

RIVERSIDE
TERRACE



**Buffet Menu for Xmas Eve BBQ Terrace
Thursday, 24 December 2020**

Soups

Velvet pumpkin soup with golden and black truffle Chantilly (V)
Double boiled black chicken consommé with chicken dumplings and sherry wine

Salad Bar

Baby cos lettuce
Bacon chips
Croutons
Grated Reggiano (V)
Caesar dressing
Butter head
Frisée
Mâché
Endives
Lollo rosso
Balsamic dressing
French dressing
Thousand island
Blue cheese dressing
Sesame soya dressing (V)
Plum tomatoes and vine-ripened tomatoes with mozzarella bocconcini (V)
Rock melon salad with mint (V)
Assorted international cheeses with dry nuts, fruits, fruit bread, crackers and butter
Freshly baked loaf (Sourdough, Whole wheat bread, Multigrain bread, Brioche, Grissini)

From the Hors D'oeuvre

Avocado and crab meat cocktail
Mediterranean style marinated olives with thyme, orange and garlic (V)
Prawn salad with orange segments, oregano and pine nuts
Potato salad with green chives and bacon bits



Fish and Seafood Section

Fresh International oysters with trimmings
Pine tree wood smoked king salmon
Grand Marnier cured salmon with salmon roe
Diced onions
Dill mayonnaise
Lemon wedges
Horseradish sauce
Melba toast
Petals of raw white Asian sea bass, Atlantic salmon and tuna carpaccio in mustard dressing
Poached king prawns with brandy mousseline and cocktail sauce
Blue river lobster with tangy passion fruit, chili and lemongrass dipping
Cocktail of coral reef fish, calamari and shrimps with celery, tomato and garden herbs
Mustard herring with cherry tomato wedges

Japanese Corner

Selections of Nigiri Sushi and Maki, Sashimi and hand rolls
Selections of Tempura (Shrimps, Red garoupa, Vegetables)

Charcuterie Section

Selections of home-made charcuterie
Creamy mushroom chicken liver pâté
Port foie gras pâté
Chicken ballotine with pistachio and duck liver
Poor man's pickles
Pickled mushrooms

Thai Section

Pickled tomatoes and mango salad
Herbed white pomelo salad
Deep-fried herbed crab ball and sour sauce
Steamed Thai dumplings with herbed minced chicken
Roasted wagyu beef cheek and eggplant with sweet basil, green chili and oyster sauce
Grilled river prawns with shallot, cashew nuts, kaffir lime and tamarind sauce
Yellow curry with Kurobuta pork and Indian mulberry leave
Roasted pineapple rice with chicken sausage and herbs



Warm Buffet

Pan seared beef fillet with morel sauce
Gratinated pike fish quenelles with lobster sauce
Salmon teriyaki with leek fondue and pickled ginger
Assorted seasonal vegetables with thyme (V)
Roasted potatoes with garlic and parsley (V)
Vegetable patties with mango chutney (V)

Carving Boards

Vegan shawarma (V)
Lamb kofta tandoori style with naan bread
Roasted and stuffed Christmas turkey, chicken and bread stuffing
Red cabbage
Honey chestnuts
Giblet gravy
Cranberry sauce
Roasted Barbary duck in rotisserie with mulberry honey and potato dumplings
Oven baked Virginia ham glazed with maple syrup
Apple sauce
BBQ sauce
Dijon mustard
Black pepper-shallot sauce
Pommery mustard
Baked potatoes with sour cream, chives and bacon bits
Pancetta sautéed brussels sprouts
Boiled corn on the cob with honey butter (V)

Charcoal Grills

Blue river lobster with chili-lime dipping
Skewered king prawns with garlic butter
Coral reef snapper wrapped in banana leaf
Calamari with spicy lime dipping
Corn fed chicken marinated with aromatic Asian herbs and chili apricot dipping
Skewered bean curd and bell peppers (V)
Veal sausage with herb mustard
Miso marinated eggplant (V)
Zucchini (V)



Chinese Station

Suckling pig with condiments

Dim Sum Station

Har Gow

Steamed crab roe pork and mushroom dumpling

Xiao Long Bao

Xmas hat bun

Double boiled herbal black chicken soup

Deep fried prawns with fruits and green mustard mayonnaise

Steamed glutinous rice with dry sausages and shrimps in lotus leaves

Wok-fried turnip cake with XO sauce

Desserts

Fresh mango sticky rice and condiments

Vanilla peanut choux

Traditional Christmas chocolate yule log

Traditional vanilla yule log

Light spiced gingerbread loaf

Mince pies

Linzer raspberry tarts

Chocolate-hazelnut tartlets

Gingerbread-mandarin tartlets

Christmas pudding

Lemon pie tartlets

Raspberry and vanilla snowball

Chestnut Mont Blanc

Coconut-pineapple snowball

Red berries truffle big jar

Traditional Christmas stollen

Home-made panettone

Ginger coconut and passion fruit

Selection of seasonal tropical fresh fruits



Live Station

Snow man land meringue with nitrogen
Chalet house Christmas cocktails
Christmas tree forest with firewoods
Christmas tree with desserts in Christmas balls
Baba flaming
Christmas fishing ball

Ice cream counter

Chocolate truffle ice cream
Panettone ice cream
Coconut in coconut shell with condiments
Chestnut ice cream
Gingerbread ice cream
Mulled wine sherbet
Toppings

Jars & Extra

Marshmallows
Gingerbreads
Christmas cookies
Christmas lollipops