

# Christmas Lunch

23<sup>rd</sup> December 2017

1,299.-

## Appetizers and salad

Assorted crudités and lettuce  
French-, Italian-, Yoghurt-, Blue cheese-, Thousand Island-, Vinaigrette and Caesar sauce  
Chopped Eggs, -Parsley, -Onion, -Croutons, - Bacon, -Cheese and Lemon  
Chick pea and peppers salad with fine Herbs Vinaigrette  
Charred Green Asparagus with Balsamic Dressing  
Tomato Mozzarella and Basil salad with olive oil  
Larb Gai  
Yam Nue Yang  
Assorted cheese board and dried fruit  
Smoked Salmon platter with condiments

## On ice station

Prawn  
Oyster (Korea, Fine de Claire, Fine de Cancale, Normandy)  
Blue crab, New Zealand mussel, Clam  
Spotted Babylon

## Sushi Bar

Assorted of sushi & Maki roll

## Soups

Carrot ginger soup  
Tom Kha Gai

## Carving Station

Roast Beef with Mushroom Jus and Yorkshire puddings  
Roast Tom Turkey with Chestnut, Pecan and apple stuffing  
Roast Idaho Potato with Sour Cream and Chives, Brussel sprout, baby carrot  
Corn on the Cob  
BBQ.

White prawn Rock lobster/Blue crab/Squid  
Lamb rack/Prime rib/pork chop

## Sauce

Mushroom sauce/black pepper sauce/tamarind sauce/seafood spicy sauce/rougail sauce/mint jelly  
sauce/BBQ.sauce

## Main dishes

Char-grilled ostrich fillet steak with black pepper sauce  
Fried Vegetables in Oyster Sauce  
Baked Salmon with Asparagus and saffron Cream  
Spinach, Mushroom and Roma Tomato Lasagna  
Sweet & Sour Sea bass fillet  
Free Range Chicken, Leek and field Mushroom ragout

## Desserts

Tiramisu  
Fresh fruit tartlet  
Apple strudel  
Macaroons pyramid  
Mango pudding  
Xmas Stollen  
Dark Chocolate fountain & fruit skewer  
Xmas pudding  
Seasonal fresh fruit

# Christmas Lunch

24<sup>th</sup> December 2017

1,299.-

## Appetizers and salad

Curry rice salad with chicken  
Grilled vegetable salad  
Caesar Salad station  
Spicy squid salad  
Assorted garden greens with vegetables, condiments and dressings  
Cherry tomato tossed with basil pesto  
Seafood spicy salad  
Roasted chicken spicy salad  
New potato salad with bacon  
Assorted cheese board and dried fruit  
Smoked Salmon platter with condiments

## On ice station

Prawn  
Oyster (Korea, Fine de Claire, Fine de Cancale, Normandy)  
Blue crab, New Zealand mussel, Clam  
Spotted Babylon

## Sushi Bar

Assorted of sushi & Maki roll

## Carving

Rosemary roasted Turkey with giblet sauce and cranberry  
Roasted Xmas Ham  
Grilled pineapple, parsnip, roasted potatoes

## BBQ.

White prawn Rock lobster/Blue crab/Squid  
Lamb rack/Prime rib/pork chop

## Sauce

Mushroom sauce/black pepper sauce/tamarind sauce/seafood spicy sauce/rougail sauce/mint jelly  
sauce/BBQ.sauce

## Soups

Tom Yam Goong  
French onion soup

## Main Courses

Potted Duck Legs, date, fig and apple chutney with sautéed potato  
Steamed Sea bass fillet with spicy sauce  
Roasted veal loin with black pepper corn sauce  
Wok fried chicken with cashew nut  
Gratin potatoes  
Buttered yellow squash & Brussel sprout  
Paella rice

## Desserts

Cranberry meringue tart  
Chocolate brownie  
Fresh fruit tartlet  
Apple crumbles tart  
Profiteroles pyramid  
Coconut pie  
Mango mousse  
Xmas Stollen  
White Chocolate fountain & fruit skewer  
Xmas pudding  
Seasonal fresh fruit

# Christmas Lunch

25<sup>th</sup> December 2017

1,299.-

## Appetizers and salad

Assorted crudités and lettuce  
French-, Italian-, Yoghurt-, Blue cheese-, Thousand Island-, Vinaigrette and Caesar sauce  
Chopped Eggs, -Parsley, -Onion, -Croutons,- Bacon, -Cheese and Lemon  
German potato salad with dill  
Grilled mushroom with balsamic  
Tomato Mozzarella and Basil salad with olive oil

## On ice station

Prawn  
Oyster(Korea, Fine de Claire, Fine de Cancale, Normandy)  
Blue crab  
New Zealand mussel  
Clam  
Spotted Babylon  
Wing bean salad with minced pork  
Crispy jelly mushroom with sweet chili sauce  
Sushi and Maki (live)  
Assorted cheese board and dried fruit  
Smoked Salmon platter with condiments

## Soups

Leek & Bacon soup  
French onion soup

## Carving Station

Roasted Australia beef prime rib  
Roasted Turkey Thai style  
Roasted root vegetable

## BBQ.

White prawn Rock lobster/Blue crab/Squid  
Lamb rack/Prime rib/pork chop

## Sauce

Mushroom sauce/black pepper sauce/tamarind sauce/seafood spicy sauce/rougail sauce/mint jelly  
sauce/BBQ.sauce

## Main dishes

Char Grilled Beef Medallion with béarnaise sauce  
Saltin Bocca: Pork Escalop with Parma ham and Sage  
Sea bass Fillet “Meunier” with Almond butter  
Penne Pasta Gratin with Seafood  
Seafood Vegetable Fried Rice  
Buttered Garden Vegetables  
Roasted Potatoes with Rosemary and Garlic

## Desserts

Sacher cake, chocolate brownie, orange cake, carrot cake  
Pear strudel with chestnut cream and pear chips  
Lemon sabayon-pine nut tart with honeyed mascarpone cream  
Christmas pudding with cream anglais  
Fresh sliced fruits  
Pink Chocolate fountain & fruit skewer  
Selection of Thai desserts