



# Christmas Eve & Christmas Day Brunch

12pm to 3pm  
24 - 25 December 2024  
128 Per Person

## Highlights

The Christmas Eve Buffet and Christmas Day Brunch 2024 at Mosella are inspired by the rich traditions and festive warmth of the holiday season. Each dish on our menu has been carefully curated to reflect the joy, generosity, and celebration that define this special time of year.

## Cold Station

Our selection of caviar and Norwegian salmon celebrates luxury and indulgence, offering a taste of Scandinavian elegance and the opulence of holiday gatherings.

### 8 Gems Caviar with Blinis

Selection of Caviar, Ikura & Tobiko  
(Chopped Shallot, Egg, Chives, Sour Cream, Blinis)

### Scandinavian Sous Vide Whole Norwegian Salmon

With Medley of Caviar, Tzatziki and Zesty Dill Crème Fraîche

## Carving Live Station

Featuring classic holiday roasts and contemporary twists, the turkey, ham, and prime rib embody the essence of a festive feast, while the rosemary garlic-studded lamb leg and Himalayan salt-baked salmon bring a touch of sophistication.

### Cajun Butter Roasted Norbest Ranch Turkey

Foie Gras Pistachio Stuffing  
Roasted Root Vegetable  
Maple Butter Caramelised Chestnut  
Brussels Sprout with Smoked Pancetta and Almonds  
Served with Giblet Sauce & Cranberry Sauce

### Bourbon Whisky Maple Glazed Bone in Gammon Ham / Champagne Ham

Served with Cinnamon Apple Sauce

If you have any food allergies or intolerance please inform our service associates.  
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## **Italian Herbs Roasted Angus Prime Rib and Raclette Du Valais**

Served with Cabernet Sauvignon Jus, Truffle Mashed  
and Assorted French Mustard

## **Rosemary Garlic Studded Roast Colorado Lamb Leg**

Served with Mustard Jus and Mint Jelly

## **Himalayan Salt Baked Norwegian Wild King Salmon**

Served with Champagne Beurre Blanc

## **Foie Gras Live Station**

The Chambord raspberry-seared foie gras represents the harmony of rich flavors and festive ingredients, combining caramelised fig and gingerbread crisp for a truly memorable holiday treat.

### **Chambord Raspberry Seared Rougie Foie Gras**

Caramelised Fig, Orange Gel, Gingerbread Crisp and Port Wine  
Balsamic Reduction

## **Lobster Live Station**

The orange butter poached Maine lobster reflects the essence of festive luxury, complemented by the rich flavors of truffle béarnaise and smoked pike caviar.

### **Orange Butter Poached Maine Lobster**

Served with Cinnamon Brioche, Truffle Béarnaise,  
Kaviari Smoked Pike Caviar

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## Pasta Live Station

Our homemade and fresh pasta offerings celebrate traditional Italian flavors with a festive twist, featuring luxurious ingredients like black truffle, wagyu beef ragu and Maine lobster.

### **Tagliatelle with Al Funghi Tartufo Sauce**

### **Pasta Orecchiette with Wagyu Beef Ragu**

White Truffle Oil & Shaven Parmigiano Reggiano

### **Saffron Orzo with Maine Lobster**

Cacciucco Livornese Broth, Zesty Gremolata  
tossed with 24 Months Grana Padano Wheel

## Quiche Station

Smoked Salmon, Spinach and Gruyere Quiche  
Porcini Mushroom, Vine Tomato and Asparagus Quiche (V)

(V) - Vegetarian

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## Hot Food

The Mediterranean seafood bouillabaisse and hearty hot dishes like lamb stew and braised beef rib provide comfort and warmth, reminiscent of family gatherings and holiday celebrations.

### **Mediterranean Seafood Bouillabaisse**

Served with Saffron Rouille and Brioche Crouton

### **Moules A La Marinière**

White Wine, Cherry Tomato and Parsley

### **Navarin D'Agneau Printanièr**

Lamb Stew with spring vegetables

### **Zesty Butter Baked Sustainable Barramundi**

Served With Olive Clam Emulsion, Salsa Verde and Carciofi Alla Romana

### **Barolo Braised Wagyu Beef Rib**

Served with Caramelised Cipollini Onions and Piquillo Peppers

### **Hachis Parmentier (V)**

Served with Aubergine, Courgette, Porcini, Puy Lentils and Gruyère Cheese

(V) - Vegetarian

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## Sweet Counter

Each dessert has been designed and crafted by our Pastry Chef Eunice Low to evoke the magic of Christmas, from the whimsical reindeer and snowman to the indulgent yule log and colorful spheres, capturing the festive spirit in every bite.

### Reindeer

Exotic Confit, Jivara Milk Chocolate Mousse,  
Lime Chiffon Sponge

### Christmas Jingle Bell

Pistachio Mousse, Cherries Confit, Nougatine

### Sweetest Gift

Raspberry Mousse, Wild Berry Confit,  
Cinnamon Jaconde Sponge

### Christmas Tree

Chestnut Cream, Candied Chestnut

### Triple Nutty Crunch Yule Log

Dark Chocolate Mousse, Hazelnut Feuilletine

### Colorful Spheres

Lime Cream Cheese, Apple Compote, Almond Sponge

### Blackberry & Cinnamon Mulled Wine Shooter

### Christmas Signature Chocolates

### Christmas Cookies

Brunslì, Vanilla Kipferl, Mailander, Swiss Basler Leckerli,  
Almond Gingerbread, Cinnamon Star

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# Festive Brunch Free-Flow Packages

12pm - 2:30pm

## Package 1

**\$58 per person**

Prosecco: Cinzano Prosecco

Red: Tempus Two Silver Series Shiraz

White: Tempus Two Silver Series Pinot

Beer: Tiger Draught Beer

**Festive addition: Orange and Cinnamon Mulled Wine**

Optional \*Add on premium gin package for \$38 per person

## Package 2

**\$98 per person**

Champagne: Aubert & Fills Champagne

Prosecco: Cinzano Prosecco

Red: Tempus Two Silver Series Shiraz

White: Tempus Two Silver Series Pinot Gris

Cocktail: Aperol Spritz

Beer: Tiger Draught Beer

**Festive addition: Orange and Cinnamon Mulled Wine**

Optional \*Add on premium gin package for \$38 per person





# Festive Brunch Free-Flow Packages

12pm - 2:30pm

## Package 3

\$68 per person

### Specialty Gin Bar

Selection of boutique specialty Gin's

Range of premium Fever Tree tonic's

Range of premium dried and fresh garnish selections

Floraison G'vine

Botanist Gin

London 1 blue Gin

Gin Mare

Canaima Gin

Tamras Gin

Gin Colombo no 7 Gin

Del Professore Crocodile Gin

Exotic city nip Gin 500ml

Hendricks absinthe Gin

Uncle Val's botanical Gin

Sakurao Hiroshima dry Gin

Lady Trieu Contemporary

Lady Trieu Sapa Dry

### List of fever tree tonic range:

Grapefruit Soda

Mediterranean Tonic

Indian Tonic

Light Tonic