



CHRISTMAS BRUNCH MENU

25 December 2023 , 11:30 am - 3 pm

SEAFOOD ON ICE:

Fine de Claire Oyster

Slipper lobster

Ocean prawn

Spotted Babylon

Mussel

Blue crab



FESTIVE LIVE CARVING STATION:

Boneless Australian lamb leg

Roasted turkey

Pineapple honey glazed ham

Grilled salmon fillet

Wagyu ribeye

Australian lamb chop

Roasted baby chicken



FROM THE GRILL:

Wild sea bass

Red snapper

Salmon

River prawn



ASIAN SELECTIONS:

Vegetarian kimbap

Tuna kimbap

Shrimp tempura

Vegetarian tempura

Crab fried rice

Pad Thai noodles with prawns

Chicken curry and roti

Stir-fried squid with garlic

Stir-fried mixed vegetables



SOUP:

Rustic seafood soup

River prawn Tom Yum soup



ASSORTED BREAD:

German Rye

Muesli

Multigrain

Baguette

Bagel

Banana Bread

Granola

Lavash

sindhorn
midtown

VIGNETTE[®]
COLLECTION



ANTIPASTO AND SALAD STATION:

Italian antipasto

Braised beans with tahini yoghurt and poached quail egg

Norwegian salmon gravlax with creamy dill sauce

Roasted pumpkin salad with feta cheese, sweet potato, and diced coconut

Honey roasted butternut squash

Mini caprese salad

Green olive, walnut & pomegranate salad

Green tea noodles with soy roasted salmon and spinach

Watermelon feta salad

Seared tuna salad

Apple cranberry salad

Turkey salad

Almond gazpacho shooters

Guacamole



ASSORTED CHEESE:

Brie de Meaux

Comté

Tomme de Savoie

Manchego

Goat Cheese

Provolone

Edam

Gouda

HOMEMADE JAM & HONEY:

Strawberry

Orange

Blueberry compote

Peach

Honey



CRÊPE SUZETTE STATION:

Sauces: Strawberry, Chocolate, Honey

Toppings: Banana, Berries, Oreo cookies, Gingerbread cookies, Crumble, Nutella, Ice Cream

DESSERT:

Apple pie

Pecan pie

Pumpkin pie

Key Lime pie

Tiramisu

New York cheesecake

Strawberry shot

Red velvet cake

Black forest cake

Rainbow cake

Macaron fruit tart

Chocolate fountain

Assorted fruits

Ice cream station

