



New Year's Eve & New Year's Day Brunch

12pm to 3pm
31 December 2024 - 1 January 2025
128 Per Person

Cold Station

Sea Urchin "Royale"

Hokkaido Sea Urchin, Lobster Chawanmushi,
Oscietra Caviar

Amelie Fine de Claire Oyster N3

Pisco Sour Foam, Wafu Sauce

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

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

If you have any food allergies or intolerance please inform our service associates.
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King Crab & Lobster Live Station

Alaska King Crab au Gratin

Alaska King Crab baked in Creamy Béchamel Sauce, Topped with Golden Crust Breadcrumbs and Parmesan Cheese

Atlantic Poached Lobster

With Cinnamon Brioche, Truffle Béarnaise, Kaviari Smoked Pike Caviar

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

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

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

Served with Cinnamon Apple Sauce

Himalayan Salt Baked Norwegian Wild King Salmon

Served with Champagne Beurre Blanc

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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

Duck Leg Confit with Sauerkraut

Slow Cooked Duck Leg, Tangy Sauerkraut
Accompanied with Citrus Jus

Navarin D'Agneau Printanière

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

Decadent Chocolate Mousse Cup

Tropical Pavlova

Almond Praline Cake

Berry Bliss Tartlets

Champagne Macaron ★

Strawberry Roulade

Matcha Green Tea Opera Cake ★

Black Forest Verrine

New Year French Galette ★

Rum & Brandy Chocolate Truffle Ball ★

Festive Chocolate Bon Bon ★

Assorted New Year Cookies ★

Festive Yule Log ★

Dessert Live Station

Banana Froster ★

Flambéed Bananas with Orange & Cinnamon Sauce

New Year Dessert Hot Station

Warm Apple Mixed Berry Crumble

Serve with Crème Anglaise

Gelato & Sorbet

Dark Chocolate 72% Gelato

Snow White Gelato

Amaretto Gelato

Mix Berry Sorbet

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