



CHRISTMAS

FESTIVE PLATTERS

Artisanal Pork Terrine
Foie Gras Parfait with Wine Jelly
Smoked and Cured Salmon
Blinis and Condiments
Charcuteries
Serrano Ham, Chorizo, Mortadella, Salami
Cantaloupe Melon, Nuts, Dried Fruits
Prawn Cocktail
Potato Salad
with Wholegrain Mustard, Mayonnaise
Roasted Beetroot Salad
Pomegranate, Pumpkin Seeds
Chef's Salad
Poached Chicken Roulade
with Pistachio and Apricot, Truffle Mayo

AGED CHEESE TROLLEY

Roquefort, Comte, Brie, Camembert, Morbier, Tomme de Savoie, Chèvre, Stilton

HOMEMADE BREAD STATION

Sourdough, Baguette, Grissini, Focaccia, Zopf, Pretzel
Butter, Truffle Butter, Herb Butter

ON ICE

French Oysters
Poached Whelks
Poached Alaskan King Crab
Variety of Poached Prawns
Marinated Blue Crab with Lime and Coriander
Thai Seafood Sauce, Shallot Mignonette, Lemon, Cocktail Sauce, Tartare Sauce

SERVED TO YOUR TABLE

Scallop Ceviche
Lobster Thermidor
Creamed Spinach
Beef Rossini
Foie Gras, Truffle Jus

SOUPS

Butternut Squash Soup with Orange
Lobster & Prawn Bisque

HOT PASS

Turkey Roast
Cranberry & Orange relish, Gravy
Honey Glazed Ham
Specialty Mustards
Roasted Lamb Leg
Chimichurri Sauce
Canard à l'Orange
Salt-Baked Salmon
Dill Cream Sauce
Truffle and Parmesan Risotto
Roasted Chateau Potatoes
Colcannon Mash
Brussel Sprouts
with Chestnuts & Bacon
Sautéed Green Bean
Roasted Root Vegetables
with Maple Syrup

THAI STATION

Pomelo Salad with Shrimp
Pork Nam-Tok Salad
Ma-Hor with Fresh Fruits
Tom Yum Goong
Duck Red Curry
Steamed Seabass with Thai Celery
Black Pepper Crab
Steamed Rice

DESSERTS

Mont Blanc Tartlet
Black Forest Coupe
Log Cake with Butter Cream
Rum Fruit Cake
Orange Ginger Crème Brulée
Christmas Pudding with Toffee Dip
Chocolate Bonbons
Christmas Macarons
Panetone
Christmas Stollen
Christmas Cookies
Ice Cream and Sorbet Station
Condiments and Sauce