

CHRISTMAS EVE

Buffet Menu

6pm – 10pm
24 December 2025



Welcome Cocktail or Mocktail

SALADS

Seared tuna niçoise | Smoked chicken with cranberry
Beef carpaccio | Seafood larb | Khmer beef salad
Steamed chicken with sesame and Chinese cabbage
Antipasti selection | Fingerling potatoes w/ Pommery mustard

APPETIZERS

Cured salmon with blinis and condiments
Serrano ham with honeydew melon

SEAFOOD

River lobster | Oysters | Mussels | Blue crab | Tiger prawn
Sushi and sashimi selection | Soba & crab salad

SOUP

Lobster bisque with vegetable pearls

CARVERY

Traditional roast turkey | Roast pork leg
Cranberry sauce | Giblet gravy | Chestnut stuffing
Hoisin sauce | Apple sauce | Pineapple relish



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FROM THE GRILL

Marinated Australian beef steak | Rosemary beef short rib
Dill-marinated salmon | Marinated chicken | Beef sausage
Tiger prawns | Baby squid | Clams | Mussels | Stingray
River lobster | Romaine lettuce | Garlic bread

SPECIALTY DISHES

Seafood marinara cooked to order
Braised pork shank with Chinese spices
Grilled barramundi w/ leek and capers
Chicken roulade with mushroom cream sauce
Squid with green pepper | Lemon basil vegetables
Glazed chestnuts & Brussels sprouts | Herb mashed potato

FRENCH CHEESE SELECTION

DESSERTS

Christmas mousse | Mississippi coffee cake
Christmas pudding with whiskey creme anglaise
Yule Log | Stollen | Macadamia nut pie
Crepes Suzette | Chocolate fountain
Fresh fruit tart | Fresh berries & tropical fruit
Raspberry cheesecake | Christmas cookies
Homemade ice cream

