



Boxing Day Dinner Buffet menu 2019
26th December

Seafood on Ice

Freshly shucked oysters

Canadian snow crab leg, Norwegian Smoked Salmon and Gravavlax,

Brown crab, Blue mussel, Jade whelk, Fresh shrimp, crayfish

Served with lemon wedges, cocktail sauce, Thai cilantro chilli sauce and red wine vinegar

Appetizer

Beef Tartare with Parmesan and Truffle cream

Kale, quinoa and feta salad with citrus champagne vinaigrette

Seafood and Rice pasta salad

24 Month Parma ham with cantaloupe melon

Tomatoes and Cherry mozzarella salad

Thai pomelo salad with prawns

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, Hokkaido scallop, Sweet prawn, Snapper, Octopus,
Yellow tail and Ark Shell

Soft shell crab roll, Dragon roll, California roll,

Assorted sushi including uni and ikura, Wagyu beef, torched salmon, tuna nigiri with
caviar, teriyaki eel

Served with pickled ginger, wasabi and soy sauce

Soup

Mushroom and Black truffle cream soup
Double boiled chicken soup with whelk and cordyceps flower

BBQ Station and Suckling Pig

Chinese Entrée

Singapore fried Chilli Crab
Steamed Garoupa with spring onion and soy sauce
Grilled Scallops with garlic and vermicelli
Braised Chicken with Cashew nuts and chilli
Seasonal vegetables with Bamboo Piths
Braised E-fu noodles
Foie gras, Lap Cheong and Abalone mushroom fried rice

Western Entrée

Pot Roasted Lamb Shoulder with root vegetables, Rosemary and Red Wine
Pan-fried Sea Bass fillet with Avruga caviar and lemon butter
Braised Wagyu Beef Cheek with red onion and Pommery mustard sauce
Tandoori Chicken with mango chutney
Prawn curry with Basmati rice, Cheese and green chilli Naan
Thai style vegetable Green curry
Gratin potatoes with Gruyere cheese
Seasonal vegetables

Tempura station

Japanese crispy prawns
Japanese oyster outlet with tartar sauce

Carving station

Roasted Prime Rib of Beef with Duck Fat roast potatoes
Roasted Turkey with Chestnut stuffing, Chipolatas and Bacon, Giblet gravy and
Cranberry compote

Plancha station

Pan fried Foie Gras with Balsamico

Grilled King Prawns
Korean style Beef Tenderloin served with Nashi pear 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

Gingerbread waffle, honey poached kumquats, Cinnamon whipped cream
Christmas Pancakes