

# FESTIVE DINE AND STAY DINNER BUFFET MENU

Applicable date: 24, 25 26, 31 Dec 2020 & 1 Jan 2021

# **Appertizer**

Crab meat, avocado and potatoes salad
Seafood and pasta salad
Tomatoes salad with sesame dressing
Kale, quinoa and feta salad with citrus champagne vinaigrette
Thai beef salad
Caesar Salad with condiment
Parma ham with cantaloupe melon
Assorted cold cuts, and Pates
International Cheese board with accompaniments

### Seafood on Ice

Fresh Oyster with condiment's
Cooked Boston lobster,
Canadian snow crab leg, Brown Crab, Blue mussel,
Jade whelk, Fresh shrimp, crayfish
Smoked Salmon,
Served with lemon wedge, cocktail sauce, Thai cilantro chili sauce and red wine vinegar

# Japanese Sushi & Sashimi Counter

Sashimi: yellowtail Hamachi Salmon, Tuna, Sweet prawn, Snapper, Octopus, Ark Shell Dragon roll, California roll, Maki roll and assorted sushi Served with pickle ginger, wasabi and soy sauce

# Daily Festival Soup / Daily Chinese Soup

Lobster bisque / Chestnut soup Double boiled chicken soup with Fish Maw, whelk & Black truffle



### Western Entrée

Pan fried Salmon fillet with Pernod Dill Cream Sauce
Grilled Duck Breast with shallot marmalade and Cointreau jus
with Braised Red Cabbage
Braised Ox Tail in Red Wine Sauce
Butter Chicken curry with basmati rice
Roasted lamb rack with herb
French Fried with cheese
Honey Glazed Sweet Potato

# Chinese Entrée

Sautéed Golden Prawn by Salty Egg Yolk
Sweet & sour Pork
Seafood, Asparagus, Egg White fried rice with crab roe
Braised E Fu Noodle with straw mushroom
Seasonal vegetables with enoki mushroom and conpoy

# **Luxury Congee**

Scallop, Abalone, Garoupa, Prawn, Chicken, Crab Meat, crab row, mushroom, Lettuce

# **Carving Station**

Roasted D Rump Beef with gravy and black pepper sauce
Roasted Christmas Turkey with Chestnut stuffing, Giblet gravy and
Cranberry compote **24, 25, 26 Dec**Honey glazed Bone Ham with apple sauce & honey gravy **31 Dec & 1 Jan** 

# **Tokumori Japanese Noodle Station**

Crab Stick, Japanese Chashu Pork belly, Ajitsu Tamago, Bean Sprouts, Seaweed, Scallion, Bamboo Shoot With ramen and udon

### Dessert

Pistachio financier
Lemon madeline
Cranberry and white chocolate cheese cake
Mango Pudding
Strawberry macaroon sandwich
Chestnut chiffon cake
Banana popcorn tart
Sea salt Caramel pecan tart

### Hot

Cherry Clafoutis Chinese sweet Soup Tofufa (Sweet Soft Beancurd)

### Cold

Poached red wine pear Assort Candy Haagen Dazes Ice Cream

### Fresh bake

Chocolate molten pudding