

STARLIT CHRISTMAS EVE BUFFET DINNER MENU

COLD & CRUDO

- Cured Salmon Gravlax Salad, Mustard Dill Sauce
- Tuna Avocado Salad, Seaweed, Thousand Island Dressing
- Asian Pear & Fennel Salad with Beef, Arugula
- Organic Pumpkin, Beetroot & Cheese Salad, Lemon Vinaigrette

SASHIMI & SUSHI BAR

- Salmon, Maguro, Octopus, Tuna Condiments

SEAFOOD ON ICE

- Prawn, Mussel, Scallop

OYSTERS ON ICE

- Imported Oyster

TEMPURA STATION

- Assorted Seafood & Vegetables

STEAMED SECTION

- Steamed Juicy Meat Buns
- Dumplings & Siu Mai
- Hôi An Local Cakes

SOUP

- French Onion Soup, Croutons
- Bouillabaisse, Provencal Seafood Stew
Mussel, Clam, Fish Catch of The Day

NOODLES STATION

- Wonton Noodle Soup
Egg Noodles, Pork Char Siu, Choy Sum
- Chong Qing Special Red Soup

HOT DISH

- Steamed Squid with Garlic Sauce
- Goulash Beef Stewed, Paprika, Capsicum, Potatoes
- Wok-Fried Prawn, Garlic Butter Sauce
- Thousand-Layer Potato
- Confit Duck Leg
- Stewed Bean Curd, Dried Scallops, Seafood
- Chicken Balls, Sweet & Sour Sauce
- Wok-Fried King Prawns, Kung Pao Sauce
- Black Pepper Beef Ribs
- XO Sauce, Fried Rice

blend

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CHARCUTERIE & CHEESE

- Prosciutto, Lonza, Mortadella, Salami Milano
- Brie cheese, Manchega, Roquefort Cheese

CARVING

- Christmas Turkey
- Porchetta, Mustards
- Beef Wellington, Truffle Sauce

CHINESE B.B.Q SECTION

- Beijing Roasted Duck
Scallion, Cucumber, Fork Sauce, Sizzle Plum Sauce

GRILLED STATION

- Scallops
- Squid
- Oyster
- Pork
- Chicken

DESSERT

- Berries Matcha
- Almond & Hazelnut Praline Mousse
- Citrus Cheesecake
- Earl Grey Infused Milk Chocolate Mousse
- Vanilla praline caramel mousse
- Chestnuts Mont-Blanc
- Cranberry Cheesecake
- Christmas Stollen Bread
- Christmas Chocolate Bar
White Chocolate, Berries Confit
Mango & Strawberry
- Red Velvet Cake
- Vanilla Praline Caramel Mousse
- Rum Balls
- Panettone
- Fresh Fruits

blend