



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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