

Christmas Eve Brunch

Sunday, December 24, 2023

Appetizer

Homemade Foie Gras Terrine from Maison "Alain François"
Pâté-en-Croûte | Parma Ham | French Dry Sausage
Selection of Organic Salad and Condiments from
"Kannika Modern Farm, Hydroponic Salad"

Fish & Seafood

Canadian Lobster | Mekong River Lobster | Spiny Lobster
Salmon Beetroot Gravlax | Homemade Smoked Salmon
Blanched Tiger Prawn | Green Mussel | Kep Flower Crab | Squid

Oyster Bar

French Marennes d'Oléron Fine de Claire N2 Oyster from Maison "Geay"
Irish Oyster | Pacific Oyster

Japanese Corner

Selection of Premium Sashimi

Raclette "Au Lait Cru"

Torchon Ham | Parma Ham | Beef Bresaola
French Dry Sausage | Turkey Ham



Live Station

French Duck Liver
US Scallop

Soup

Lobster Bisque
Rouille Sauce | Grated Cheese

Asian Noodle Soup & Stir-Fry Live Station

Noodle | Vegetable | Meat, Fish

Hot Buffet

Osso Bucco | Gratin Dauphinois | Sautéed Baby Potato
Fish Amok | Jasmine Rice | Steamed Vegetable in Oyster Sauce
Sautéed Vegetable

Barbecue Station

Tiger Prawn | Salmon | Red Mullet | Spiny Lobster
Australian Rib-Eye | Lamb Chop

Carving Live Station

Escargots de Bourgogne au Beurre Persillé
Christmas Ham | Christmas Turkey | Roasted Duck
Mashed Potato | Gravy | Bacon Wrapped Asparagus

Assorted Cheese from France

Camembert | Brie de Meaux AOP
Fourme d'Ambert AOP | Truffle Brie Cheese | Emmental Cheese
Sainte-Maure de Touraine | Mimolette | Truffle Manchego
Manchego Olive | Rosemary Manchego | Brillat-Savarin Cheese
Tomme de Savoie | Aged Comté Cheese | Cantal Entre-Deux
Morbier Cheese

Homemade Bread

Mini Cereal Baguette | Mini White Baguette | Sesame Roll
Oats Roll | Walnut Bread Roll | Rosemary Focaccia

Sweet Temptation

Christmas Log Cake
Panettone
Mont Blanc Cake
Pecan Pie
Chocolate Bavarois with Pear
Pear Charlotte
St. Honoré cake
Christmas Stollen
Gingerbread Fruitcake
Gingerbread Cookie
Crème Brûlée
Fruit Tartlet
Chocolate Bon Bon
Chocolate Fountain & Fruit Skewer
Selection of Homemade Ice Cream & Sherbet