



# Christmas Buffet Menu

## 2024

### **CHRISTMAS BUFFET MENU**

#### APPETIZER

European Cheese Selection (vg)  
*grapes, crackers & jam*

Seafood on ice - Chilled Prawns, Smoked Salmon MSC, Mussels  
*condiments: lemon, cocktail sauce, aioli dressing*

Pan-seared Ahi Tuna MSC  
*lime aioli, sesame*

#### SALADS

Chorizo & Red Onion Potato Salad

Caesar Salad (vg)  
*romaine lettuce, garlic croutons, crispy bacon bits, parmesan shavings*

Rocket & Spinach Salad (v)  
*orange, pomegranate, honey toasted walnut, japanese red radish*

**zebratasty**



## **CHRISTMAS BUFFET MENU (cont'd)**

### MAINS

Roast Salmon Fillet MSC  
*honey miso glaze*

Indian Butter Chicken  
*authentically prepared by Indian chef*

Roast US Beef Sirloin  
*brussel sprout, honey glazed carrot, bearnaise sauce*

Grilled Lamp Chop  
*rosemary, dijon mustard, mint sauce*

Roast Turkey  
*pomegranate, homemade cranberry sauce, homemade gravy*

### SIDES

Cauliflower Gratin (vg)  
*bechamel, mozzarella, garlic & bread crumb*

Garlic Naan (vg)



## **CHRISTMAS BUFFET MENU (cont'd)**

### DESSERT

Christmas Chocolate Log Cake (vg)

Santa Hat Cheesecake (vg)

Mini Matcha Pudding (vg)

Assorted Éclair (vg)

Baked Apple Crumble (vg)  
vanilla sauce

Seasonal Fruit Platter (v)



## **PREMIUM BUFFET MENU**

### APPETIZER

Smoked Salmon Platter with Capers & Horseradish Mayo

Mussels in Marinara Sauce

Prosciutto Ham Melon Wedge

### SALAD

Pesto Penne Salad with Mozzarella & Cherry Tomato (vg)

Roast Pumpkin, Beetroot, Spinach & Chickpea Salad (v)

Traditional Caesar Salad (vg)



## **PREMIUM BUFFET MENU (cont'd)**

### MAINS

Pan-fried Halibut Fillet in Chardonnay Cream Sauce

Roast Chicken in Mushroom Sauce

Slow Cooked Beef Bourguignon

Indian Vegetables Curry (v)

### SIDES

Sauteed Garden Vegetables (v)

Potato Au Gratin (vg)

Shrimp & Vegetables Fried Rice

### DESSERT

Fresh Fruit Platter (v)

Mini Tiramisu Cup (vg)

Mini New York Cheese Cake (vg)

Mini Chocolate Mousse Bowl (vg)



## **ADD-ONS**

Roasted Tomato Soup (vg)  
*assorted bread roll, portioned butter*  
*@ \$25 pax*

Lobster Soup  
*Assorted butter, portioned butter*  
*@ \$55 pax*

Dimsum on Bamboo Steamer - Shrimp "Har Gow" Dumpling, Pork "Siu Mai" Dumpling,  
Vegetables Spring Roll (vg)  
*chinese vinegar, teochew spicy sauce*  
*@ \$45 pax*

Yeung Chow Fried Rice  
*@ \$30 pax*

Braised E-fu Noodles with Wild Mushroom (vg)  
*@ \$30 pax*



### Terms & Conditions:

- (v) = vegan; (vg) = vegetarian; (MSC) = certified sustainable fishery
- Christmas Buffet Menu @ \$620 pax
- Premium Buffet Menu @ \$425 pax
- Minimum order is 50 pax
- Early bird rate for Christmas Buffet Menu @ \$580 pax
- Early bird rate for Premium Buffet Menu @ \$395 pax
- Early bird rate applies for orders confirmed with 15% deposit paid on or before 8/Nov/2024
- Free-flow wine & non-alcoholic beverage package @ \$130 pax
- Free-flow non-alcoholic beverage package @ \$60 pax
- Pricing all inclusive (2-hour buffet service with full F&B buffet table set-up with christmas decoration, wait staff service, chinaware & stainless steel cutlery, round-trip delivery)
- Final guest numbers to be submitted 10 days before event date
- Cancellation policy: less than 120-hr notice, 25% cancellation charge (of total invoice amount); less than 72-hr notice, 50% charge; less than 48-hr notice, 75% charge; less than 24-hr notice - 100% cancellation charge
- Postponement due to weather conditions: more than 72-hr notice, reschedule within 30 days with no extra charge; less than 72-hr notice, 20% charge; less than 48-hr notice, 50% charge; less than 24 -hr notice, 100% postponement charge