

L'ESPRESSO

FESTIVE ENGLISH AFTERNOON TEA BUFFET MENU with Carving Station and Chilled Seafood Bar

24, 31 DECEMBER 2024 & 1 JANUARY 2025

\$78 per adult | \$48 per child

CHEF'S SPECIAL

**EXCLUSIVE TREATS ON ROTATION, AVAILABLE ONLY FOR A LIMITED TIME PER SEATING*

Breaded Alaskan King Crab Cake with Maple Corn Salsa
Cheesy Lobster Arancini with Herb Aioli
Seafood Filo Pie
Braised Oxtail Tartlet with Garlic Mash & Cheese Crumble
Pretty Flowerpot Cake
Dark Cherry Clafoutis

FINGER SANDWICHES

Hot Smoked Salmon Club Sandwich
Cucumber & Cream Cheese
Corned Beef, Sauerkraut & Mustard
Egg Salad & Turkey Bacon Bits
Gammon Ham, Cheddar Cheese & Pineapple Jam

OPEN-FACED SANDWICHES

Herb and Garlic Cheese with Cranberry Compote
Marie Rose Sauce Marinated Shrimp, with Cucumber Raita
Chicken Salad Bites with Apricot and Walnut
Feta and Semi-Dried Tomato Pesto

CROISSANTS

Tuna & Capsicum
Stone Crab Meat, Avocado & Bacon
Caprese Salad with Pesto
Turkey Ham & Brie Cheese

SELECTION OF CHEESE

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

CHILLED DELICATESSEN

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

CHILLED SEAFOOD BAR

Chardonnay Poached Tiger Prawns
White Clams
Black Mussels
Condiments: Spicy Cocktail Sauce, Marie Rose Sauce,
Mignonette Sauce, Lemon & Lime Wedges

HOT DELIGHTS

Crispy Brussel Sprouts with Honey Mustard
Chicken Bites with Maple Aioli
Grilled Cranberry Sausage with Caramelized Onion
Meat Lover Pizza (Ham, Sausage, Pepperoni)
Braised Turkey, Porcini & Pancetta served with Freshly Baked Bread
Prawn Croquette with Spicy Cocktail Sauce
Gouda Cheese Rings with Caper Remoulade
Baked Mushroom Strudel Drizzled with White Truffle Oil
Smoked Turkey Bacon & Leek Quiche

HEARTY SOUP

Chef's Choice of Daily Soup

CARVING STATION

Slow Roasted Honey Sriracha Turkey Breast
Grilled Halloumi
Pita Bread
Garlic Aioli

SCONES BAR

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

ICE CREAM

Vanilla & Strawberry Ice Cream with Condiments

SELECTION OF PASTRIES

Christmas Chocolate Log Cake
Traditional Fruit Cake
Lingonberry Crumble Bars
Raspberry Panna Cotta
Forest Berry Bread & Butter Pudding with Vanilla Sauce
Dark Chocolate Mud
Carrot Cake
Lemon Tartlet
Pecan Cranberry Tartlet
Assorted Chocolate Praline & Truffle
Raspberry Cream Crème Brulee
Tiramisu Cup
Strawberry chocolate
Pistachio Cherry Financier
Madeleine
Green Tea Pistachio Opera

Freshly Sliced Fruits & Berries

CHOCOLATE FOUNTAIN

Toppings: Marshmallow, Fruits & Berries