



Christmas Day Brunch Highlight menu 2017

Mix salad

Steamed potato and French bean with lemon vinaigrette and anchovies
Grilled asparagus, baby carrot with crispy beef streaky, pomegranate and parmesan shaved
Roasted pumpkin with baby spinach, parsnip, goat cheese, walnut, honey and honey comb
Oriental prawn salad with citrus fruit

Miniature

Homemade apple wood smoked salmon with caramelized onion and green pea puree
Crushed cherry tomato with garlic cream cheese mousse, fresh basil and parmesan cracker
Chicken liver pate on sable and berries compote

Soup

Clear beef ribs soup with potato
Cream of asparagus soup

Carving

Oven roasted whole turkey
Roasted Beef sirloin with parmesan cheese crusted
Rosemary roasted potato
Cranberry sauce & giblet gravy

BBQ grill

Grilled lamb chop with garlic confit
Minute steak with salsa fresca
BBQ glazed chicken drummet
Grilled salmon with orange-braised Belgium endive
Saute Brussel sprout and squash with butter and red chili

Asian

Lamb shank briyani with condiment
(Raita, chutney, pickle, Papadom)

Turkey badami kurma

(Turkey cooked in North Indian style cream & almond gravy)

Dessert

Giant vanilla mix fruit yule log cake
Christmas fruit cake
Chocolate mousse with raspberry confit yule log
Raspberry and passionfruit buche de noel
Croquembouche
Assorted Christmas cup cake
Chocolate brownies
Christmas ball bite (purple)
Panettone
Mince pie
Christmas pudding with vanilla sauce