

# THE REPULSE BAY

## **The Verandah** **Christmas Day Dinner** **25 December 2024 (Wednesday)**

### Menu

#### **Seafood Display on Ice**

Alaskan king crab legs, Boston lobster, Snow crab leg  
steamed Canadian scallops and fresh prawns  
Fresh steamed whelk, Australian mussel, Manila clam  
lemons, Louise sauce and onion pepper sauce

#### **Living station in Grand Hall**

Sashimi station-Scottish salmon, Japanese Hamachi, Yellow fin tuna, Canadian scallop, sweet prawn  
Iberico ham carving station with condiments  
Caesar salad station - toss in the parmesan wheel  
Soup Station- Seafood chowder with seafood and semi-dried tomato croûtons  
Foie gras station- Pan-fried duck foie gras with Périgord truffle jus and rhubarb compote

#### **The Verandah appetisers and salads**

Smoked Atlantic salmon and homemade salmon gravlax  
Bayonne ham and French charcuteries, assorted pâté en croute and terrines with condiments  
Roasted gammon ham and ratte potato salad with Italian herb vinaigrette  
Niçoise salad with tuna confit and quail egg, olives and basil- parmesan dressing  
Grilled pineapple and Cumberland sausage salad with baby sweet corns  
Spanish octopus and green asparagus salad with red onion dressing  
Roma tomato, roasted peppers and toasted focaccia with bocconcini cheese  
Roasted prawns and French green bean salad with onion and bell pepper dressing  
Assorted lettuces, cucumbers, cherry tomatoes, carrots with dressings and condiments

#### **Asian station**

Tandoori chicken and cucumber salad  
Thai beef salad  
Prawns and green mango salad  
Thai coleslaw salad with crab meat

#### **Carving Station and Hot Dish**

U.S. beef tenderloin with vintage port reduction  
Roasted U.S. butterball turkey with herb and chestnut stuffing with cranberry sauce  
Provençale herb roasted Australian lamb leg with rosemary jus  
Gratinated Halibut fillet with bacon, sautéed spinach and cheese sauce  
Lobster fried rice with egg white, green asparagus and tobiko  
Roasted ratte potato with onion and thyme  
Sautéed seasonal vegetables with herbed butter

# THE REPULSE BAY

## **The Verandah** **Christmas Day Dinner** **25 December 2024 (Wednesday)**

### Menu - Continued

#### Desserts

Baked mango puff pastry with almond cream and pistachio  
Hokkaido custard flan  
Spanish churros with chocolate  
Mont blanc log cake  
Dark chocolate mousse with strawberry compote  
White chocolate-vanilla bean panna cotta with morello cherry compote  
Soft cream cheese pudding with raspberry jam  
Fresh seasonal fruit platter  
Panettone and stolen, mince pie

#### Frangelico Soufflé and Crêpe Station

Fruit compotes, mangoes, dark cherries and bananas  
roasted almonds, sprinkles, whipped cream  
chocolate sauce, crème anglaise and raspberry coulis

#### Ice Cream Station

Mövenpick ice cream

#### Cheeses and Fruits

Assorted French cheeses  
walnut bread and crackers, carrot and celery sticks, grapes with dried fruits

Coffee, Teas

\$1,398 per adult

\$838 per child

All prices are subject to a 10% service charge.  
Please inform our staff if you have any food allergies or intolerances.