



Christmas Day Lunch Buffet menu 2019
25th December

Seafood on Ice

Freshly shucked oysters
Canadian snow crab leg, Blue mussel, Jade whelk, Smoked Salmon and Gravavlax,
Brown crab, Fresh shrimp, crayfish
Served with lemon wedge, cocktail sauce, Thai cilantro chili sauce and red wine vinegar

Appetizer

Kale, quinoa and feta salad with citrus champagne vinaigrette
Turkey, apple and pecan nut salad, curry mayonnaise
Seafood and Rice pasta salad
Parma ham with cantaloupe melon
Tomatoes and Cherry mozzarella salad
Prawn Cocktail
Thai Green papaya salad
Assorted cold cuts, Salami and Pates
Caesar Salad live station
International Cheese board with accompaniments

Japanese Sushi & Sashimi Counter

Sashimi: Salmon, Tuna, Snapper, Octopus, Yellow tail and Ark Shell
Dragon roll, California roll, Maki roll and assorted sushi
Served with pickled ginger, wasabi and soy sauce

Soup

Chestnut cream soup with confit duck leg
Ginseng and chicken soup

BBQ Station and Suckling Pig

Chinese Entrée

Sweet and Sour Pork with Pineapple and Bell peppers
Wok fried Chilli and Garlic Prawns
XO Seafood Udon noodles
Thai style Beef fried rice with Holy Basil
Steamed Seafood section - 3 kinds of steamed seafood
(Steamed Garoupa with spring onion and soy sauce
Steamed shanghai clams with garlic,
Snails with black bean sauce)

Western Entrée

Roasted Paprika Pork loin with Chorizo and bell pepper sauce
Spice rubbed Duck Breast with bitter orange sauce
Baked Sole fillet with Grapes and Vermouth cream sauce
Lobster and Black Truffle Macaroni Cheese
Butter Chicken Makhani curry with Basmati rice, Cheese and green chilli Naan
Thai style vegetable Green curry
Gratin potatoes with Gruyere cheese
Seasonal vegetables
Braised Red Cabbage with apple and smoked bacon

Tempura station

Japanese Prawn cutlet served with Tartar Sauce
Japanese pork cutlet with curry sauce

Carving station

Herb and Horseradish crusted Beef Sirloin with red wine sauce
Roasted Turkey with Chestnut stuffing, Chipolatas and Bacon, Giblet gravy and
Cranberry compote
Honey Mustard glazed Gammon ham

Plancha station

Australian Lamb cutlets
Seafood skewers with scallop, prawn and salmon
Dijon mustard, mint sauce, Sesame sauce

Live station

'Seafood Ramen'

Assorted Seafood with Ramen Noodles

Xmas Dessert Buffet

Black forest sandwich
Vanilla-wild strawberry Yule log
Speculoos-Pecan Puff
Mont Blanc cake
Fresh baked chocolate tart
Hazelnut-mandarin Tonka financier
Passion fruit-banana cheesecake
Papaya-mango fromage blanc
Hot sweet Walnut cream soup
Warm English Christmas pudding, Brandy sauce
Warm Mince pies, Chantilly cream
Classic Panettone
Cream Cheese and Traditional Stollen
Christmas cookies and Gingerbread
Chocolate fountain with accompaniments
Seasonal fruits on Ice

Live station

Christmas Pancakes