VERANDAH

ROOFTOP ROTISSERIE



Christmas From Our Home To Yours

13 December 2024 - 1 January 2025 6:00pm to 10:00pm

\$108++ (A) Inclusive of free flow soft drinks, coffee, tea, and water \$50++ (C) Inclusive of free flow soft drinks, coffee, tea, and water \$48++ Free flow house wines or 1925 draught beer for 3 hours (Add on)

24th December and 31 December 2024 (Eve of Christmas and New Year) 6:00pm to 10:00pm

\$118++ (A) Inclusive of free flow soft drinks, coffee, tea, and water \$58++ (C) Inclusive of free flow soft drinks, coffee, tea, and water \$48++ Free flow house wines or 1925 draught beer for 3 hours (Add on)

Early Bird Special

Enjoy 20% off your food bill when you book by 1st Dec 2024.

Welcome Drink
A glass of prosecco





Christmas Festive Menu

Seafood Sharing Platter

(1 Serving per person)

Boston Lobster | Baby Abalone | Tiger Prawn | Mussels | Scallops | Clams | Sweet Corn Choice of Cajun Butter Sauce or Chilli Crab Sauce, Served with Crispy Mantou

Cold Appetisers

Seafood-On-Ice

Snow Crab Leg | Pacific Oysters | Poached Sea Prawns | Sea Whelk

Dressing

Cocktail | Thai Seafood | Tabasco | Mignonette | Lemon Wedges

Marinated Seafood

Baby Octopus | Chuka Hotate | Marinated Jellyfish

Salad Bar

Compound Salad

Grilled Halloumi Cheese Salad | Salade Al Caprese | Tuna Tataki

Salad 🌳

Mesclun | Baby Romaine | Arugula

Dressings

Extra Virgin Olive Oil | Balsamic Vinaigrette | Goma Dressing | Thousand Island | Caesar Dressing

Charcuterie

Jamon Serrano | Parma Ham | Italian Salami | Duck Rillettes | Cornichons

Antipasti

Stuffed Pepper Dews | Grilled Vegetables | Olives | White Anchovies

Vegetarian



Soup & Grains

Seafood Bisque
Truffle-Scented Mushroom Soup

Artisan Breads

Home-made Garlic Bread | Mini Rolls | Focaccia

Condiments

Salted & Unsalted Butter | Kombu Truffle Butter

Live Taco Station

22-hour Smoked Wagyu Beef Brisket Barbequed Pulled Pork Shoulder Old Bay Marinated Barramundi

Condiments

Lettuce | Tomatoes | Purple Slaw | Olives | Jalapenos | Sour cream | Guacamole | Pimento Aioli

Christmas Roast

All our beef is slow roasted & finished on a Binchotan Grill

Argentinian Grass-fed Ribeye
Tajima Wagyu Rump Cap MBS 6
Stockyard 200days Grain-fed Black Angus Beef Tomahawk
Signature Citrus Brine Rotisserie Chicken
Crackling Pork Porchetta with Truffle & Herb Stuffing
Meat Loaf Wellington with Pistachio & Chestnut Stuffing
Honey Grain Mustard Glazed Bone-in Gammon Ham

Jus

Bordelaise | Sarawak Black Pepper | Whisky Grain Mustard | Chicken Jus

Condiments

Mustard | Sea Salt | Hoi Sin Reduction | Kumquat Compote



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Wood-fired Sourdough Pizzas

Sakura Ebi Seafood Pizza Raclette Cheese Pizza Pancetta White Sauce Pizza

Hot Spread

Grilled German Sausages with Sauerkraut & Potatoes
Turkey Breast Roulade in Chicken Gravy
Dark Beer Braised Lamb Shank with Roots Vegetables
Baked Herb-crusted Snapper with Citrus Butter Sauce
Potato & Epoisses Cheese Gratin
Sauteed Broccolini with Wild Mushrooms
Grilled Seasonal Asparagus
Butter-glazed Brussel Sprouts with Crispy Pancetta
Cheese-stuffed Rigatoni Genovese

Sweets

Turron de Jijona
Mini Christmas Pastries
Salted Caramel Panettone
Red Velvet Yule Log Cake
Chestnut Crème Brulee
Gingerbread Tiramisu
Matcha Chocolate Fondue with Churros, Waffle & Condiments
Haagen Daz Ice Cream
Artisan Cheese Platter

Beverages

Welcome Drink
Glass of Prosecco | Juice

Coffee | Tea | Soft Drinks | Hydro-filtered Water

