



FESTIVE CHRISTMAS EVE BUFFET SATURDAY 24th DECEMBER 2022

SEAFOOD BAR (ICE CARVING BAR)

Green Mussels, Alaskan King Crab Leg
Tiger Prawns, U.S. Scallops, Ocean Slipper Lobster
Clams, Shrimps, Blue Crab

OYSTER & TARTARE BAR

Fine de Claire Oysters
Scallop Carpaccio with Mango and Lime Vinaigrette
Red Tuna Tartare with Shallots and Pickled Kumquat
Spider Crab Salad with Mirin and Avocado
Octopus Carpaccio with Gremolata and Virgin Olive Oil

DIPS AND SAUCE CONDIMENTS

Shallot Vinegar, Spiced Chili Sauce, Tabasco Sauce and Cocktail Sauce
Fried Garlic and Shallots, Lemon and Fresh Garlic

SALAD BAR

Classic Caesar Salad
Chicken Caesar salad
Périgord Salad, Frisée, Green Beans, Smoked Duck, Foie Gras,
Walnut Vinaigrette
Quinoa Salad
Mixed Green Organic Leaves
Caesar Salad with Condiments
Haricot Beans & Pumpkin, Walnut Dressing
Avocado & Crab Meat, Lemon Oil
Seared Tuna and Green Beans Salad
Smoked Duck Breast with Orange
Prawn Fresh Spring Roll
Oak Smoked Salmon and Condiments
Shrimp Cocktails
Truffle Egg Mimosa
Burrata Salads
Fresh Tomato, Pesto Sauce, Fresh Basil, and Balsamic Reduction
Tuna Nicoise Salads
with Boil Egg, Green Bean, and Capsicum, Kalamata Olive
Chicken Cobb Salads
Avocado, Roasted Chicken Breast, Boil Egg, Blue Cheese

Selection salmon gravlax (Beetroot / Herbs / Honey)



PATE AND TERRINE STATION

Pâté Grand-Mère
Pork Rillettes
Pork and Pistachio Pâté en Croûte

PAN FRIED FOIE GRAS STATION

Pan Fried Foie Gras (HOT)
Chicken Liver Parfait (COLD)

CHEESE & COLD CUT STATION

Coppa
Chorizo
Salami Milano
Parma Ham
Black Forest Ham
Smoked Duck
Smoked Chicken
Truffle Mortadella
Rosette de Lyon
Pave au poivre
With Olive, Sundried Tomato, Cornichon, Onion Pearl.
Selection of Cheese Plater, Dried Fruit and Nuts

JAPANESE STATION

Maguro Tartar Karamiso Station
Red Dragon Roll Station

Avocado – Tuna Roll

Vegetable and Cream Cheese Rolls (V)

Sushi and Sashimi

Tuna, Salmon, Yellowtail, Scallop,
Mackerel, Shrimp, Octopus, Hokkigai

Tempura Moriwase – Seaweed Battered Fried Shrimp, Vegetable

Suzuki Karamiya – Pan Seared Sea Bass, Mushroom Spicy Cream Sauce

Grilled Saba Ginger sauce

Salmon Roll Salad



ROTISSERIE & CARVING

"Kai Tong" Spicy Thai Herbs Marinated Free Range Chicken
Roasted Leg of Lamb with Garlic and Basil Crusted, Lamb Jus
Home Smoked Baby Pork Back Ribs
Air Dried Matured Tomahawk
Marinated Pork Knuckle Sauerkraut, Mashed Potato, Mustard New Potatoes, Chicken Jus
Whole Roster Turkey – Stuffing – Roulade
Christmas Gamon Ham
Suckling Pig

GARNISHES

Truffle Mac & Cheese
Ratatouille
Cherry Tomato Compote
Thyme and Garlic Potatoes
Lemon Infused Olive Oil Grilled Summer Vegetable
Southern Honey Corn on Cob
Roasted Whole Carrot with Honey Glaze
Fried and Roasted Potatoes Wedges Bbq Spices Mix Rub
Tangy Purple Coleslaw, Dill Cream Dressing

SAUCES

(Classic condiments also available)

Honey and Dates Flavored Smoked Barbecue Sauce
Tarragon Bearnaise
Seaweed and Ginger Homemade Wholegrain Mustard
Shallot Homemade Wholegrain Mustard
"Café de Bangkok" Butter

BBQ STATION

Pork Belly Hibachi - Guilty
Hibachi Jumbo Prawn Guilty
Grilled Chicken Breast, Thyme Jus
Homemade Sausages Selection
Tiger Prawns
Phuket Squid
Fish Brochettes

Sauce Condiments

Chimichurri, Tomato Salsa, BBQ sauce, Rosemary Butter



CHINESE

Peking duck, Steam Pancake and Condiment
Drunken Chicken
Roasted Char Chew Pork
Sweet Soy Sauce, Shanghai Chili Paste
Assorted Dim Sum
Stir-Fried Prawn with Shanghai Sauce

THAI

Ma Hor

Caramelize, with Fresh Fruits ,Roasted Coconut, Condiments

Yam Kor Moo Thord Krueng

Spicy Fried Pork Neck with Pomelo Salad

Tom Yam Goong

Spicy Prawn Soup with Lemongrass

Pla Thord Samunphir

Deep -Fried Marinated Sea Bass with Thai Herbs

Blue Crab Thai Green Curry + Rice

INDIAN & ARABIC

Chicken Murgh Tikka Kebab

Chicken Marinated in Yoghurt and Indian Spices, Cooked in The Tandoor Oven

Goan Prawn Curry

Hot and Sour Prawns Curry Made with Coconut Milk, Tamarind, Spices, and Chillies

Lamb Roganjosh

Truffle and Green Pea Kulcha With Fresh Pickles

Saffron Pulao

Fresh Parathas Bread



INDIAN SWEETS SELECTION
5 Indian Sweet

COLD MEZZEH

Tabbouleh, Hummus, Baba Ghanoush
Fattoush Salad
Yogurt and Cucumber Dip (Mast-o Khair)
Grape Leaves Stuffed with Rice (Dolma)
Salata Adas (Garlicky Lentil Salad)
Pita Bread

HOT MEZZEH

Lamb Kebbeh, Spinach Fatayer, Musakhan Rolls,
Lamb Sambousek, Seafood Briwates
Condiments and Sauce: Harissa Sauce, Tahini Sauce, Garlic Aioli



MAIN COURSE

Seafood Tagine with Root Vegetables and Olives
Royal Lamb Couscous with Merguez and Seven Vegetables
Lemon Garlic Chicken with Harra Potatoes and Coriander
Oven Roasted Vegetables Mosakaa with Feta Cheese
Lamb Tajine with Dry Prunes and Almond

SOUP STATION

Traditional Lamb Harrira Soup with Dates

OUZI LIVE STATION

Slow Cooked Baby Lamb Ouzi
Oriental Rice

SHAWARMA STATION

Chicken Shawarma Rolls
Condiment and Garlic Sauce

DESSERTS

Umm-Ali (Individual)
Saffron Rice Putting with Raisin and Almond
Apricot Mohalabia
Traditional Orange and Cinnamon Moroccan Salad
Selection of Baklava Display
Date Maamoul
Tunisian Basbousa
Palm Dates

LIVE DESSERT

Traditional Kunafa Nabulsia, Sugar Syrup

CHEESES

Brie de Meaux
Mont D'or (Hot Lamp)
Tomme de Savoie
Comte 12 Months
Saint Nectaire
Reblochon Fermier
Sainte Maure Fermier
Gruyère
Cheddar
Emmentaler
Grana Padano 14 Months (Whole Wheel 40Kg)
Goat Garlic & Herb's
Spices Goat Cheese
Roquefort
Fourme D'Ambert
Gorgonzola
Camembert de Normandie

With Dried Apricot, Date, Walnut, Cracker
Selection of Artisans Breads

ITALIAN - BISCOTTI

Risotto Tartuffo

Shaved Winter Black Truffles

Spaghetti Allo Scoglio

Bisque, Lobster, Heads Oil

Homemade Beef Lasagna

Eggplant Parmigiana

MAKE YOU OWN PASTA DISH

Penne, Spaghetti, Farfalle, Risotto

Ingredients

Italian Sausage, Onions, Fresh Tomato, Zucchini, Black Truffle Paste,
Black Olive, Basil, Anchovies Mix Mushroom, Bacon, Parmesan Cheese
Sauce
Lamb Ragout
Tomato Coulis
Forrest Mushroom Cream



DESSERT

LOG CAKE COLLECTION

2022 Signature Christmas Log Cake
Spices Apple Crumble Log Cake
Pear Mulled Wine with Cinnamon Bavarois Log Cake
Morello Cherry with White Chocolate Cardamom Log Cake
Coffee Financier with Blood Orange Log Cake

WHOLE DESSERT

Spiced Nut Pie
Chestnut Mont Blanc
Fruit Cake Marzipan
Panettone
Dresden Stollen

MINI PASTRY AND VERRINE

Christmas Trifle
Chocolate Spice Trio
Mulled Wine Jelly
Panettone Pudding
Poach Pear in Spice Rum with Ricotta Cheese
Minced Pie
Berry Spice Crumble Tart

CHOCOLATE SELECTION

Rum Truffle, Tonga Bean, Amaretto, Bailey, Bark Chocolate, Butter Crunch

MACARON TOWER

Macaron assorted

Christmas Cookies
Gingerbread Cookies
Star Anise Cookies
Milanese Cookies
Coconut Macaroon
Vanilla Kipfel
Christmas Macaron

ICE CREAMS AND SORBETS + SOFT SERVE ICE CREAM

Gingerbread Ice Cream, Chestnut Ice Cream, Apple Crumble Ice Cream, Run Raisin Ice Cream

LIVE STATION

Tradition Christmas Pudding with Cognac Butter Sauce and Flamed with Cognac
Christmas Bomb, Gingerbread Foam, Candied Nut, Pepper Mint Candy, Liquid Nitrogen