

# Christmas Brunch Buffet

## SYMPHONY OF FLAVOURS

24th December 2023 | 11:00 am – 3:00 pm

### Live Oyster Bar

Fine de Claire/ Huitre de Ronce/ Tasmania/  
Bloody Mary Oyster Shooters/ Ponzu Dressing/  
Red Wine Vinegar & Shallot/ Pickled Cucumber/  
Lemon/ Lime/ Crispy Shallot/ Coriander/ Tabasco

### Live Sashimi & Sushi

Yellow Tail Sashimi/ Norwegian Salmon Sashimi/  
Octopus, Eel, Sweet Egg, Caviar, Salmon Nigiri/  
Assorted Maki & Sushi Rolls/  
Selection of Fish Roes with Condiments

### Chilled Fruits of the Sea

#### Seafood on Ice

Rock Lobsters/ Flower Crabs/ King Crabs/ Garlic Snails/  
Mekong River Prawns/ King Prawns/ Homemade Cured Salmon/  
Smoked Seabass with beetroot/ Tuna Tataki

### Deli, Salads & Antipasto

Chargrilled Marinated Vegetablesx4/  
Tzatziki/ Smoked Eggplant/ Beetroot Hummus/  
Chicken & Pomelo Salad/ Nicoise Salad/ Waldorf salad/  
Heirloom Tomato Salad/ Local Mango & Prawn Salad/  
Pear, Blue Cheese & Candied Walnut/ Crudités with Hummus/  
Caesar Salad Station/ Pumpkin with Parma ham salad/  
Garden Salad Bar with Vegetables (5) & Leaves (2)



## **Les Feres Marchand Fromagerie**

*(Chef Choice of Four)*

Crottin De Chavignol/ Blue De Brebis Cire/  
Mimolette Extra Vieille/ Brie De Meaux/  
Aop Normandy Camembert/ Comté/  
Tomme Napoleon/ Hercule Vieux/ Langres/ Valancay



## **European Fromagerie**

*(Chef Choice of Four)*

Brillat Savarin/ Livarot/ Manchego/  
Fresh Goats Cheese/ Stilton/ Beaufort/  
Morbier/ St Nectaire/ Edam/ Tomme De Savoie/  
Gouda/ Emmental/ Mature Cheddar/ Gruyere/  
Gorgonzola/ Fourme D'ambert Aop/ Tete De Moine



## **Condiments for Fromagerie & Charcuteries**

Cornichons/ Marinated Olives/ Toasted Baguette/ Capers/ Caper Berry/  
Seeded Mustard/ Dijon Mustard/ Dried Apricots/ Walnuts/ Cashews/  
Dried Papaya or Mango/ Quince Paste/ Spiced Guava Compote/  
Poached Fruits/ Raisins/ Truffle Honey/ Local Jams & Compotes/  
Local Pickles/ Baby Apples/ Fresh Grapes



## **International Charcuteries**

*(Chef Choice of Five)*

Country Terrine/ Pepper Pork Rillettes/ Whole Jamon Leg/  
Coppa/ Salami/ Jamon Serrano/ Lomo/ Bresaola/ Parma Ham/  
Smoked Ham/ Paris Ham/ Smoked Duck Breast/ Smoked Chicken Breast/  
Mortadella/ Saucisson Sec/ Prosciutto/ Chorizo/ Forest Ham/ Bayonne Ham

## **Live Station**

Abalone with chives and cucumber

## **Soup**

Seafood Saffron Chowder





## **Josper Grill**

*(Chef Choice of Six)*

Veal Rump/ Beef Tenderloin/ Oyster Blade/ Chicken Breast/ Octopuses/  
Sea Urchin/ Sting Ray/ Slipper Lobsters/ Rock Lobsters/ Oysters/ Mantis Prawns/  
Squids/ Red Wine Sauce/ Pepper Sauce/ Herb Jus/ Salsa Verde/ Garlic Oil/  
Mint Sauce/ Spiced Tomato Sauce/ Mustard Cream/ Homemade Spicy Chili Sauce

## **Starch & Condiment & Vegetables**

*(Chef Choice of Six)*

Mac & Cheese/ Gratin Potato/ Grilled Artichoke/ Petit Pois A La Francaise/  
Carponata/ Baked Tomato/ Ratatouille/ Sauté Green Vegetable/ Corn on Cob/  
French bean/ Baked Camembert With Thyme/ Roasted Cauliflower/  
Sauté Broccoli/ Broccolini/ Honey Glazed Carrot/  
Braised Red Cabbage With Raisin/ Sauté Zucchini

## **Hot Carving Station**

Beef Wellington/ Salmon Fillet/ Salt Crusted Baked Seabass/ Turkey/  
Roasted Suckling Pig/ BBQ Pork Ribs/ Roasted Lam Legs, Seafood Gratin/  
Yorkshire Pudding, Roasted Potato, Herbs Stuffing, Roasted Green  
Asparagus Brussels's Sprout/ Pommery Mustard, Mushroom Sauce, Lemon,  
Albufera, Red wine sauce/ Roasted Potato

## **Cheese Raclette**

Mustard/ Jumbo White Ham/ New Potato/ Gherkin/  
Sundried Tomato/ Corn on Cob/ Fruit Mustard

## **Noodles Station**

Wonton Noodles

## **Trolley Station**

Champagne & Roe

## **Fruit Market**

*(Chef Choice of Five)*

Dragon Fruit/ Mango/ Rock Melon/ Passionfruit/ Rambutan/  
Longan/ Papaya/ Guava/ Lychee/ Honey Melon/ Sala/  
Watermelon/ Pineapple/ Jackfruit/ Mangosteen/ Pomello/  
Fruit Salad Cups with Local Orange Juice

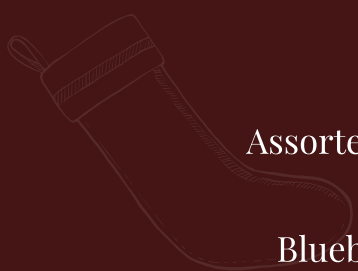






## **Bread Station**

Panettone/ Stollen Bread/  
Christmas Fruit Cake/ Olive Tomato Focaccia/  
Mini French Baguettes/ Pumpkin Bread/  
Ciabatta/ Christmas Pandan Brioche Roll/  
Potato Olive bread/ Egg Tart



## **Cakes, Tortes & Pastries**

### *Small Dessert*

Assorted Macaroons Christmas Tower/ Green tea Roll/  
Pistachio Sandwich/ Berry choux/  
Blueberry cheesecake/ Mango passion cheesecake/  
Strawberry Mille-Feuille/ Praline/ Truffle



### *Dessert in the Glass*

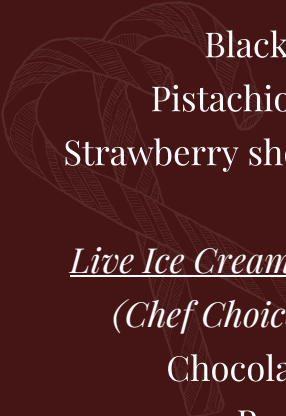
Sago pudding with Mango salad/ Yogurt Berry mousse cake



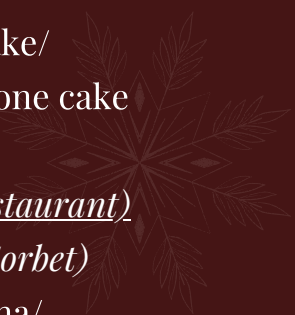
### *Tart*

Nut Tart/ Christmas pudding/ Seasonal Fruits Tart

### *Cake*



Black Forest/ Traditional yule logs/  
Pistachio Kalamansi/ Christmas Log cake/  
Strawberry shortcake/ Mixed Fruit Mascarpone cake



### *Live Ice Cream Sundae Station (Station in Restaurant)*

*(Chef Choice of Two Ince Cream and Two Sorbet)*

Chocolate/ Vanilla/ Strawberry/ Matcha/  
Passionfruit/ Mango/ Coconut/  
Ginger bread/ Assorted Condiments & Sauces



### *Chocolate Fountain*

Mix Fruits Skewer, Marshmallow,  
Ginger Bread Cookies/ Festive Cookies

