



# CHRISTMAS BUFFET BRUNCH

25TH DECEMBER 2024

## Cold Seafood on Ice

Rock Lobster, Chilled King Prawns,  
New Zealand Green Lip Mussels, Sea Whelk,  
River Prawns, King Crab Display,  
Louis XIV Sauce, Spicy American Cocktail Sauce,  
Marie Rose Sauce, Thai Sauce

## Cold Displays

Selection of Home-Made Pates and Terrines with  
A Variety of Chutneys and Relishes  
Smoked Salmon & Asian Marinated Salmon Display  
Assiette of Dried Meats & Charcuterie, Pickled  
Cornichons, Pearl Onions & Caper Berries  
Prosciutto di Parma Display (Whole), Condiments  
Stuffed Suckling Pig "En Gelee"

## Oyster Station

Freshly Shucked 'Fine de Clair' Oysters from France with  
Sauce Mignonette (Live)  
Korean Oyster and Thai Oyster, Condiments  
Oyster Vodka Martinis

## Salad Stations

Salad of Smoked Trout, New Potatoes,  
Baby Fennel & Roasted Capsicum  
Salad Nicoise with Grilled Tuna Salad of Smoked Chicken,  
Gorgonzola, Bartlett Pears and Honey-Roasted Walnuts  
Grilled Shrimp, Corn & Black Bean Tostada Salad  
Mixed Green Lettuce Salads

## Carpaccio Station

Carpaccio of Akami Tuna, Ginger Vinaigrette  
Carpaccio of Salmon, Pink Grapefruit Vinaigrette

## Bread Stations

Assorted Sliced Bread, Bread Rolls and  
Bread Sticks Fresh Butter

### **Japanese Station**

Selection Of Sushi, Sashimi and Maki  
with Japanese Pickles

### **Soups**

Sherry-Scented Wild Mushroom Bisque  
with Fresh Basil (V)

### **Thai Station**

Yam Nam Sod (Spicy Thai Salads with Deep-Fried Rice  
and Pork Skin)

### **Indian Stations**

Chicken Tandoori (Live), Fish Tikka, Yellow Dan, Garlic  
Bread and Nan Bread

### **Carving Stations**

Roast Turkey, Sage & Onion Stuffing,  
Natural Pan Juices & Cranberry Sauce  
Honey-Roasted Ham, Rum-Raisin Sauce  
Roast Sirloin of Beef, Yorkshire Puddings,  
Horseradish Sauce

### **Loong Foong**

Roast Suckling Pig, Barbecue Duck, Assorted Dim Sum,  
Red Pork and Condiments

### **Pasta Stations**

Pasta: Penne, Linguini, Ravioli, Spaghetti  
Sauces: Carbonara, Puttanesca, Pesto

### **Hot Dish**

Roasted Free Range Chicken, Marchand De Vin Sauce,  
Roasted Lamb, Mushroom, Button Onions,  
Smoked Bacon Jus Sautéed Medallions of Pork,  
Country Ham, Cepes, Rosemary Cream,  
Piccata Of Fish

### **From the Charcoal Flame Grill**

Australian Beef Tenderloin, New Zealand Lamb Chops,  
Marinated Pork Loin, Cajun Chicken Breast, Rock Lobsters,  
Thai River Prawns, Blue Crabs, Sea Bass, Squid

### **Vegetables And Potatoes**

Brussels Sprouts With Bacon and  
Caramelized Baby Onions  
Chef's Special Braised Red Cabbage (V)  
Oven-Roasted Winter Vegetables (V)  
Gratin Potatoes (V)

### **Main Hot Dishes – Asian Selection**

Seafood Pad Pong Krarri (Fried Seafood Curry)  
Phad Pak Ruam (Fried Vegetables in Oyster Sauce)  
Khao Phad Poo (Fried Rice with Crab Meat)  
Sautéed Pork with Black Pepper Corn Sauce

**Live Station**

Shabu-Shabu

(Japanese Hot Pot with Meat and Sea Foods Soup)

**International Cheese Selection**

Appenzeller, Gruyere Premier Cru,  
Brie De Meaux, Stilton, Buche De Chevre

**Live Station**

Swiss Raclette Cheese, New Potatoes and Pickles

**Desserts**

Selection Of Thai Desserts  
Engadine Walnut & Honey Tart  
Black Forest Gateau  
Linzer Torte  
Raspberry Swiss Roll  
Rote Grütze, Vanilla Sauce, Toasted Almonds  
Blueberry & Cassis Trifle  
Baked Gingerbread Cheesecake  
Tiramisu  
Winter Berry Pudding, Crème Chantilly  
Selection Of Ice Creams

**Christmas Table**

Christmas Plum Pudding with Brandy Sauce  
Christmas Yule Log  
Fruit Stollen & Marzipan Stollen  
Italian Panettone  
Basler Lächerli, Cinnamon Stars, Little Milanese, Vanilla  
Snow Crescents, Macaroons  
Traditional Mince Pies  
Ginger Bread  
English Style Christmas Fruit Cake  
English Bread and Butter Pudding with Devon-Style  
Custard  
Chocolate Fountain with Condiments  
Crepes Suzette