



Christmas Eve Buffet Dinner

AVAILABLE ON 24 DECEMBER 2023
6PM TO 10PM

FOOD PACKAGE

Buffet package, inclusive of free-flow:
Still & sparkling water, soft drinks, coffee & tea

\$148++ per adult | \$74++ per child (ages 6 to 12)

PROSECCO PACKAGE

Buffet package, inclusive of free-flow:
Prosecco | Red & White Wines | Beers |
Santa's Mule wine | Under the Mistletoe | Dill & Tonic
Still & sparkling water, soft drinks, coffee & tea

\$178++ per adult

CHAMPAGNE PACKAGE

Buffet package, inclusive of free-flow:
Laurent-Perrier Champagne | Rosé Champagne |
Red, White & Rosé wines | Beers |
Santa's Mule wine | Under the Mistletoe | Dill & Tonic
Still & sparkling water, soft drinks, coffee & tea

\$208++ per adult

All prices are subject to 10% service charge and prevailing government taxes.



FROM THE SEA (S)

Boston lobster | Snow crab legs | Local yabbies | Tiger prawn | Half-shell scallop |
Canadian black mussel | Japanese Clam | Fine de Claire oyster | Canadian oyster

Condiments: Lemon wedge, red wine mignonette, wasabi mayo, Thai dressing, cocktail sauce, Tabasco

JAPANESE CORNER

Sashimi moriwase | Salmon and tuna sashimi | Variety of sushi and maki rolls |
Cold soba noodles with condiments

Condiments: Wasabi, shoyu, pickled ginger, assorted Japanese pickles

SALAD BAR

SELECTION OF FOUR FRESH GREENS ON ROTATION

Mesclun mix | Wild rocket | Baby spinach | Red frisée | Kale | Red chicory | Butter lettuce | Romaine lettuce

DRESSING

Honey mustard
Citrus
Goma dare sesame
Wasabi citrus shoyu

Balsamic vinaigrette
Thousand Island
Caesar
Italian herbs

ACCOMPANIMENTS

Cherry tomatoes | Cucumber | Capsicum | Kidney bean | Garbanzo bean | Cannellini bean | Tuna
tataki | Avocado | Edamame | Sweet corn | Beetroot | Red onion

INDIVIDUAL SALADS AND APPETISERS

Caviar, quail egg, buckwheat blinis with chive sour cream | Potted duck rillettes |
Truffle ricotta mascarpone tartlet | Caramelised butternut and chestnut salad |
Grilled chicken breast with vine tomato | Smoked salmon seaweed roulade with trout roe |
Forest mushroom salad jug

P: PORK N: NUTS S: SEAFOOD D: DAIRY V: VEGETARIAN
VE: VEGAN GF: GLUTEN-FREE

*THE CHEF RESERVES THE RIGHT TO MAKE SOME CHANGES TO THE MENU,
DEPENDING ON FRESHNESS AND MARKET AVAILABILITY OF INGREDIENTS



CHARCUTERIE, ITALIAN COLD CUTS & OLIVES

SELECTION OF FIVE COLD CUTS ON ROTATION

Parma ham | Honey glazed smoked ham | Smoked turkey ham | Chicken Lyoner | Saucisson | Mortadella Ham | Hungarian salami | Rosette salami | Casalingo salami | Coppa ham | Wagyu beef pastrami | Marinated olives and antipasto

SEASONAL CHEESE & ARTISAN BREADS

Selection of eight European seasonal cheese

ACCOMPANIMENTS

Quince paste | grapes | assorted oat crackers | grissini and lavash
Dried fruits – apricot | prune | apple | mango
Nuts – almond | walnut | hazelnut | pecan | macadamia | pistachio

SELECTION OF ARTISAN BREAD

Sourdough | Multigrain | Walnut loaves | Mini baguette | Fruit roll | Rye roll

FROM THE GRILL

Spice-rubbed chargrilled pork ribs | Grilled beef sausage | Moroccan lamb porterhouse chop | Smoky BBQ chicken | Local catch whole fish

Served with choice of sauces – red wine, green peppercorn, mint, barbecue, mustards and relishes

SIDES & VEGETABLES

Roasted ratte potato | Roasted butternut squash with sage | Brussels sprouts with pancetta and apple

FROM THE ROTISSERIE

Roast turkey with black truffle and cranberry sauce | Red eye-glazed gammon ham | Roast beef striploin

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FRENCH CORNER

Pan-seared foie gras with mango purée | Joes de boeuf à la Bourguignon |
Cuisse de canard confite with verjus and raisin | Seafood bouillabaisse | Ratatouille |
Escargot | Pumpkin chestnut soup

ITALIAN CORNER

Truffle mushroom pizza | Margherita pizza | Pancetta pineapple pizza |
Smoked turkey cranberry pizza | Arrabbiata sobrasada pasta | Pasta alle vongole |
Truffle ravioli with pencil mushroom and shaved truffle

NOODLE STATION

Japanese Char Siew Pork Ramen served with scallion, onsen egg, black garlic oil
Seafood Laksa served with rice noodles, egg, fish cake
Wok-fried Prawn Noodles served with king prawn, pork, bean sprout and chives

ASIAN FLAVOURS

Crabmeat egg white fried rice with asparagus | Creamy salted egg crab with pumpkin purée |
Smoked Marmite Pork Ribs | Steamed barramundi with black bean sauce |
Black pepper scallop with stir-fried broccoli | Fried crackling chicken with peanut and mala chilli

Ginseng herbal chicken soup

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CHRISTMAS GÂTEAUX COLLECTION & DESSERTS

SPECIALS

D9 Signature Cheesecake log cake | Caramel Milk Chocolate Champagne log cake

CLASSICS

Sweet mince fruit pie | Brandy-infused Christmas fruitcake | D9 Christmas stollen |
Christmas panettone

MINIATURES

Pistachio choux puff | Eggnog tart | Ivory yuzu financier | Lemon blueberry cake

DESSERT IN JARS

Poached spiced apple jelly with vanilla chantilly | Espresso mascarpone with gingerbread genoise |
Lime mango panna cotta with mango chutney

COOKIES & CANDIES

Selection of Christmas cookies | Premium Christmas pralines and truffles | Christmas macarons

WARM DESSERT

Chocolate bread and butter pudding with vanilla-rum crème anglaise

ICE CREAM, SHERBET & CHOCOLATE FOUNTAIN

Vanilla ice cream | Double chocolate ice cream | Berries sherbet
Dark chocolate fountain with condiments – Marshmallow | Nut crumble | Dark chocolate pearls |
White chocolate pearls | Sauces

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