

VERANDAH

ROOFTOP ROTISserie

A SPANISH THEMED

CHRISTMAS DINNER BUFFET



6:00pm – 10:00pm | Adult \$98⁺⁺ | Child \$49⁺⁺ (6–11 y/o)

Available from 4 December 2026 – 2 January 2027

24 & 31 December 2026 – Adult \$118⁺⁺ | Child \$59⁺⁺ (6–11 y/o)

SANGRIA DE BIENVENIDA

Welcome Drink Sangria



Tapas

Albondigas - Spanish Beef Meatballs in Romesco Sauce

Gambas al Ajillo - Garlic Prawns with Chilli & Olive Oil

Pimientos de Padron - Blistered Spanish Green Peppers, Sprinkled with Sea Salt

Fiambres - Jamón Serrano, Salchichon, Chorizo, Cornichons

Tortilla Española - Classic Spanish Potato Omelette

Salad Bar

Salads - Mesclun Greens & Wild Arugula

Dressing - Balsamic, Extra Virgin Olive Oil, Vinaigrette De Espana, Avocado Dressing

Salmon Crudo - Cured Sashimi Grade Salmon with Citrus Jus, Chilli & Jalapeño

Salpicon de Marisco - Spanish Cold Seafood Salad with Extra Virgin Olive Oil & Sherry Vinegar

Seafood on Ice

King Crab Legs | **Poached Prawns** | **Half Shell Scallops** | **Pearl Conch** | **White Clams**

With Salsa Rosa, Nahm Jim, Tabasco & Lemon Wedges

Soup

Cognac Scented Lobster Bisque

With Rustic Bread, Salted & Unsalted Butter



Christmas Roast Carving

Pollo al Horno - Citrus Brine Rotisserie Chicken, Stuffed with Chorizo & Herbs

Panceta de Cerdo - Crackling Pork Belly with Anchovy Butter

Jamon - Grain Mustard Honey Glazed Gammon Ham

Cochinillo - Spanish Crispy Suckling Pig with Patatas Bravas

Rosbif - 21 Days Dry Aged Wagyu Rump Cap

Costillas de Res - Grilled US Prime Short Ribs on Hibachi

Cordero Asado - 75°C Slow Roasted Whole Lamb Leg

Accompanied with Mustard, Cranberry Sauce, Chimichurri, Bordelaise, Apple Gravy, Green Peppercorn Sauce

*** Cochinillo is available exclusively on 24 and 31 December 2026.**



Wood-fire La Pizza

Sakura Ebi Seafood Pizza

Chorizo Diablo Pizza

(Freshly Baked, Table Service)

The Spread

Over-night Braised Wagyu Beef Cheeks with Vegetable Medley & Butternut Puree

Galician Style Turbot Fish with Lemon, Garlic Confit & Xtra Virgin Olive Oil

Live Mussels with Chorizo, White Wine, Tomato & Smoked Paprika

Chargrilled Octopus with Crispy Brussel Sprouts, Roasted Tomatoes & Harissa Aioli

Valencian Seafood Paella in Seafood Saffron Broth

Braised Savoy Cabbage with Apple & Pancetta

Sauteed Wild Mushrooms in Black Truffle Sauce

Sweets

Spanish Crema Catalana

Red Velvet Yule Log Cake

Mini Basque Cheesecake

Snowman Pavlova with Winter Berries Compote

Poached Pear Parfait

Pink Chocolate Fondue with Churros, Waffles & Condiments

Vanilla Ice Cream & Raspberry Sorbet

Artisan Cheese Platter with Olives & Quince Paste