



# Festive flavors

## SEAFOOD BAR (ICE CARVING BAR)

Green Mussels | Razor Clams  
Tiger Prawns | U.S. Scallops  
Ocean Slipper Lobster | Clams  
Shrimps | Blue Crab

## OYSTER BAR (ICE CARVING BAR)

Fine de Claire Oysters / Local Oyster

## CONDIMENTS

Shallot Vinegar | Spiced Chili Sauce  
Tabasco Sauce | Cocktail Sauce  
Fried Garlic and Shallots  
Lemon | Fresh Garlic

## SALAD BAR

Périgord Salad | Frisée | Green Beans  
Smoked Duck | Foie Gras | Walnut Vinaigrette  
Quinoa Salad | Mixed Green Organic Leaves  
Caesar Salad With Condiments  
Haricot Beans & Pumpkin | Walnut Dressing  
Waldorf Salad With Green Apple And Sultana  
Smoked Duck Breast With Orange  
Prawn Fresh Spring Roll | Shrimp Cocktails

Burrata Salads  
Fresh Tomato, Pesto Sauce, Fresh Basil  
Balsamic Reduction

Tuna Nicoise Salads  
With Boil Egg, Green Bean, And Capsicum  
Kalamata Olive

Chicken Cobb Salads  
Avocado, Roasted Chicken Breast, Boil Egg  
Blue Cheese

## PATE AND TERRINE STATION

Pâté Grand-mère  
Pork Rillettes  
Pork and Pistachio Pâté en croûte  
Chicken Liver Parfait

## CHEESE & COLD CUT STATION

Chorizo  
Salami Milano  
Serano Ham  
Black Forest Ham  
Smoked Duck  
Smoked Chicken  
Truffle Mortadella  
Pave Au Poivre

*Olive, Sundried Tomato,  
Cornichon Onion Pearl.*

*Selection Of Cheese Plater  
Dried Fruit And Nuts*

## ROTISSERIE & CARVING

“Kai Tong”  
Spicy Thai Herbs Marinated  
Free Range Chicken

Roasted Leg of Lamb  
with Garlic and Basil Crusted, Lamb Jus

Air Dried Matured Prime Beef

Whole Roster Turkey  
Stuffing - Garnishes

Christmas Gamon Ham

Suckling Pig

## GARNISHES

Truffle Mac & Cheese | Ratatouille  
Cherry Tomato Compote  
Thyme and Garlic Potatoes  
Lemon Infused Olive Oil  
Grilled Summer Vegetable  
Southern Honey Corn on Cob  
Roasted Whole Carrot with Honey Glaze  
Fried and Roasted Potatoes Wedges  
BBQ Spices Mix Rub  
Tangy Purple Coleslaw  
Dill Cream Dressing

## SAUCES

*(Classic condiments also available)*

Honey And Dates Flavored Smoked BBQ Sauce  
Tarragon Bearnaise  
Seaweed And Ginger Homemade  
Wholegrain Mustard  
Shallot Homemade Wholegrain Mustard  
“Café De Bangkok” Butter



### BBQ STATION

Hibachi Jumbo Prawn  
Grilled Chicken Breast Thyme Jus  
Homemade Sausages Selection  
Phuket Squid  
Fish Brochettes  
Beef Medallion

### Sauce Condiments

Chimichurri, Tomato Salsa  
Bbq Sauce, Rosemary Butter

### ROYAL SEAFOOD SPANISH PAELLA

Bomba Rice Traditional Paella  
Mussel, Clams, Squid,  
Tiger Prawns and Garnishes

### THAI DELICACES

Ma Hor  
Caramelize, with Fresh Fruits  
Roasted Coconut, Condiments

Yam Kor Moo Thord Krueng  
Spicy Fried Pork Neck with Pomelo Salad

Tom Yum Goong  
Spicy prawn soup with lemongrass

Pla Thord Samunphir  
Deep -fried marinated Sea bass with Thai Herbs

Blue Crab Thai Green Curry

### CHEESES

Brie de Meaux  
Mont D'or (Hot Lamp)  
Tomme de Savoie  
Comte 12 months  
Cheddar  
Grana Padano 14 Months (Whole Wheel 40Kg)  
Goat Garlic & Herb's  
Spices Goat Cheese  
Roquefort  
Fourme D'Ambert  
Gorgonzola  
Camembert de Normandie  
With Dried Apricot, Date, Walnut, Cracker  
Selection of Artisans Breads

### RANG MAHAL & MIDDLE EAST SPÉCIALITÉ

Chicken Murgh Tikka Kebab  
Chicken Marinated In Yoghurt  
Indian Spices, Cooked In The Tandoor Oven

Goan Prawn Curry  
Prawns Curry Made With Coconut Milk  
Tamarind, Spices, And Chillies

Lamb Rogan Josh  
Lamb Braised In Northern Spices And Chilli

Saffron Pulao  
Fresh Parathas / Naan Bread  
Truffle And Green Pea Kulcha

### 5 INDIAN DESSERT SELECTIONS

#### COLD MEZZEH

Tabbouleh | Hummus | BabaGhanoush  
Fattoush Salad

#### HOT MEZZEH

Lamb Kebbeh | Spinach Fatayer | Falafel  
Cheese Sambousak | Lamb Sambousek  
Condiments and Sauce  
Harissa Sauce | Tahini Sauce | Garlic Aioli

#### MAIN COURSE

Seafood Tagine  
with Root Vegetables and Olives  
Royal Lamb Couscous  
with Merguez and seven Vegetables  
Chicken Frikkie  
with Nuts and Chickpeas  
Oven Roasted Vegetables Moussaka  
with Feta Cheese

#### SOUP STATION

Traditional Lamb Harrira Soup with Dates and Lemon  
Lentil Soup with Crispy Pitta and Lemon Wedges

#### SHAWARMA STATION

Chicken Shawarma Rolls  
Condiment and Garlic Sauce

#### DESSERTS

Umm-Ali (Individual)  
Saffron Rice Putting with Raisin and Almond  
Apricot Mohalabia  
Selection of Baklava Display  
Date Maamoul  
Tunisian Basbousa  
Palm Dates



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## ITALIAN CORNER

Homemade Beef Lasagna  
Eggplant Parmigiana

## MAKE YOUR OWN PASTA / RISOTTO DISH

Risotto Rice, Penne, spaghetti, farfalle, Fusilli

### Ingredients

Italian Sausage, Onions, Fresh Tomato  
Zucchini, Black Truffle Paste,  
Black Olive, Basil, Mix Mushroom  
Bacon, Parmesan Cheese

### Sauce

Beef Ragout  
Tomato Coulis  
Forrest Mushroom Cream

## DESSERT

### Log Cake Collection

2024 Signature Christmas Log Cake  
Spices Apple Crumble Log Cake  
Pear Mulled Wine With Cinnamon Bavarois Log Cake  
Morello Cherry With White Chocolate Cardamom Log Cake  
Coffee Financier With Blood Orange Log Cake

### Whole Dessert

Spiced Nut Pie  
Chestnut Mont Blanc  
Fruit Cake Marzipan  
Panettone  
Dresden Stollen

### Mini Pastry And Verrine

Christmas Trifle  
Chocolate Spice Trio  
Mulled Wine Jelly  
Panettone Pudding  
Poach Pear In Spice Rum With Ricotta Cheese  
Minced Pie  
Berry Spice Crumble Tart

### Chocolate Selection

Rum Truffle, Tonga Bean, Amaretto,  
Bailey, Dark Chocolate, Butter Crunch

### Macaron Tower

Macaron Assorted

### Christmas Cookies

Gingerbread Cookies  
Star Anise Cookies  
Milanese Cookies  
Coconut Macaroon  
Vanilla Kipfel

### Ice Cream / Sorbet

Vanilla, Chocolate, Pistachio  
Lime, Strawberry, Coconut