

Program of December 25th, 2020

11:30 am

Arrival of Santa Claus at Pure restaurant

*12 pm - 3 pm*Brunch

1:30 pm

Parade of the « Pearl Romance » boutique

12 pm - 3 pm

Live Ukulele music

Christmas Brunch Menu

Salad Bar

Baby leaf salads and herbs from the garden
Fresh raw vegetables
Assortment of mixed salads: meat, seafood and lobster
Cheeses and cold cuts boards

Fritters and Tempuras

Lagoon fish & Vegetables tempura
Spring rolls and samosas
Tempura soy sauce, wasabi, mayo, chili

Barbecue

Teriyaki Tuna steak
Prawns with garlic
Grilled squid
Black Angus beef with aged mustard
BBQ sauce, mushroom, mustard, chimichurri pineapple chili

Antipasti

Tapenade, sardella, eggplant dip, hummus
Foie gras with gingerbread

Raw bar

Alaska King Crab Legs
Oysters, with shallot in red wine vinegar
With yuzu, fresh lime, kaffir lime
Smoked salmon
Cured Mahi Mahi
Tahitian marinated fish in coconut milk
Ceviches with Asian flavors
Beef carpaccio
Mussels "marinière"
Brandy cocktail sauce, yuzu mayo, soya
Sweet chili, nam jim

From the oven

Whole smoked Turkey with cranberries sauce
Whole duck char siu
Australian lamb shoulder with herbs

Asian flavors

Sushimaki, Sashimi, Nigiri platters
California rolls, Salmon, Tuna, Reef Fish
Avocado, cucumber
Ginger, wasabi, soy sauce
Fried rice, stir fried noodles
Stir fried vegetables with oyster sauce

Polynesian flavors

Piglet

Benitier clams in coconut milk

Mahi Mahi in banana leaf

Chicken "fafa" with spinach

Sweet potatoes, taro, breadfruit, baked bananas

Christmas Brunch Menu

Selection of cheeses and cold cuts

From France, Italy and Spain
Large variety of breads
Dried fruits, nuts, pickles and jams

Kids' corner

Raw vegetables

Cherry tomatoes

Chicken nuggets

Fish nuggets

French Fries

Mashed potatoes

Buttered spaghetti

Mini burger

Hotdog sandwich

Mini chicken wrap

Pizza

Desserts

Panettone

Brownies

Chocolate & praline cake

Van<mark>illa fal</mark>vored fruit salad

Dark chocolate mousse

Fruit tartlets

Macaroons

Panacotta

Vanilla Crème Brûlée

"Baba au rhum"

Chestnut cream

Profiteroles

Pineapple with basil

Strawberry Tapioca pearls

Tropical fresh fruits

Traditional French pastries

Ice creams and sorbets