

Christmas Eve Dinner

With Free-Flow Prosecco, Aperol Spritz, Red Wine, White Wine

With Free-Flow Champagne, Prosecco, Aperol Spritz, Red Wine, White Wine

+\$80

BREAD

Home Made Sourdough V, Tomato and Olive Focaccia, Olive Grissini V,

Black Truffle Brioche, Pumpernickel Bread

Bordier Butter Selection D, VG, GF

SALAD BAR

Vegan

Rocket, Cos Lettuce, Romaine, Castel Franco Chicory, Carrot, Cucumber, Corn, Heirloom Tomatoes Yuzu Soya, Lemon Vinaigrette, Raspberry Vinaigrette, Extra Virgin Olive Oil, Balsamic Vinegar

CHARCOUTERIE

Contains Pork

Foie Gras Pate , Pan Brioche, Chorizo, Black Forest Ham, French Bayonne Ham,
Wagyu Beef Bresaola, Speck, Coppa, Mortadella, Chambost Salami
Assorted Olive, Giardiniera, Condiments

FRESH CHEESE

Contains Dairy

Saffron Infused Burrata with Avruga Caviar, Truffle Infused Burrata,
Buffalo Mozzarella Zizza, Stracchino Cheese

SEAFOOD

Contains Seafood, Crustaceans

Boston Lobster, Snow Crab, Sea Whelk, Scallop, Tiger Prawn
Lemon, Calamansi, Tabasco, Garlic Aioli, Tartare Sauce, Cocktail Sauce
Soy Sauce & Wasabi

SMOKED & CURED FISH

Seafood

Smoked Scottish Salmon

Smoked Codfish

Smoked Tuna

Condiments

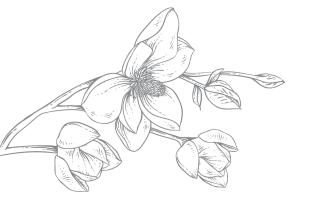
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APPETIZER

Heirloom Beets Salad, Granola, Apple, Goat Cheese, Organic Honey D, N, V Mulled Wine Poached Pear, Ancient Grain, Pomegranate, Feta, Pistachio D, V Endive, Blue Cheese, Walnut, Honey Mustard Dressing V, D, N Butternut Squash, Puy Lentil, Locally Sourced Kale, Aged Balsamic, Seed V Shaved Fennel, Celery & Apple, White Balsamic Dressing V Duck Liver Pate, Port Wine, Pistachio N Roasted Beef Salad, Mushroom, Cauliflower, Sesame B Black Forest Ham, Fig, Radicchio, Organic Honey, Pine Nut P, N Marinated Hokkaido Scallop Ceviche, Citrus SF

LIVE STATION

Herb Crusted Norwegian Salmon D, E Beurre Blanc

Tom Turkey

Bread & Chestnut Filling, Cranberry Relish, Traditional Jus

Honey-Mustard Glazed Bone-In "Half Bone" Ham P Pineapple Raisin Sauce & Dijon Mustard

> Roasted USDA Prime Rib B, D Red Wine Jus, Horseradish, Mustard

SOUP

Creamy Boston Lobster Bisque SF, D

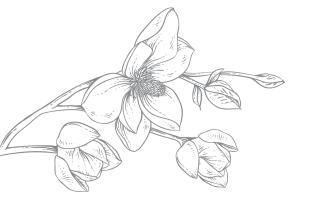
HOT FOOD

Seafood Brodetto, Scallop, Crab, Prawns, Clams, Mussels SF Amarone Braised Yellow Chicken, Smoked Pancetta P, D Spinach Ricotta Ravioli, Vodka Sauce VG, GF Beef Pizzaiola, San Marzano Tomato, Oregano B Otak-Otak Chicken Wings E, N, S, L

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SIDE DISH

Honey Glazed Roasted Root Vegetables V, GF

Charred Green Asparagus, Béarnaise Sauce D, VG, GF

Vegetables Caponata V, GF

Baked Cauliflower, Bechamel, Fontina Cheese D, VG

HOT CORNER

Black Truffle Focaccia D, VG

Deep Fried Calamari & White Bait SF, D

KIDS CORNER

Beef Sliders D, B, E

Chicken Nugget E, S, N

Pizza Margherita D, VG

French Fries V, S

CHEESE CORNER

Contains Dairy

Selection of Artisanal and House Infused Cheeses with Condiments

DESSERT

Contains Dairy, Egg and Nuts

Individual

Pecan Tartlets D, E, N

Valrhona Yuzu Chocolate Tart D, E

Chocolate Pot De Crème with Candied Orange D, E

Hazelnut Swiss Roll D, E, N

Pineapple Jelly V

Christmas Panna Cotta D

Pistachio and Raspberry Choux D, E, N

Assorted Chocolate Praline D, E, N

Assorted Cookies D, E

Blueberry Cheesecake D, E

Mince Pies D, E, N

Brunsli, Leckerli, Cinnamon Start D, E, N









Egg Nog D, E Mini Fruit Tarts D, E Cherry Lamington D, E, N Coconut Mango Pavlova D, E Pumpkin Pie D, E Red Velvet Cake D, E, N Korean Strawberry Shortcake D, E Soft Ginger Bread Cake D, E Black Forest Cake D, E, N Panettone D, E, N Christmas Pudding D, E, N German Stollen D, E, N Fruit Cake D, E, N Chocolate Raspberry Log cake D, E, N Earl Grey Orange cake D, E, N Bread and Butter Pudding D, E

Gluten-Free (GF) Contains Soy (S) Contains Nuts (N) Contains Shellfish (SF)

Contains Dairy (D) Contains Eggs (E) Contains Beef (B) Local (L) Contains Alcohol (ALC)

Contains Pork (P) Sustainable Produced (SU) Vegetarian (VG) Vegan (V)

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