



FESTIVE SUNDAY BRUNCH

FESTIVE PLATTERS

Artisanal Game & Pork Terrine

Foie Gras Parfait with Wine Jelly

Smoked and Cured Salmon

Blinis and Condiments

Charcuteries

Serrano Ham, Chorizo, Mortadella, Salami

Cantaloupe Melon, Nuts, Dried Fruits

Prawn Cocktail

Potato Salad

with Wholegrain Mustard, Mayonnaise

Roasted Beetroot Salad

Pomegranate, Pumpkin Seeds

Cobb Salad

Grilled Chicken, Avocado, Sweetcorn, Ranch Dressing

Game & Foie Gras Tourte

AGED CHEESE TROLLEY

Roquefort, Comte, Brie, Camembert, Morbier, Tomme de Savoie, Chèvre, Stilton

HOMEMADE BREAD STATION

Sourdough, Baguette, Grissini, Focaccia, Zopf, Pretzel

Butter, Truffle Butter, Herb Butter

ON ICE

French Oysters

Scallop Ceviche

Steamed Black Mussels

Poached Alaskan King Crab

Variety of Poached Prawns

Marinated Blue Crab with Lime and Coriander

Thai Seafood Sauce, Shallot Mignonette, Lemon,

Cocktail Sauce, Tartare Sauce

SERVED TO YOUR TABLE

Lobster Thermidor

Creamed Spinach

SOUPS

Root Vegetable Soup

with Nutmeg and Cardamom

Lobster & Prawn Bisque

HOT PASS

Turkey Roast

Cranberry & Orange relish, Gravy

Honey Glazed Ham

Specialty Mustards

Salt-Baked Salmon

Dill Cream Sauce

Truffle and Parmesan Risotto

Roasted Chateau Potatoes

Colcannon Mash

Brussel Sprouts

with Chestnuts & Bacon

Sautéed Green Bean

Roasted Root Vegetables

with Maple Syrup

THAI STATION

Pomelo Salad with Shrimp

Pork Nam-Tok Salad

Ma-Hor with Fresh Fruits

Tom Yum Goong

Duck Red Curry

Steamed Seabass with Thai Celery

Black Pepper Crab

Steamed Rice

DESSERTS

Warm Apple Strudel, Vanilla Custard

Black Forest Coupe

Log Cake with Butter Cream

Rum Fruit Cake

Orange Ginger Crème Brulée

Opera Cake

Chocolate Bonbons

Christmas Macarons

Panetone

Christmas Stollen

Christmas Cookies

Ice Cream and Sorbet Station

Condiments and Sauce