

# VERANDAH

ROOFTOP ROTISSERIE

## Christmas Festive Semi-Buffer Lunch

2<sup>nd</sup> December 2024 – 1<sup>st</sup> January 2025  
Daily | 12 noon to 2:30pm

\$38++

per person

### Main Course

(Choose 1)

#### Stuffed Turkey Breast Rossini

Roasted Roots Vegetables | Madeira Scented Chicken Gravy

Or

#### Crackling Pork Porchetta

Truffle Mash | Grain Mustard Sauce

Or

#### Dark Beer Lamb Stew

Medley Vegetables | Crispy Puff Pastry

Or

#### Baked Herb Crusted Barramundi

Haricot Vert | Citrus Burre Blanc

*Vegetarian Main Course Options Available Upon Request*

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## Cold Seafood

Baby Octopus | Chuka Hotate | Marinated Jellyfish | Poached Prawns

## Salad Bar

### Compound Salad

Grilled Halloumi Cheese Salad | Salade Al Caprese | Tuna Tataki

### Salad

Mesclun | Baby Romaine | Arugula

### Dressings

Balsamic Vinaigrette | Goma Dressing | Thousand Island | Caesar Dressing

## Charcuterie

Italian Salami | Mortadella | Duck Rillettes | Cornichons

## Soup & Grains

### Seafood Bisque

Truffle-scented Wild Mushroom Soup

### Artisan Breads

Home-made Garlic Bread | Mini Rolls | Focaccia

### Condiments

Salted & Unsalted Butter

## Wood-fired Pizza

Raclette Cheese Pizza

Pancetta White Sauce Pizza

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## Christmas Roast

Christmas Honey Baked Ham  
Slow Roasted Angus Beef Striploin

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Bordelaise | Apple Gravy | Sarawak Black Pepper

### Condiments

Mustard | Sea Salt | Cranberry Sauce | Chimichurri

## Hot Sides

Grilled German Sausages with Sauerkraut  
Chicken Meatballs in Tomato Cream Sauce  
Sautéed Shellfish with White Wine Garlic Butter  
Potato & Epoisses Cheese Gratin  
Butter Glazed Brussel Sprouts with Crispy Pancetta  
Cheese Stuffed Rigatoni Genovese

## Dessert Bar

Mini Christmas Pastries  
Salted Caramel Panettone  
Red Velvet Yule Log Cake  
Cempedak Crème Brulee  
Mousse Au Chocolate  
Chocolate Fondue with Condiments  
Tropical Fruits Platter