

FESTIVE THEMED BUFFET LUNCH

4 DECEMBER 2023 - 29 DECEMBER 2023 (EXCLUDING 25 DECEMBER)

> WEEKDAY LUNCH 12.00PM - 2.30PM

\$38++ PER ADULT \$19++ PER CHILD (AGED 7-11)

IEN'S CHRISTMAS HIGHLIGHTS

Roasted Beef with Pinot Noir Beef Jus

Boiled Baby Crayfish infused with Garlic Beer

Creamy Minestrone Soup served with Sliced Fish and Crispy Puffed Rice

Creamy Pasta with Mixed Mushrooms, Chardonnay and Shaved Parmesan Cheese on Grana Padano Wheel

Vegetarian Option Contains Pork



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 Fruit

Cumberland Sausage

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

CHILLED SEAFOOD ON ICE

Sea Conchs

White Clams

Prawns

Green Half Mussels

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

ARTISANAL CHEESE SELECTION

Comté 8 Months

Smoked Cheddar

Brie

Port Salut

served with Dried Cranberry, Sultana, Apricot, Walnut, Almond and Assorted Table Crackers

CRISPY SNACKS

Prawn Twister

Vegetable Spring Roll 🍿

Croquetas



CHARCUTERIES BOARD

Beef - Salami

Fish - Beetroot Smoked Salmon, Smoked Escolar

served with Sour Cream with Chopped Chives, Pickles, Olives, Fruit Jams, Grape, Strawberry, Blueberry

BREADS & LOAVES

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

JAPANESE SASHIMI & SUSHI

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 Butternut Squash with Garden Herbs

Paprika & Sea Salt Potato Wedges

Grilled Duo Zucchinis

Fresh Corn on Cob in Fresh Milk

Berries Sauerkraut

Potato Gratin 🐠

SELECTIONS OF SWEETS & DESSERTS

Log Cake - Chocolate Peanut Butter Mousse Yule Log Cake

Christmas Desserts - 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 Shooter

ICE CREAM- 5 TYPES

Thai Milk Tea Chocolate

Tutti Fruity Strawberry

Mango Vanilla

Coconut Lime Sherbet

Durian