

L'ESPRESSO

MOTHER'S DAY AFTERNOON TEA BUFFET

11 – 12 May 2024
12pm – 2.30pm / 3pm – 5.30pm

\$88 per adult; \$52.80 per child

**Top-ups for free flow of Champagne,
Wine, Beer, Soft Drinks & Juices**

\$33 – \$66 per adult

Chef's Specials

(Available only for a limited time per seating)

Wagyu Beef Slider with Foie Gras & Purple Coleslaw
Cheesy Potato Churros
Chocolate Lava Cake

Finger Sandwiches

Egg & Watercress
Cucumber & Cream Cheese
Smoked Salmon & Horseradish Cream
Meatloaf & Gherkin
Corned Beef & Cheddar Cheese with Tartar Sauce

Open Faced Sandwiches

Herb & Garlic Cheese Tartlet with Cranberry Compote
Smoked Salmon Bruschetta with Mascarpone
Duck Rilette with Raisin Orange Carrot
Chicken Reuben with Swiss Cheese & Apricot

Croissant Sandwiches

Ham and Swiss Cheese
Crispy Maple Bacon & Scrambled Egg
Poached Prawn Cocktail with Fresh Mango & Lime Zest
Basil Pesto Caprese

Selection of Cheeses

Emmenthal, Comté, Port Salut, Camembert, Stilton & Sainte-Maure
with Dried Fruits, Grapes, Quince Paste, Walnuts & Crackers

Chilled Delicatessen

Selection of Freshly Harvested Lettuce with Assorted Dressings
Selection of Charcuterie with Pickles & Mustard
Salmon Gravlax Platter with Condiments
(Onions, Caper, Chive & Dill Sauce, & Lemon)

Chilled Seafood Bar

Snow Crab Legs
Chardonnay-poached Tiger Prawns
Black Mussels
White Clams
(Spicy Cocktail Sauce, Marie Rose Sauce, Mignonette Sauce, Lemon & Lime Wedges)

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Soup

Soup of the day

Carving Station

Baked Salmon Coulbiac
with Horseradish Cream, Buttered Vegetables & Potatoes

Hot Delights

Chicken Shepherd's Pie
Spanish-style Chicken Drumettes
Golden Crispy Batter Fish Fillet with Tartar Sauce & Malt Vinegar
Seafood Croquettes with Rémoulade
Grilled Bratwurst with Sauerkraut
Sourdough Pizza Margherita
Prawn Twister with Roasted Garlic Aioli
Beef Bourguignon served with Freshly Baked Bread
Baked Mushroom Strudel with White Truffle Oil
Pork Schnitzel with Cheese & Tomato Sauce

Scone Bar

Plain, Raisin, Coffee, Apricot, Pistachio & Maple Pecan
with Homemade Strawberry Jam, Caramel Banana, Lemon Curd,
Nutella, Devonshire Clotted Cream & Butter

Desserts

Cherry Bread & Butter Pudding with Vanilla Sauce
Raspberry Éclair
Strawberry Mousse Cake
Black Forest Cake
Donauwellen (Marble Cake)
Lemon Curd Tartlet
Tiramisu in Chocolate Cup
Orange Crema Catalana
Blueberry Chocolate Cake
Strawberry Swiss Roll
Apricot Cake
Carrot Cake
Madeleines
Macarons
Assorted Chocolate Pralines
Sliced Fresh Fruits
Vanilla & Strawberry Yoghurt Soft Serve Ice Cream with Toppings