

CHRISTMAS BUFFET DINNER

22 - 25 AND 31 DECEMBER 2023 6.30PM - 9.30PM

\$108++ PER ADULT \$54++ PER CHILD (AGED 7-11)

JEN'S CHRISTMAS HIGHLIGHT

Roasted Tomahawk Steak / Prime Rib with Pinot Noir Beef Jus

Salmon Wellington with Citrus Beurre Blanc

Boiled Baby Crayfish infused with Garlic Beer

Pan Seared Foie Gras

Creamy Minestrone Soup served with Hybrid Grouper and Crispy Puffed Rice

Creamy Pasta with Mixed Mushrooms, Chardonnay and Shaved Black Truffle on Grana Padano Wheel

GRILL STATION

Prawn Half Shell Scallop Squid Mud Crab

served with Passion Fruit Mayo, Spicy Tomato Sauce, Black Pepper Jus, Thai Chilli Sauce



JEN'S CHRISTMAS ROASTS

Smoked Mascarpone Cheese Turkey with Mixed Crushed Nuts

Premium Bone in Gammon Ham Brined with Passion Fruit and Honey Rum served with Minty Pineapple and Seasonal Tropical Fruits

Crispy Pork Knuckle with Caramelised Root Vegetable 🥩

Smoked Garlic Crusted Lamb Rack with Roasted Tomato

Spanish Chorizo Sausage

Cumberland Sausage



served with Dijon Mustard, Honey Mustard, Old Style Mustard, Bearnaise Sauce

CHILLED SEAFOOD ON ICE

White Clam Seasonal Fresh Oyster

Green Half Mussel Boston Lobster

Sea Conch Snow Crab Leg

Cooked Prawn

served with Cocktail Sauce, Wasabi Mayo, Fresh Dill Tartar Sauce, Thai Chili Sauce, Tabasco, Lemon Wedge

ARTISANAL CHEESE SELECTION

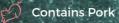
Comté 8 Months Smoked Cheddar

Mimolette Port Salut

Gouda Camembert

Black Truffle Brie Roquefort Blue

served with Candied Orange, Candied Lemon Peel, Dried Cranberry, Sultana, Apricot, Walnut, Almond and Assorted Table Crackers





CHARCUTERIES BOARD

Pork - Jamon Iberico de Bellota, Mortadella Bologna



Beef - Salami

Fish - Beetroot Smoked Salmon, Citrus Cured Salmon, Smoked Escolar

Pâté - Whiskey Brined Foie Gras Pâté with Crushed Pistachio

Rillette - Duck Rillette with Sweet Cranberry

served with Sun Melon Cube, Sour Cream with Chopped Chive, Pickles, Olives, Fruit Jams, Grape, Strawberry, Blueberry, Red Wine Jelly

BREADS & LOAVES

Pain d'Epi, Focaccia, Brioche, Muesli Loaf, Rye Bread, French Baquette, Grissini Stick served with Butters

JAPANESE SASHIMI & SUSHI

Sashimi - Tuna, Norwegian Salmon

Marinated Sliced Cuttlefish

Assorted Sushi & Maki

served with Soya Sauce, Japanese Pickled Ginger, Wasabi

HEALTHY SALAD CORNER

Mixed Garden Greens, Young Romaine Lettuce, Lollo Rosso Lettuce, Argula, Baby Spinach

Condiments - Cherry Tomato, Olives, Sweet Corn Kernel, Kidney Bean, Dried Fruits, Sunflower Seed, Pumpkin Seed

Cold Pressed Oils - Sunflower, Apricot, Avocado, Walnut

Dressings - Extra Virgin Olive Oil, Italian Balsamic Vinaigrette, Japanese Goma Dressing, French Dressing



SELECTIONS OF VEGETABLES & STARCH DISHES

Roasted Assorted Mushroom with

Balsamic Reduction

Creamy Mashed Spud 🍿

Paprika & Sea Salt Potato Wedges

Grilled Duo Zucchinis

Roasted Butternut Squash with Garden Herbs

Sauteed Asparagus and Tomato with Garden Herbs

Fresh Corn on Cob in Fresh Milk

Berries Sauerkraut

Potato Gratin

Braised Brussel Sprout with

Pork Bacon 🥎

SELECTIONS OF SWEETS & DESSERTS

Log Cakes - Yam Coconut Yule Log Cake, Chocolate Peanut Butter Mousse Yule Log Cake

Christmas Theme - Assorted Colourful Eclair, Citrus Panettone, Christmas Dried Fruit Cake, Christmas Cookies

Cakes - Apple Chestnut Montblanc Layer Cake, Lemon Meringue Layer Cake, Strawberry Pistachio Mousse Cake

Tart - Mini Pecan Tart

Dessert Shooter - Deconstructed Raspberry Cheesecake

Christmas Day Special - Christmas Themed Macarons, Colourful Mini Donut, Christmas Cupcake

ICE CREAM-5 TYPES

Chocolate Thai Milk Tea

Tutti Fruity Strawberry

Vanilla Mango

Coconut Lime Sherbet

Durian