



Pre Festive Buffet 2023 - Menu 1

Lunch - 12 PM - 2.30PM:

Adult \$75++ , Child (6-12 years old) \$37.50++

Dinner - 6PM - 9PM:

Adult \$89 ++ , Child (6-12 years old) \$44.50++

Seafood and Crustacean Ice Bar Station – on rotation

Tiger Prawn / Belgium Black Mussel / Sea Whelk / Venus Clam

Served with – Lemon Wedges, Thai Lime & Cilantro Dressing, Royale Cocktail Sauce

Air flown Salad & Mediterranean Antipasto

Romaine Lettuce / Mesclun Green / Red Frisee / Green Coral

Japanese Cucumber / Shredded Carrot / Cherry Tomato / Corn Kernel

Garlic Croutons / Black Olive / Golden Raisin / Pumpkin Seed / Bacon Bits / Parmesan Cheese

1000 Island Dressing / Caesar Dressing / Italian Dressing / Balsamic

Cold Combinations Tapas, Compound Salad , Charcuterie

Norwegian Smoked Salmon Platter

Smoked Chicken and Duck Platter

Waldorf Salad

Assorted Premium Cold Cut

Selection of Homemade Artisan Breads & Mini Rolls

Assorted Mini Bread Rolls, German Dark Rye Bread, Walnut Bread, Lavosh, Grissini Sticks

Portion Butter

Pasta Station

Penne, Linguine and Fettucine

Choice of Smoked Chicken, Bacon, Sausages, Mushroom, Capsicum, Winter Vegetables,

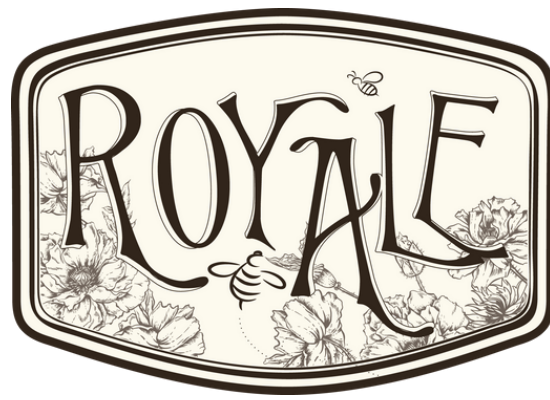
Prawns

Choice of Cream Sauce, Pronto, Pesto and Aglio Olio

Soup Station

Prawn Bisque Flambéed with Cognac

Menu subject to changes & availability of fresh product



Pre Festive Buffet 2023 - Menu 1

Lunch - 12 PM - 2.30PM:

Adult \$75++ , Child (6-12 years old) \$37.50++

Dinner - 6PM - 9PM:

Adult \$89 ++ , Child (6-12 years old) \$44.50++

Hot Selections

Chicken Saltimboca with Raisin Masala Sauce
Tex Mex BBQ Baby Back Ribs
Alba Truffle Risotto with Asparagus
Grilled Prawn with Cajun Spices
Spring Lamb Navarin with Seasonal Vegetables
Gratin Dauphinoise Potatoes
Pan Roasted Halibut with Shellfish Emulsion
Winter Brussel Sprout with Maple Seasoning

European Roast

Roasted Tom Turkey, Giblet Sauce and Cranberry Jam
Dijon Mustard, Pommery Mustard, Horseradish
Slow Roasted Black Angus Ribeye
Red Wine Sauce

Sweet Temptation

Yuletide Log Cake
Dark Cherry Almond Pie
Bush Berries Chocolate Tart
Assorted Noel Cookies
Ginger Bread Panna Cotta
Festive French Patis
Christmas Stollen
Tropical Fresh Fruit Platters

Hot Dessert

Warm Christmas Pudding with Bourbon Sauce

Menu subject to changes & availability of fresh product