

MOSAIC CHRISTMAS BRUNCH 2022

CHEESE & COLD CUT SELECTIONS

8 variety of cheese selections

Beef Bresaola, beef salami, smoked turkey ham, smoked mackerel
Served with fig jam, rose jam, crackers, nuts, dry fruits, honey and grapes

SEAFOOD

Poached prawns | Poached local crab
Poached Omani lobster tail | Fine De Claire oysters
Marinated green mussels

Spicy aurora, tartar sauce, saffron aioli, lemon wedges, cocktail sauce

SALAD STATION

Home cured salmon gravlax with beetroot, dill or plain sour cream capers
gherkins, silver onion, lime
Fennel and orange quinoa salad with tahina dressing
Beetroot and pumpkin salad
Turkey terrine
Tomato mozzarella salad

SUSHI SELECTION

Crispy crab roll | Californian roll | Spicy tuna roll

CEVICHE STATION

A choice of salmon or tuna
With lime, chili, red onion, spicy avocado, tomato, coriander

SOUP STATION

Creamy wild mushroom | Butternut squash & Cinnamon

PASTA STATION

Spaghetti Bolognese | Penne basil pesto

ASIAN STATION

Live noodle station

DIM-SUM

Turkey Siu Mai | Seafood Siu Mai | Vegetable Wor Tip

INDIAN STATION

Butter chicken | Mutton rogan josh
Dhal makhana | Turkey biryani

TANDOORI STATION

Kandhari chicken tikka | Reshmi turkey tikka | Tandoori Achaari prawn

CARVING STATION

Traditional roasted turkey
Salt-crust whole Norwegian salmon
Oven roasted Australian prime ribeye
USA black Angus tenderloin beef Wellington
2 Hours braised confit duck leg
Char-grilled lamb rack

*Apple chutney jus, cranberries sauce, rosemary sauce
mushroom sauce, Pommery mustard, Dijon mustard*

SIDE DISHES

Braised red cabbage
Sweet potatoes with maple syrup | Roasted potatoes
Brussels sprouts | Turkey bacon
Roasted parsnip | Yorkshire pudding

KIDS CORNER

Beef cheese slider | Egg fried rice
Vegetable spring roll | French fries | Steamed broccoli

DESSERTS

Marzipan stollen | Linzer torta | Chocolate Bûche de Noël
Clementine yule log | Italian meringue
Pear frangipane tart | Mascarpone cream
Christmas fruit cake | Spiced plum tart

Individual

Mont Blanc | Gingerbread cheesecake | Red berries pavlova
Treacle pudding | Salted caramel milk chocolate tart | Maple pecan pie
Hazelnut Paris Brest | Mince pies | Chocolate macarons, pâte de marrons
Morello cherry chocolate cake | Candied orange chocolate mendiant

Verrines

Cranberry jubilee, Greek yoghurt panna cotta
Gianduja chocolate crème Brulé
Raspberry trifle, Madagascar vanilla custard

Warm Desserts

Bread and butter pudding | Galette Des Rois | Sticky toffee pudding
Apple tarte tatin | Bourbon vanilla crème anglaise | Spiced caramel toffee

Gelatos & Sorbets

Chestnut gelato | Gingerbread gelato
Cranberry sorbet | Lavender honey orange sorbet
Madagascar vanilla | Bittersweet chocolate