | Feta Cheese Crumble | Zaatar

ANTIPASTI

Marinated Olive | Grilled Eggplant & Zucchini |
Mixed Mushroom with Balsamic Glaze

CHEESE & CHARCUTERIE

Brie au Bleu | Camembert | Saint Andre |
Truffle Pecorino | Smoked Scamorza | Parmesan |
Smoked Duck | Smoked Chicken |
Smoked Mackerel | Grapes | Dried Fruits | Nuts |
Water Cracker | Pickle | Onions | Gherkins |
Mustard | Tomato Tapenade

SALAD BAR

Freshly Harvested Salad from Cultiveat Kyuri Cucumber | Cherry Tomatoes | French Beans | Corn Kernel | Lemon Vinaigrette | Caesar Dressing | Roasted Sesame Dressing

Vegetarian

SEAFOOD ON ICE

Slipper Lobster | Prawn | New Zealand Green Mussel | Snow Crab Leg | Oyster

Paired with your choice of:

Mignonette | Cocktail Sauce | Wasabi Mayo | Horseradish Hot Sauce | Tabasco | Lemon Wedge

JAPANESE SECTION

Maguro Nigiri | Tamago Nigiri | Ebi Nigiri | Unagi Nigiri |
Sakura Maki Roll | California Roll |
Assorted Sashimi |
Cold Soba Noodle with Condiments |
Seafood & Vegetable Tempura |
Chicken Karage with Wasabi Mayo & Lemon

CARVERY STATION

Traditional Whole Roasted Turkey
(Chestnut Stuffing | Cranberries Sauce | Giblet Sauce)

Beef Wellington

(Beef Tenderloin | Mushrooms Duxelles | Truffle Sauce)

🔊 Slow Roasted Leg of Lamb Hāngī

(Flour Tortilla | Cabbage Slaw | Roasted Sweet Potatoes | Roasted Pumpkin | Tomatoes Salsa)

Side Dishes

Braised Red Cabbage | Brussel Sprout with Streaky Beef | Roasted Pumpkin with Maple Syrup | Butter French Bean | Roasted Baby Carrot | Garlic Mashed Potato | Roasted Potatoes with Caramelized Onion | Grilled Corn On Cob

Condiments

Pommery Mustard | Dijon Mustard | Chimichurri | BBQ Sauce | HP Sauce | Sea Salt

SOUP

Chicken & Chestnut Veloute (With Assorted Bread Roll & Butter)

MALAY

Ayam Percik Kelantan | Gulai Lemak Udang |
Steamed Seabass with Lime & Garlic |
Stir-Fried Asparagus with Belacan |
Nasi Jagung

CHINESE

Teochew Braised Duck with Tofu & Chili Sauce |
Singapore Chili Crab with Deep Fried Mantao |
Trio Egg Spinach in Superior Broth |
Deep Fried Stuffed YouTiao

TANDOOR & INDIAN CURRY

- ₩ Jeera Pulao Rice |
- 🔰 Channa Dhal Tadka |
 - ₩ Gobi Malai |
 - ▶ Palak Paneer |

Goan Fish Curry | Kadhai Gosht | Tandoori Chicken Tikka | Ajwani Fish Tikka |

Butter Naan | Cheese Naan | Garlic Naan |

Onion Raita | Mango Chutney | Lime Pickle | Mint Chutney | Papadum

NOODLE STATION

Curry Laksa | Soto Ayam

Choice of Noodles:

Beehoon | Yellow Noodle | Koay Teow | Wanton Noodle

Condiments:

Shredded Chicken | Prawn | Beef Meatball | Squid Meatball | Fish Cake | Boiled Egg | Tofu Puff | Bean Sprout | Choy Sum

ALL-TIME FAVOURITES

🕌 🔰 Loaded Baked Potato 📗

≜ Lobster Roll with Lemon Mayo |

Kiwi Beef Pie |

Thai-Style Grilled Chicken in Bun with Young Mango Salad

DESSERT

Chestnut Log Cake | Black Forest Log Cake |
Red Velvet Log Cake | Exotic Fruits Flan Cake |
New York Cheese Cake | Christmas Fruits Cake |
Strawberry Éclair | Green Tea Craquelin |
Lemon Madeleine | Mixed Fruits Tartlet |
Strawberry Delight | Petit Antoine Cake |
Jelly Bob Bon | Christmas Chocolate Truffle |
Candy Cane | Lollipop | Marshmallow |
Strawberry Jelly | Vanilla Panna Cotta |
Gingerbread Spice Crème Brûlée |
Homemade Christmas Cookies |

Christmas Pudding

Pavola with Berries & Exotic Fruits

Mango Sticky Rice

Assorted Sliced & Whole Fruits

PASS AROUND

Neapolitan Baked Alaska

