



FESTIVE Drunch

Cold Cuts & Cheese

Royal Cut Smoked Salmon, Yuzu Pearl, Coriander Cress (S)
Beef Bresaola, Veal Prosciutto, Peppercorn Salami, Smoked Turkey
Selections of Cheese
Crackers, Assorted Crostini, Nuts, Dried Fruits, Honey,
Fruits Compote, Capers, Mustard, Lemon
Tomato & olive Focaccia (G)(D)

Cold Appetizers

Yuzu Cured Yellow Fin Tuna, Wasabi Mayo, Sesame, & Mizuna Salad (G)(N)
Lime Cilantro Shrimp, Ponzu Dressing (S)
Bocconcini & Carnival Tomato (D)(N)

Salad Gourmet

Classic Caesar Salad, Anchovy Dressing (G)(S)(D)
Roasted Butternut, Pumpkin Seeds, Persian Feta, Quinoa, Sherry Vinegar (V)(D)
Marinated Mushroom, Taleggio Cheese, Heirloom Tomato, Anchovy, Basil Dressing (D)(G)(S)
Marinated Young Papaya, Tomato, Beans & Lemon Dressing (V)(G)(G)
Organic Mixed Green, Classic Vinaigrette (V)

Sushi Selection

California Roll (G)
Salmon Futo Maki (D)
Tempura Roll (G)(S)
Cucumber & Mango Maki Roll (G)(V)

Condiments

Wasabi, Soy Sauce, Pickled Ginger

Please inform us of any dietary requirements before ordering
(G) Gluten (N) Nuts (D) Dairy (V) Vegetarian (S) Seafood



FESTIVE Drunch

Live Craving Station

Slow Cooked Beef Short Ribs, Yorkshire Pudding (D)(G)

Traditional Stuffing, Turkey Gravy (D)(G)

Brussels Sprouts, Braised Red Cabbage (D)

Giblet Gravy & Cranberry Sauce (D)(G)

Sauces & Mustard Selection

Barbeque (G) Green Peppercorn (D) Dill Butter Sauce (D)(G)

Salsa Verde, Dijon Mustard, English Mustard, Spicy Whole Grain Mustard, Tomato Relish

Western Corner

Traditional Seafood Paella (S) (D)

Cajun Marinated Chicken, Chimichurri Sauce (D)(G)

Roasted Whole Salmon Filate, Cranberry, Pistachio (S)(N)(G)

Ricotta & Spinach Ravioli, Cream Sauce (D)(G)

Beef & Mushroom Pie (G)(D)

Side Dishes

Herb Roasted Butternuts, Worm Savoy Cabbage (D)(G)

Mix Seasonal Green (V)(D)

Rosemary Roasted Potato

Honey Orange Glazed Parsnip & Baby Carrots(D)

Sweet Potato Fries (G)

Creamy Mushroom Casserole (G)(D)



FESTIVE Drunch

Asian Delights

Vegetables Gyoza (G)(D)(S)(N)
Chicken Satay, Peanut Sauce (G)(D)(N)
Beef Yakitori (G)(D)

Indian Specialties

Tandoor Prawns Tikka (D)
Paneer Butter Masala (D)
Basmati Rice (V)(D)

Dessert

Strawberry Swiss Roll Yule Log (D) (G)
Coffee Hazelnut Chocolate Crunchy Yule Log (D)(G)(N)
Cherry Hazelnut Crunchy Cake (G)(D)(N)
Strawberry Cheesecake (G)(D)(N)
Creamy Pecan Nuts Paris Breast (G)(D)(N)
Chocolate Passion Meringue Shooter (D)
Raspberry Chocolate Tart (D) (G)
Ginger Creme Brule (D)(N)
Raspberry Pavlova (D)
Mango Lime Pudding (D)
Pumpkin Pie (G)(D)



Christmas

BRUNCH

Cold Cuts & Cheese

Cured Dill Salmon Gravlox (S)
Beetroot Marinated Salmon (S)
Beef Bresaola, Veal Prosciutto, Peppercorn salami, Smoked Turkey
Premier Selections of Cheese
Crackers, Assorted Crostini, Nuts, Dried Fruits, Honey,
Fruits Compote, Capers, Mustard, Lemon
Tomato & Olive Focaccia (G)(D)

Cold Appetizers

Smoked Duck Breast Filet, Chicory, Fig, Caramelized
Pecan Nut, Orange Dressing (D)(G)(N)
Classic Prawn Cocktail, Marie Rose Dressing (D)(S)(G)
Bocconcini & Carnival Tomato (D)(N)(N)

Terrices & Pate

Chicken & Chestnuts Terrine (N)(G)(D)
Brioche, Apricot, Orange Marmalade, Poached
Pears, Figs and Grape Chutney

Salad Gourmet

Celery, Apple, Chives, Greek Yogurt Salad (V)
Roasted Butternut and Goat cheese, Caramelized Walnut Honey Mustard Dressing (D)(N)
Marinated Mushroom, Barley Salad, Heirloom Tomato, Radicchio, Feta, Basil Dressing (D)(G)(N)
Grilled Chicken, Peach Salad, Honey Mustard Dressing (G)(N)
Marinated young papaya, Tomato, Bean and Asian dressing (V)(G)(G)
Organic Mixed Green, Classic Vinaigrette (V)

Antipasti

Grilled Asparagus (V)
Roasted Zucchini, Basil Marinated (V)(D)(N)
Eggplant Rolls with Ricotta, Walnuts and Mint, Spicy Tomato Dressing (G) (N) (V)
Butternut Squash Carpaccio, Smokey Ricotta, Parmesan Cheese (V)(D)

Sushi Selection

California - King Crab Meat, Avocado, Cucumber, Sesame Seeds (S)(G)
Salmon Futo Maki - Cucumber, Avocado Salmon (D)(S)(G)
Dynamite - Shrimp Tempura, Avocado, Cucumber, Tobiko (G)(S)
Cucumber & Mango Maki Roll (G)(V)
Kuro Mai Crispy Tuna - Tuna, White Sesame Seeds, Creamy Spicy Mayo (D)(G)(S)

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Christmas

BRUNCH

Cold Seafood Bar

Fine de Clair Oyster

Marinated Shrimps

Marinated Clams

New Zealand Green Lip Mussel

Marinated Octopus

(Cocktail Sauce, Tartar Sauce, Mignonette, Tabasco, Remoulade Sauce, Lemon Wedges)

Live Craving Stations

Traditional Roasted Turkey

Herb Roasted Beef Striploin (D)

Yorkshire Pudding (D)(G)

Traditional Stuffing Turkey (D)(G)

Honey Glazed Parsnips, Carrots (V)

Braised Brussels Sprouts, Crispy Turkey Bacon (D)(G)

Braised Red Cabbage (D)

Caramelized Chestnuts (N)

Giblet Gravy & Cranberry Sauce (D)(G)

Western Corner

Lamb Rack, Artichoke, Potato Boulangère, Mint Béarnaise (D)(G)

Norwegian Salmon, Sweet Potato, Tomato Chilli Salsa, Baby Veg (S)(D)

Free Range Chicken, Truffle Filling, Roast Garlic (G)(D)

Wild Mushroom and Leeks Pie (G)(D)(V)

Cauliflower Mornay, Blue Cheese (G)(V)

Lavender Vegetables, Caper & Parsley Butter (V)(D)

New Potatoes, Caper Berries, Peppercorn and Roasted Garlic (V)

Asian Delights

Sweet Chilly Prawns, Coriander and Sweet Chili Sauce (G)

Vegetable Fried Rice (V)(G)(N)

Chicken and Prawn Shumai (D)(G)

Chinese Stir Fried Mixed Vegetable (V)

Indian Specialties

Butter Chicken (D)(N)(G)

Paneer, Mutter Masala (D)(G)

Basmati Rice (V)

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Christmas

— BRUNCH —

Pork Corner - Cold Cuts

Pork Parma Ham, Pork Salami Milano, Smoked Pork Pancetta Levoni,
Capocollo, Pork Mortadella

Pork Corner - Hot

Salted Crackled Crispy Pork Belly (D) (G)
Honey Glaze Gammon Ham (D)(G)
BBQ- RUB Pork Ribs with Honey Glazed (D)(N)
Pig in the Blanket (G)
Pork Sausage (D)(G)

Dessert

Classic Christmas Panettone(D)(G)(N)
Strawberry Swiss roll yule log (D)(G)
Coffee Hazelnut chocolate crunchy Yule log (D)(G)(N)
Christmas pudding with Cream Sauce (D)(G)(N)
Strawberry Cheesecake (G)(D)(N)
Cream Pecan nut Paris Breast (G)(D)(N)
Raspberry chocolate Tart (D)(G)
Christmas Cookies (D)(G)(N)
Ginger cream Brule (D)(N)
Yule Log (D)(G)(N)
Stolen Bread (G)(D)(N)
Raspberry Pavlova (D)
Saint-Honore (D)(G)
Mango Lime pudding (D)
Pumpkin pie (G)(D)
Honey Cake (G)(D)
English Mince Pie (D)(G)(N)
Saint Mark cake (G)(D)

Live Crepe Station with the Choice of Condiments and Sauces

Chocolate Sauce, Butter Scotch, Strawberry Sauce, Mixed Berries Banana, Nutella

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New Year's Eve

Cold Cuts & Cheese

Cured Beetroot Salmon Gravlax
Cured Dill Salmon Gravlax
Beef Bresaola, Veal Prosciutto, Peppercorn Salami, Smoked Turkey
Premium Selections of Cheese
Crackers, Assorted Crostini, Nuts, Dried Fruits, Honey, Fruits
Compote, Capers, Mustard, Lemon
Tomato & Olive Focaccia (G)(D)

Terrines & Pate

Chicken & Chestnuts Terrine (N)(G)(D)
Country Beef Terrine (N)(D)(G)

Cold Appetizers

Seared Tuna, Mango and Edamame Salsa (S)(G)
Classic Prawn Cocktail, Marie Rose Dressing (D)(S)(G)
Broccoli & Ricotta Cheese, Carnival Tomato Basil Dressing (D)(N)

Salad Gourmet

Roasted Butternut and Goat cheese Salad, Honey Mustard Dressing (D)(N)
Marinated Artichokes, Olives, Feta Cheese, Heirloom Tomato, Black Anchovy, Truffle (D)(G)(S)
Spicy Pomelo and Turkey Salad Celeriac, Pomelo, Spring Onion, Coriander, Thai Dressing (N)(D)
Marinated Young Papaya, Tomato, Lemon Dressing (V)(G)
Confit Duck with orange Salad, Farro, Orange Segments,
Spicy Plum and Pear Tarragon Vinaigrette (N)

Antipasti

Grilled Asparagus
Grilled Roasted Peppers
Roasted Zucchini
Roasted Pumpkin

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New Year's Eve

Sushi Selection

California Roll (G)
Salmon Futo Maki (D)
Tempura Roll (G)(S)
Cucumber & Mango Maki Roll (G)(V)

Cold Seafood Bar

Fine De Clair Oysters | Marinated Shrimps | New Zealand Green Lip Mussels
Marinated Clams | Marinated Octopus
(Cocktail Sauce, Tartar Sauce, Mignonette, Tabasco, Remoulade Sauce, Lemon Wedges)

Live Craving Station

Beef Wellington, Beef Fillet, Wrapped in Puff Pastry, Mushroom Duxelles (G)(D)
Roasted Whole Turkey, Trimmings, Sage Stuffing (D)(G)
Brussels Sprouts, Braised Red Cabbage (D)
Giblet Gravy & Cranberry Sauce (D)(G)

Western Corner

Herb Roasted Lamb Leg, Ratatouille, Lamb Jus (D)(G)
Citrus Marinated Salmon Steaks - Remoulade Sauce (S)
Penne - Zucchini, Eggplant, Tomato, Basil Sauce (D)(G)
U 10 Grilled Prawns Dill creamy Mustard (D)(G)
Ginger Glazed French Beans, Toasted Almond (V)
Roasted Pumpkin (D)(V)
Roasted Baby Potato (D)(G)(V)

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New Year's Eve

Sauces & Mustard Selection

Barbeque (G) | Green Peppercorn (D) | Dill Butter Sauce (D)(G)
Salsa Verde, Dijon Mustard, English Mustard, Spicy Whole Grain Mustard, Tomato Relish

Asian Delights

Caramelized Slow Sticky Wagyu Beef Short Rib (D)(G)
Wok Fry Vegetables, Tofu and Chili Garlic (G)(V)
Wok Fried Noodles Carrot, Bok Choy, Mushroom, Sprouts, Snow Peas (S)(D)
Chicken and Prawn Shumai (D)(G)

Indian Specialties

Butter Chicken (D)(N)
Kadai Paneer Masala (D)(V)
Saffron Rice, Almond, Dry Raisin (V)(N)
Cheese Naan, Garlic Naan, Plain Paratha

Tex Mex

Jalapeno Peppers (D) (G)
Beef Chili Con Carne (D)(G)
Corn Nachos (D)(G)(V)
Tomato Salsa, Guacamole, Sour Cream,
Jalapeno, Cheese Sauce

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New Year's Eve

Dessert

Portuguese Custard Tarts (D)(G)
Mix Fresh Berries Pavlova (D)
New York Cheesecake (D) (G)
Chocolate Tart (D) (G)
Classic Tiramisu (D)(N)
Mango Mousse Cake (D)(G)
Honey Cake (D)(G)
Pistachio Passion Cake (D)(G)
Red Velvet Cake (D)(G)
Green Tea Cream Brule (D)(G)
Paris - Brest (G)(D)(N)
Cinnamon Carrot Cake (G)(D)(N)
Pumpkin Pie (D)(G)
Lemon Meringue (D)(G)
Milk Chocolate Hazel Nut Crunchy Cake (G)(D)(N)
Assorted Macaroons (G)(D)(N)
Mango Lime Pudding (D)(G)
Chocolate Devil Cake (D)(G)
Blueberry Pannacotta (D)(G)
Milk Chocolate Brownie (D)(G)(N)
Raspberry Mille Feuille (D)(G)
Croquembouche (G)(D)(N)

Live Crepe Station with the Choice of Condiments and Sauces

Chocolate Sauce, Butter Scotch, Strawberry Sauce, Mixed Berries Banana, Nutella