



# CHRISTMAS POOL BRUNCH

## FRESHLY BAKED BREADS FROM MAISON JEAN PHILLIP

With French Butter

## CHILLED SEAFOOD STATION

Poached Prawns | New Zealand Green Lip Mussels | Fine De Claire French Oysters  
Chilled Canadian Lobsters | Tuna Tartare | Local Sea Bass Ceviche

Condiments:

Lemon & Lime Wedges | Seafood Sauce | Cocktail Sauce

## APPETIZERS

SMOKED FISH FROM CAPTAIN HOOK SMOKEHOUSE

Cold Smoked Salmon | Hot Smoked Salmon | Smoked Tuna | Smoked Swordfish

Condiments:

Capers | Cornichons | Sour Cream | Dill and Mustard Dressing

## SALADS

SALAD BAR STATION

Assorted Salad Leaves: Romaine | Red Oak Leaf | Rocket

Assorted Toppings: Cherry Tomato | Grated Carrot | Bell Peppers | Baby Corn | Red Onion  
Cucumber | Roasted Beetroot with Assorted Dressing and Condiments

YUM SOM O

Spicy Pomelo Salad with Roasted Coconut, Peanut and Crispy Shallots

SOM TAM SALAD

Green Papaya Salad with Cherry Tomato, Long Beans, Chilli, Fish Sauce, Palm Sugar  
and Lime Dressing

SALMON LARB SALAD

Thai Style Marinated Salmon, Marinated in Lime, Lemon Grass, Chilli, Fish Sauce, Fresh Mint  
Coriander, Roasted Rice Powder

SMOKED CHICKEN SALAD

Green Apple, Walnuts, Grapes, Rocket and Dijon Mustard Dressing

HEIRLOOM TOMATO AND POMEGRANATE SALAD

Italian Basil, Parsley, Balsamic and Olive Oil

BEEF CARPACCIO

Sun Dried Cherry Tomato, Rocket, Shaved Parmesan, Rocket and Olive Oil

GRILLED COURGETTE SALAD

Goat's Cheese, Toasted Hazelnuts, Rocket and Lemon, Parsley and Olive Oil

## CHEESE SELECTIONS BY LES FRERES MARCHAND

Condiments

Fig Chutney | Balsamic Onion Jam | Mixed Nuts | Dried Fruits | Crackers

Charcuterie Selection:

Parma Ham | Bresaola | Coppa Ham | Rosette French sausage | Mortadella  
Spanish Gordal Olives | Cornichons | Caper Berries and Selection of Mustards

## BBQ & CARVING STATION

Grilled Australian Lamb Chops and Sirloin Beef  
*Nam Jim Sauce* | *BBq Sauce*

Whole Roasted Turkey

*Traditional Pan Gravy* | *Cranberry Sauce*

Honey Baked Ham

*Whole Grain and Dijon Mustard*

Salt Crusted Tasmanian Salmon

*Fresh Lemon and Seafood Sauce*

## HOT DISHES

Garlic and Thyme Roasted Potatoes | Mashed Potatoes

Honey Glazed Carrots & Grilled Asparagus | Roasted Brussels Sprout

Sausage and Herb Stuffing | Chestnut Soup | Braised Angus Beef Cheek Massaman Curry

Sautéed Morning Glory | Steamed Jasmine Rice

## DESSERT BAR

Christmas Pudding with Brandy Sauce | Mince Pies

Dark Chocolate Mousse with Grand Marnier | Lemon Meringue Tart | Panettone

Festive Cookies | Tiramisu | Assorted Macaroons | Lavanille Ice Cream Selection

MONDAY  
DECEMBER

25



Please note that some menu items are subject to change.