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*la marée*



## Christmas Day Grand Buffet

\$255 per adult / \$115 per child (4 to 12 years old)

**12:00 PM – 3:30 PM, 25 December 2024**

First seating: 12:00 PM to 1:30 PM

Second seating: 2:00 PM to 3:30 PM

Includes welcome drinks “Christmas Assembly”  
Additional \$72 for lobster tail on request  
*(Please enquire for availability, or book in advance)*

### Salads

#### Classic Caesar

With garlic croutons, Parmesan, and dressing

#### Heirloom Tomato Salad

With soft goat's cheese

#### Greek Salad

With olives, feta cheese, and balsamic dressing

#### Baby Cos Caesar Salad

With boiled egg, anchovies, Parmesan, and croutons

#### Seasonal Green Salad

With French vinaigrette

#### Pearl Couscous and Pomegranate Salad

### Cold Meats & Cheeses

#### Presentation of International Cheeses

With port-poached figs, dried fruits, and nuts

#### Sliced Serrano Ham & Cold Meats Board

#### Marinated Olives

### Selection of Breads & Butter

### Carving Station

#### Honey Bourbon Glaze Bordeaux

##### Champagne Ham

With apple sauce

#### Angus Pure Ribeye

With peppercorn jus

#### NZ Free Range Turkey

With butter and cranberry sauce

#### Roasted Baby Gourmet Potatoes

With thyme and rosemary

#### Seasonal Greens

With hollandaise sauce

#### Roasted Root Vegetables

With maple glaze

### Seafood Bar

#### Queensland Blue Swimmer Crab

#### Pacific Oysters

With shallot & sherry vinegar

#### Mills Bay Marinated Mussels

#### Tiger Prawns

With cocktail sauce

#### Smoked Salmon

With red onion, capers, horseradish, and lemon

#### Cured Salmon Gravlax Style

#### Prik Nam Phla

With cocktail sauce, cognac sauce,  
cognac remoulade, and mignonette

#### Lemons & Lemon Wedges



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## Mains

Pan-Seared Filet of Market Fish

Fried Garlic Prawns  
With fresh herbs

Roasted Salmon Filet  
With caper beurre blanc sauce

Crispy Pork Belly  
With apple relish

Braised Lamb Shank Ossobuco

Cauliflower  
With almonds and burnt butter

Creamy Polenta  
With Parmesan cheese and asparagus

Truffled Mashed Potatoes

Sautéed Gnocchi  
With Parmigiano sauce

Seasonal Vegetables  
With herb butter

## Desserts

Spiced Chocolate Bread & Butter Pudding  
With red wine cherry compote and anglaise

Bavarian & Orange Compote  
With rosemary

Passion Fruit and Chocolate Meringue Tart

Chocolate and Strawberry Mousse

Gingerbread Crème Brûlée

Chocolate and Hazelnut Mille-Feuille

Selection of Logs

Trifle Selection

Mini Pavlova

Christmas Cookie Selection



## Add-on: Bottomless Drinks Package

*\$49 pp (Gold Package)*

### Selections of Drinks:

Prosecco – Romeo & Juliet

The Grayling Pinot Noir

Delas Cote du Rhone Saint Esprit Syrah

The Grayling Sav, Chardonnay, Pinot Gris

Aix Rose

Corona Beer, Steinlager Pure / Light / Zero

Soft drinks / Juices / Tea & Coffees

*\$65 pp (Limitless Package)*

### Selections of Drinks:

Includes all drinks from the Gold Package

Espresso Martini

Moscow Mule

Cosmopolitan

Jalapeño Margarita