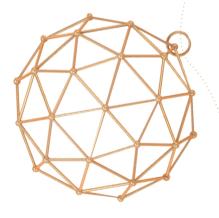


# CHRISTMAS POOL BRUNCH









Please note that some menu items are subject to change.

## 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

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Spicy Pomelo Salad with Roasted Coconut, Peanut and Crispy Shallots

SOM TAM SALAD

Green Papaya Salad with Cherry Tomato, Long Beans, Chili, 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 Potatos

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

