

# CHRISTMAS EVE DINNER MENU

24 December 2023, 6:30 pm - 10:30 pm



## SEAFOOD ON ICE:

River prawn      Ocean prawn      Mussel  
Spotted Babylon      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  
Fried rice with chicken and prawn  
Chicken Massaman curry and roti  
Stir-fried squid with curry powder  
Stir-fried mixed vegetables  
Stir-fried flat noodles with chicken and prawn, served with fried egg



## SOUP:

Rustic seafood soup  
River prawn Tom Yum soup



sindhorn  
midtown

NIGNETTE  
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

## ASSORTED BREAD:

German Rye

Muesli

Multigrain

Baguette

Bagel

Banana Bread

Granola

Lavash



## HOMEMADE JAM & HONEY:

Strawberry

Orange

Blueberry compote

Peach

Honey

## 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

