







25 December | 12pm - 3pm

### **LIVE STATION WARM IT UP!**

Asari Clam Miso Soup

Ramen Egg, Toasted Seaweed, Spring Onion, Chili Oil



**Udon And Dashi Broth** 

Ramen Egg, Toasted Seaweed, Spring Onion, Chili Oil (%) (D) (D)



**Roasted Turkey** 

Bone In Gammon (©)

Salmon Farcis

Served with Cranberry Sauce, Bread Sauce, Dijon Mustard, Whole Grain Mustard



Reuben!! Reuben

Slow Cooked Brisket, Coleslaw, Reuben Dressing



Scrambled Egg

Sesame Bagel, Rosti Crumble, Bacon Bits, Scallion, Smoked Salmon Belly, Nacho Cheese Sauce, 8 Gems Caviar















## **SEA TREASURE**

Boston Lobster, Japanese Oysters, Tiger Prawns Served with Lemon Wedges, Mignonette, Tabasco (D) (Z)

## **SASHIMI & MAKI**

Salmon (3)

Tuna 🕢

Hamachi 🕖

Served with Wasabi, Pickled Ginger, Soya Sauce



California Roll (®) (🔊

Truffle Edamame Inari Sushi 🛞

## **SIDES**

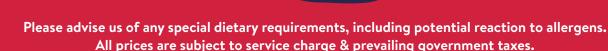
Potato Salad (1)

Tamagoyaki ①

Prawn Tempura (🔊 🎉

Chicken Karaage (\*)













## SALAD LAB

Garden Greens, Romaine, Red Cabbage, Radicchio, Corn Salad, Beetroot, Cherry Tomatoes, Japanese Cucumber, Green Olives, Black Olives, Capsicum, Shredded Carrots, Corn (Canned), Fresh Sliced Onion, Balsamic Vinaigrette, Orange Vinaigrette, Extra Virgin Olive Oil

### Winter Salad

Garden Greens, Spinach, Roquefort, Pine Nuts, Orange, Beetroot



### **Roasted Brussels Sprout**

Bacon, Pepper Jack Cheese, Almond



### **Goat Cheese**

Torched St. Maure, Fig Compote, Assam



### Pate En Croute

Foie Gras, Pork Shoulder, Beef Jelly



### **COLD CUTS SELECTION**

Honey Ham (Pork), Bresaola (Beef), Mortadella (Chicken), Spicy Chorizo (Pork), Pepperoni (Beef)

### Condiments

Capers, Gherkins, Cocktail Onions















## **ARTISANAL CHEESES**

Mimolette, Comte, Gruyere, Gouda, Manchego, Epoisse, Tete de Moine, Parmesan, Camembert, Gorgonzola, Saint Maure

Condiments

Grapes, Walnut, Cheese Cracker, Dried Fruit, Quince Paste



## **SMOKED FISH SELECTION**

Smoked Salmon ②

Smoked Haddock ②

## **HOT DISH SELECTION**

Eggplant Parmigiana (11)

Mexican Cheesy Potato & Garlic Cream Sauce (V) (8)

Seafood Hong Kong Noodle (3) (3) (8)

South Indian Fish Curry (3)

Basmati Pulao (11)

Moroccan Lamb Stew 🛞

Pork Sausage with Caramelised Onion (3)

Butter Chicken Served with Black Garlic Naan (1) (3)











## **DESSERTS**

Chef's Choice: 5 Types of Christmas Canape Desserts Chef's Choice: 2 Christmas Logs / Whole Cakes

### **Chocolate Fondue**

Fruits Skewer Marshmallow Waffles Christmas Cookies

**Gelato Trolley** 



Fresh Tropical Cut Fruits



















































## FREE-FLOW LIQUID BUFFET

Complete Your Celebration for \$68++ Per Guest

**Mulled Wines (Alcoholic)** 

Red Wine, Spices, Cranberry, Orange, Honey

Jingle Vine (Non-Alcoholic)

Muscat Tea, Spices, Green Apple, Citrus, Soda

Taittinger Champagne

Prosecco

**Red/White Wines** 

**Lion Brewery Beers** 

