



CHRISTMAS DAY BRUNCH

25 DECEMBER 2018

SALAD BAR

Mesclun mix, Arugula, Baby Spinach, Iceberg, Butter and Romaine Lettuce

Dressings and Emulsions

Asian Goma, Balsamic, Caesar, Italian, Thousand Island and Honey Mustard

Condiments

Cherry Tomatoes, Olives, Corn Kernel, Shredded Carrot, Cucumber, Capsicum

Kidney Beans, Board Beans, Heart of Palm, Pomelo

Grated Parmesan, Croutons, Bacon Bits, Anchovies, Sun Flower Seeds, Almond and Hazelnut

Sun-Dried Tomatoes, Marinated Onion, Grilled Zucchini

Flavoured Vinegars, Oils and Anti-Pesto

Matured Red Wine, White Wine, Raspberry, Apple, Balsamic

Extra Virgin Olive Oil, Walnut, Hazelnut, Avocado

SALAD AND APPETIZERS

King Crab Gateaux with Avocado, Tobiko and Organic Cress

Turkey Ham and Apple Salad

Tuna Tataki, Avocado and Caviar

Prawn Cocktail, Grapes and Melon

Organic Quinoa, Cucumber, Strawberry, Dates and Citrus Reduction

Heirloom Tomatoes, Buffalo Mozzarella, Watermelon, Fig Compote and Mache Salad

SELECTIONS OF COLD CUT PLATTER

Black Forest Ham, Turkey Ham, Salami, Pastrami, Smoked Salmon and Snow Fish

Silver Onion, Olives, Capers, Sun-Dried Tomatoes, Peppers and Grilled Zucchini

CHEESE

Gourmet Selection of Cheeses

Accompanied by Jams, Truffle Honey, Nuts and Dried Fruits

Bread Sticks, Lavosh, Crackers and Grapes

BREAD CREATIONS

Daily Selection of Freshly Home-Made Breads

French Baguette, Multi Grain, Rye, Whole Meal, Walnut Bread, Farmer Bread, Charcoal Loaf

Salted and Unsalted Butter

JAPANESE CORNER

Selections of Sashimi, Sushi and Maki

Hamachi, Salmon, Tuna, Sweet Prawn

Salmon, Tamago, Prawn, Inari, Maguro

California, Ebi Fry (Prawn), Kanisarada (Crab), Unagi (Eel)

Kappa (Cucumber), Sansuko (Vegetable)

Wasabi, Shoyu, Ginger

SEAFOOD COLOSSEUM

Finest Composition of Molluscs and Crustaceans

Oyster, Boston Lobster and Claw, Tiger Prawns, Clams, Green Lip Mussels

Alaskan King Crab, Mud Crab, Jonah Crab, Snow Crab

Accompanied by Cocktail, Tartar, Mango Mayo

Lemons, Mignonette and Tabasco

LIVE STATION

Carving

Oven Roasted Festive Turkey

Traditional Stuffing with Sourdough, Apple, Italian Sausage, Cherry and Pecan

Orange and Cranberry Compote

Giblet Sauce

Over-Night Roasted Wagyu Beef Steamship

Roasted Root Vegetables, Red Wine Cabbage

Bordelaise Sauce

Gammon Ham with Honey, Five Spices and Cloves

Grilled Pineapple and Apple Sauce

Pan Seared Foie Gras

Brioche, Apple Compote and Blueberry Jus

Farm House Omelet

Wild Morel Mushroom, Peas and Gruyere Cheese

King Crab Leg Laksa

Quail Egg, Bean Curd, Fish Cake, Shredded Cucumber

Asian Roasted Meat

Cracking Pork Belly, Roasted Duck

SOUP AND CRACKERS

Garlic Herbed Croutons

Spiced Fish Skin

Forest Mushroom

Lobster Bisque

Herbal Pork Rib Soup

HOT WESTERN

Oven Baked Butter Fish, Dill and Tomato Salsa

Cioppino Seafood Stew

(Lobster, Mussel, Clam, Prawn)

Chicken Stuffed Wild Mushroom Roulade

Lamb Stew, Baby Turnip and Olive

Braised Beef, Root Vegetables

Crispy Duck Leg Confit, Puy Lentils

Roasted Root Vegetables, Parsley and Honey

Brussels Sprouts and Bacon

Truffle and Potatoes Gratin

HOT ASIAN

Salted Spice Crispy Soft Shell Crab

Nonya Baked Whole Fish

Wok-Fried Slice Beef with Ginger and Spring Onion

Cereal Prawn, Curry Leaf and Chili

Braised Pork Belly, Black Fungus and Fermented Bean Curd

Wok Fry Seasonal Vegetables

(Lotus, Sugar Pea, Gingko Nut, Baby Corn)

Baby Kai Lan, Garlic Confit

Alaskan Crab Meat Fried Rice

Vegetable Fried Noodles

INDIAN CUISINE

Selection of Assorted Indian Tandoori and Kebabs

Plain or Garlic Naan

Selection of Indian Curries

Masala and Plain Papadum

Indian Rice of the Day with Condiments

BBQ @ THE ALFRESCO

Garlic and Thyme Boneless Leg Chicken

Black Pepper Beef Steak

Rosemary and Garlic Lamb Chop

Miso Marinated Salmon Fillet

Bourbon Glazed Pork Ribs

Cheese Baked Boston Lobster

Seasonal Vegetables

Tomato Salsa, Mango Salsa, Horseradish, Mint Jelly, Sambal, Thai Chili, Tomato Sauce, Chili Sauce, Lime Wedges

PASTRY AND SWEET ENDINGS

Buche Noël

Sengana Strawberry Chocolate Noël Cake

Coffee Orange "Angular"

Coco White Mont Blanc Gateaux

Matcha Soufflé Mascarpone Yule Log

Lemon Meringue Sable

Christmas Fruit Cake

Dresdner Stollen

Merry Croquembouche

Pannetone

Spiced Carrot and Walnut Cake

Red Fruits Christmas Deer

Christmas Tree Lollipop

Éclair Macaroons

Red Wine Rain Drop Cake with Poached Pear

Christmas Pudding

Assorted Christmas Cookies

Grand Cru Chocolate Bonbons

CHEF IN ACTION

“Cherry Nitrogen Ice Cream with Gingerbread Biscuits and Berries Compote”

Frozen Cherry Sabayon, Red Fruit Compote and Crumble

With your Choice of Chocolate Sauce, Maple Syrup, Chantilly Cream or Vanilla Sauce

WAFFLE

Elegant and Rich Italian Dessert Freshly Waffle

Served with your Choice of

Chocolate Sauce, Maple Syrup, Chantilly Cream or Vanilla Sauce and Fruit Compote, Crunchy Pearls

WARM CHRISTMAS

Traditional Fruity Minced Pie

Traditional Homemade Christmas Pudding with Vanilla Dark Rum Sauce

GARDEN OF FRUIT

Selection of Freshly Sliced Tropical and Seasonal Fruits

248

Per Adult

Inclusive of “R” De Ruinat Champagne, Wines, Beers

Chilled Juices and Soft Drinks

298

Per Adult

Inclusive of Ruinat Blanc de Blancs Champagne, Wines, Beers

Chilled Juices and Soft Drinks