

Christmas Eve Buffet Dinner Menu

Cocktail Reception Food Menu

Tuna Loin–Avocado Mousse–Croutons
Vegetables Stew–Burrata Cheese (V)
Scallop Carpaccio–Beetroot Tartare
Mini Crab Cakes–Mango Salad

Buffet Dinner Menu

Bread & Butter Station

Assorted bread and rolls with a selection of flavored oils
& butters

From the Organic Farm – Salad Bar

Tomatoes, capsicum, radish, carrots, cucumber, sweet
corn, beetroot, pickles

Dressings: Extra virgin olive oil, balsamic vinaigrette,
French dressing, thousand island sweet and sour fish
sauce, mayonnaise, soya, peanut sauce

Composed Salads

Pomelo Salad–Dry Beef

Green Mango Salad–Sundried Squids

Seafood Salad–Vegetables–Sweet Chili Dressing

Seitan Salad–Organic Herbs

Selection of cracker

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Buffet Dinner Menu

Cheese And Cold Cut

Selection of cheese and cold cut served with grape, nuts, dried fruit, and chutney

Soups

Mushroom soup with truffle cream

And

Tom yum goong

Served garlic croutons, chives chopped

Vietnamese Live Station Rolls

Mango & Prawns

Grilled Pork Belly

Vegetarian

Live Noodle Station

Beef “Pho”

Sashimi And Maki Station

Salmon, Tuna, Octopus, Red snapper, Abalone

Maki with Avocado, carrot, cucumber, Crab stick

Serve with soya sauce, pink ginger and wasabi

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Tempura Station

Prawn

Vegetable

With wasabi mayo, home-made dressing

Seafood On Ice

Tiger Prawn; Black Mussel; Spotty Babylon Snail

Blue crab; Imported Oyster; Slipper lobster

Condiments and dressing: lime wedges, mignonette, sweet and sour fish sauce, hot chili sauce, sweet chili sauce, tabasco, and chili sliced, salt and pepper

Outdoor BBQ Station

Beef Striploin steak; Orange marinated duck breast

Garlic & chili tiger prawns; Bourbon Baby-backed ribs

Marinated octopus; Chicken wing

Cobia; Mackerel; Squids

Marinated tofu and mushroom brochettes with peanut
sauce

Sauces

Mushroom, BBQ, red wine jus, sweet & sour fish sauce, garlic butter, Green chili sauce, hot chili sauce, soya sauce, lime wedge, chili sliced, salt and pepper

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Carving Station

Beef wellington with truffle jus, roasted vegetable
Roasted turkey with chestnut stuffing, natural Jus &
cranberry sauce, roast pumpkin
Roasted Honey Ham with clove

Side Dishes

Seafood Fried Rice; Roasted Potatoes
Slow Cooked Harissa Lamb Shoulder; Corn on the Cob
Braised Raisin Red Cabbage

Pop Corn Station: Butter–Sugar

Desserts with Christmas Classics
Christmas pudding with brandy sauce
Home make Panettone

Christmas Stolen

Cranberry & chocolate yule log
Raspberry & White chocolate log cake
Mango & CoconutBuche de noel
Apple & Cinnamon Pie
Christmas Ginger Cookies
Seasonal Fresh Fruit

Rolled Ice Cream Live Station

Ice Cream scoop Live Station

Selection Homemade Vietnamese Local Ice Cream