



Christmas Day Brunch

Monday, December 25, 2017

11:00 AM – 4:00 PM

Adult 80.

Child (up to age 12) 35.



Beverages

Mimosa +25.

Perrier-Jouet Champagne +35.

Appetizer Buffet

Sushi Station*

chef's selection of rolls

vegetable rolls, spicy tuna, cucumber salmon and asparagus roll

eel nigiri

somen salad

rice noodle salad with fish cake, cucumber and sesame dressing

seaweed salad

Seafood Station*

stellar bay oysters, snow crab claws, and cocktail shrimp

served with mignonette, cocktail sauce, miso mustard sauce, lime and lemon wedges

Salad Station

pear, pecan and brie salad - pomegranate and balsamic vinaigrette

organic quinoa salad - strawberry, mint, cucumber and dates

heirloom tomato and buffalo mozzarella - blueberries, fig jam and balsamic glaze

roasted butternut squash salad - arugula, sesame and honey vinaigrette

roasted beef salad - dijon mustard, gherkins, capers and hard-boiled eggs

shrimp and scallop ceviche* - lemon marinated with tomatoes, onions, cucumbers, cilantro and jalapeño

Greek salad - fresh tomatoes, cucumbers, red onions, kalamata olives, feta cheese and lemon dressing

shrimp and mango salad - Thai curry dressing

mixed beans salad - haricot vert, yellow wax, kidney beans and edamame tossed in sesame-mirin dressing

Vegetable Crudités

Greek lemon yogurt and ranch dressing

Charcuterie

serrano ham, salami, Mortadella and Chorizo with olives, gherkins and cocktail onions

Gourmet Cheese

soft and hard cheeses with apricot jam, fig cake and raincoat crisp wafers

Smoked Salmon

hickory smoked salmon with egg mimosa, capers and red onions

grilled vegetable platter - grilled seasonal vegetables with herbs oil

Grilled Vegetable Platter

grilled seasonal vegetables with herbs oil

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked

Menus are subject to change at chef's discretion

Carving Station*

Gammon Ham with honey, 5-spices and cloves
root vegetables, parsnips, carrots, chestnuts and black trumpet mushrooms

Asian Station

Chinese barbeque pork shoulder and dim sum
shrimp shu mai and BBQ pork bun, chicken pot sticker
Chinese red vinegar, XO sauce and pajeon sauce

Noodle and Soup Station

rice vermicelli and wonton noodles
kailan, beans sprout, shiitake and scallions
shrimp, fish cake, fish tofu, fish balls and crab meat

Traditional Indonesian Oxtail Soup
braised oxtail with star anise, cloves, black pepper and cardamom
hearty vegetables, green onions and fried shallots

Choice of Entrée

*Hickory Smoked Salmon Scramble**

soft scrambled organic eggs with smoked salmon, goat cheese and chives
served with roasted potato “Parisienne”, grape tomatoes and choice of toast

*Egg Florentine with Smoked Bacon**

English muffin, double smoked bacon, creamed spinach, Bibb salad with Hollandaise sauce

Green Tea Waffle

matcha green tea infused waffle
lychee compote and passion fruit cream

*Roasted Marinated Certified Angus Ribeye**

potato mousseline and brussels sprout with Bordelaise sauce

Roasted Alaskan Halibut

Pine nuts and Sicilian pistachio crust, cherry bomb radish
herbs “Vichysoise”

Makhani

choice of chicken or cottage cheese
lentils, garlic naan and traditional accompaniments

Dessert Station

cake pop assortment, caramelized white chocolate raspberry verrine
chocolate pear hazelnut verrine
cinnamon apple, cherry and pecan pie
seasonal fruit tartlets, layered seasonal cakes
peppermint macarons, cheesecake
white chocolate cherry bread pudding, crème brûlée
coconut marshmallows

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