



Café on M  
Christmas Dinner Buffet menu 2019  
24<sup>th</sup> & 25<sup>th</sup> December

Seafood on Ice

Freshly shucked oysters

Boston lobster, 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

Lobster bisque  
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 King Prawn with mango chutney  
Butter Chicken Makhani 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 cutlet 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  
Honey Mustard Baked Gammon Ham

### 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