



CHRISTMAS BRUNCH

Gravlax & Smoked Counter

Beetroot-Cured Salmon Gravlax

Dill-Cured Salmon Gravlax

Citrus-Cured Salmon Gravlax

Smoked Halibut

Hamachi Crudo with Agua Fresca

Yellowtail Niçoise

Whole Poached Salmon with Dill Cream and Cucumber Ribbons

Pickled Watermelon Radish and Fish Roe

Condiments: Red Wine Vinegar, Shallot Vinegar, Lemon & Lime Wedges, Vinaigrette, Balsamic Dressing, Lemon Dressing

Seafood Bar

Fin de Claire Oysters

Chilled Atlantic Prawns

Razor Clams

Mussels

Irish Langoustines

Norwegian King Crab

Accompaniments: Malt Vinegar, Balsamic Dressing, Pickled Onions, Gherkins, Soy Sauce, Sweet Chilli Sauce, Chilli Pesto, Shallot Vinegar

Sushi & Sashimi Bar

California Roll

Tuna & Trout Sashimi

Beetroot-Flavoured Rice with Cucumber and Cream Cheese Rolls

Assorted Condiments and Sauces

This menu is for guideline purposes only. Certain items may change based on market availability.



CHRISTMAS BRUNCH

Turf Counter

Foie Gras Torchon with Pear Chutney & Melba Toast
Chicken Terrine with Carrot Purée & Baby Vegetables
Duck & Fig Terrine with Kumquat & Braised Fennel
Veal and Walnut Terrine with Poached Pear, Cucumber Jelly & Apricot Dressing

Shot Bites & Cold Soups

Stuffed Piquillo Peppers with Fish Brandade & Saffron Mayo
Balsamic Roasted Figs with Fourme d'Ambert Cheese Mousse & Candied Walnuts
Celeriac Remoulade with Beef Bresaola & Truffle Parmesan Dressing
Togarashi-Poached Prawns with Avocado Mousse, Citrus Pearls & Sea Asparagus
Strawberry & Candy Tomato Gazpacho
Avocado & Kale Gazpacho

Antipasti

Grilled Baby Artichokes
Grilled Zucchini with Rocket Pesto
Sun-Blushed Tomatoes
Balsamic Tossed Mushrooms

This menu is for guideline purposes only. Certain items may change based on market availability.



CHRISTMAS BRUNCH

Festive Salad Bar

Pearl Couscous Salad with Heirloom Baby Beets, Aged Balsamic & Yarra Valley Chilli Feta

Tri-Coloured Roasted Cauliflower Salad with Pomegranate Dressing

Heirloom Tomato Salsa, Smoked Salmon Ricotta, Pepperonata & Persian Feta

Wild Rice, Roasted Apricot, Purple Kale & Edamame with Honey Soy Dressing

International Cheese Deli

Selection of French and International Cheeses

Burrata with Heirloom Tomatoes, Red Mizuna, Pine Nuts & Basil Pesto Dressing

Cheese Selection: Brillat-Savarin, Tête de Moine, Tomme de Savoie, Emmental, Pecorino, Saint-Nectaire, Valencay, Robiola di Capra, Abondance, Comté, Kalatabach

Accompaniments: Crackers, Lavosh, Country Bread, Gingerbread, Fig Jam, Pear Compote, Forest Berries, Marmalade, Dried Fruits & Nuts, Grapes, Mixed Berries

Soup & Artisan Breads

Cream of Black Truffle Mushroom Soup with Parmesan Breadstick

Assorted Selection of Festive-Flavoured Breads

This menu is for guideline purposes only. Certain items may change based on market availability.



CHRISTMAS BRUNCH

Main Hot Food

Festive Street BBQ

Harissa-Marinated King Prawn Skewers

Lemongrass & Ginger Marinated Salmon

Honey Mustard Marinated Corn-Fed Baby Chicken

Sauces: English Mustard, Tomato Salsa, BBQ Sauce, Garlic Aioli, Lemon Wedges, Salsa Verde

Carving Station

**Whole Roast Turkey with Butter Chestnuts, Brussels Sprouts,
Honey-Glazed Parsnips, Cranberry Sauce & Turkey Gravy**

**Slow-Roasted US Prime Ribs with Smashed Baby Potatoes,
Vichy Heirloom Carrots & Thyme Jus**

Roasted Potatoes

Pumpkin Hasselback

Spiced Honey-Glazed Parsnips & Carrots

Roasted Courgettes & Peppers

Braised Fennel & Endive

Live Risotto Station

Seafood Risotto

Asparagus & Pea Risotto

Served with Miso Butter, Braised Fennel & Snow Peas

This menu is for guideline purposes only. Certain items may change based on market availability.



CHRISTMAS BRUNCH

Pick Your Sides

Miso-Roasted Sweet Potato Steak with Coconut Foam & Curry Leaf Pesto

Garlic-Buttered Festive Vegetables with Roasted Almond Flakes

Squid Ink Linguine "Seafood Vongole"

Caponata

Pork Counter

Honey-Baked Suckling Pig with Sauerkraut, Baked Apples & Berry Sauce

Selection of Dry-Cured Pork Cold Cuts: Salami, Coppa, Mortadella & Prosciutto

Condiments: Pommery Mustard, Baby Gherkins, Pickled Shallots, Honey Mustard

This menu is for guideline purposes only. Certain items may change based on market availability.



CHRISTMAS BRUNCH

Desserts

Coffee Walnut Cake
Truffle Cheesecake
Raspberry Panna Cotta
Mince Pies
Christmas Pudding
Chocolate Yule Log
Black Forest Log

Gingerbread House
Christmas Macarons
Selection of Exotic Sliced Fruits
Assorted Dessert Towers
(Fruit, Chocolate, Macarons)
Assorted Candies
Chocolate Fountain

Hot Desserts

Apple Crumble
Sticky Date Toffee Pudding

Kids' Corner

Chicken Nuggets
Spaghetti with Tomato Fondue
Penne alla Carbonara
Sausage Rolls
French Fries
Popcorn
Candy Crush Station

This menu is for guideline purposes only. Certain items may change based on market availability.