



Christmas Eve Highlight Menu 2017

Mix salad

Trio tomato salad with bocconcini cheese tossed with pesto and shredded fresh basil
Mediterranean pasta salad with shallot, cherry tomato, Kalamata olive and extra virgin olive oil

Miniature

Eggplant tartar with feta cheese mousse in shooter
Smoked duck breast with pineapple compote

Soup

Classic Minestrone soup with basil pesto and grated parmesan cheese
Double boiled fig leaf gourd with conch meat and honey dates

Live station

Saute seafood with risotto
Mussel, claim, prawn

Fresh from Essence

Cheese torterlini with walnut sauce
Potato gnocchi with lemon-capers butter sauce and baby octopus

Carving

Slow roasted whole turkey with smashed garlic
Oven roasted lamb leg, asparagus and celeriac mousse
Roasted chat potato & Honey glaze baby carrot
Cranberry sauce & Giblet gravy

Main course

8 hours braised short ribs with mushroom and herbs
Sous vide venison striploin, sautéed spinach, roasted shallot and red radish
Pan fried snow fish with Mediterranean vegetables
Sautéed Brussel sprout with smoked beef and almond flakes

Asian

Ikan siakap perchik
Braised turkey roulade with kurma gravy and cocktail potato

Turkey vindaloo

(Turkey cooked in North Indian style spicy & sour gravy)

Malaysian delight

Beef tongue briyani rice in puff pastry

Dessert

Giant chocolate yule log cake
Christmas fruit cake
Chocolate mousse with raspberry confit yule log
Croquembouche
Panettone
Mince pie
Gingerbread cheese cake
Christmas pudding with vanilla sauce