***Festive Prelude Buffet 2022 - Menu 2***

***(9 – 11 Dec)***

Lunch (Sat & Sun, 12pm- 2.30pm): Adult: $58.00++, Child: $29.00++ (6 - 12 years old)

Dinner (Fri & Sat, 6pm - 9.30pm): Adult: $68.00++, Child: $34.00++ (6 - 12 years old)

**Seafood and Crustacean Ice Bar Station – on rotation**

 Tiger Prawn / Belgium Black Mussel / Sea Whelk /Venus Clam

Served with – Lemon Wedges, Thai Lime & Cilantro Dressing, Royale Cocktail Sauce, Wasabi Mayo

**Japanese**

Assorted Sushi & Assorted Maki

Served with - Shoyu, Wasabi, Pink Pickled Ginger

**[Only for Dinner] Sashimi – Salmon & Tuna**

**Salad & Mediterranean Antipasto**

Varieties of Lettuce, Green, Condiment, Dressing

**Cold Combinations Tapas, Compound Salad, Charcuterie**

Thai Style Glass Noodles with Andaman Seafood

Cumberland Sausage Tossed with Mustard Relish & Olives

Red Cabbage Slaw, Young Corn , Jalapeno Pepper Salsa

German Potato Salad, Mountain Capers, Honey Pommery Dressing

**[Only for Dinner]** **Norwegian Smoked Salmon with condiments**

**Assorted Premium Cold Cuts**

**European Cheese Platter**

French Brie / Cheddar / Blue Cheese

Table Water Cracker / Walnut / Hazelnut

Dried Apricot, Dried Prune

**Selection of Homemade Artisan Breads & Mini Rolls**

Assorted Mini Bread Rolls, German Dark Rye Bread, Walnut Bread, Lavosh, Grissini Sticks

Portion Butter

**Noodle**

Lor Mee

**Soup**

Chinese Style Corn & Seafood Chowder

**Hot Selections**

Fried Rice with Olive Vegetables and Festive Ham

Braised Nonya Chye Chap

Wok Fried Fish with Ginger & Spring Onion

Cereal Tiger Prawn, Curry Leaves

Ayam Ponteh

Beef Rendang

Daily Chef’s Pizza

Penne Pasta Puttanesca

Medley of Seafood in Fresh Herb, Garlic & Chardonnay Broth

Grilled Festive Vegetables

**[Only for Dinner] Golden Salted Egg Crab**

**European Roast**

Thai Roasted Turkey, Nam Prik Sauce, Cranberry Sauce

Dijon Mustard, Pommery Mustard, Horseradish

**[Only for Dinner]**

Ginger Bread Spiced Gammon Ham, Acacia Honey Pineapple Sauce

**Sweet Temptation**

Yuletide Log Cake

Dark Cherry Almond Pie

Torched Citron Tart

Assorted Noel Cookies

Eggnog Crème Brulee

Festive French Pastries

Assorted Nonya Kueh

Tropical Fresh Fruit Platters

**Hot Dessert**

Cinnamon Bread & Butter Pudding, Tahitian Vanilla Bean Sauce

Bubur Pulut Hitam with Coconut Cream

**Ice Cream**

Daily Selection of Ice Creams

Condiments: Biscuit Ice Cream Cone

Assorted Nuts / Chocolate Pearls