



Christmas Day Mega Brunch

WEDNESDAY, 25 DECEMBER 2024
12PM TO 3PM

FOOD PACKAGE

Buffet package, inclusive of free-flow:
Still and Sparkling Water | Soft Drinks | Coffee and Tea

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



CHAMPAGNE PACKAGE

Buffet package, inclusive of free-flow:
Taittinger Brut Reserve NV Champagne |
Rosé Champagne | Red, White and Rosé wines | Beers |
Dill and Tonic | Under the Mistletoe | Santa's Mule |
Still and Sparkling Water | Soft Drinks | Coffee and Tea

\$208++ per adult

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



FROM THE SEA

Boston Lobster | Alaskan King Crab Legs | Local Yabbies | Tiger Prawn | Half-shell Scallop |
Canadian Black Mussel | Japanese Clam | Fresh Oyster

Condiments: Lemon Wedge, Red Wine Mignonette, Wasabi Mayo, Thai Dressing, Cocktail Sauce, Tabasco

JAPANESE CORNER

Sashimi Moriawase | Salmon, Tuna and Hamachi Sashimi | Variety of Sushi and Maki Rolls

Condiments: Wasabi, Shoyu, Pickled Ginger, Assorted Japanese Pickles

A LA MINUTE CAVIAR

Blinis, Egg White, Chive, Creme Fraiche, Egg Yolk, Shallot

SALAD BAR

SELECTION OF FOUR FRESH GREENS ON ROTATION

Mesclun Mix | Wild Rocket | Baby Spinach | Kale | Red Chicory | Butter Lettuce | Romaine Lettuce

DRESSING

Citrus | Balsamic Vinaigrette | Honey Mustard | Caesar | Coleslaw | Thousand Island | Italian Herbs |
Red Wine Vinaigrette | Sesame | Sesame Soy | Wasabi Yuzu

ACCOMPANIMENTS

Cherry Tomato | Cucumber | Capsicum | Kidney Bean | Cannellini Bean |
Edamame | Sweet Corn | Red Onion | Black Olive | Chickpea

INDIVIDUAL SALADS AND APPETISERS

Pan-seared MSC Scallop, Avruga Caviar, Creme Fraiche | Turkey Bacon and Zucchini Roulade,
Cranberry Mayo | Purple Sweet Potato Nicoise, Raspberry Vinaigrette | Compressed Granny Smith
Apple and Shaved Fennel Salad | Roasted Roma Tomato, Torch Sabayon | Caramelised Butternut
Pumpkin and Macadamia Salad | Duck Rillettes, Lavender Macaron | Port Wine Poached Pear, Truffle
Mascarpone | Lobster Tartlet, Wasabi Aioli, Ikura Roe | Mini Mozzarella, Tomato Gel, Aged Balsamic



ASSORTED YOGHURT

CHARCUTERIE, ITALIAN COLD CUTS & OLIVES

Parma Ham | Chicken Lyoner | Saucisson | Hungarian Salami | Rosette Salami | Casalingo Salami | Chorizo | Beef Pastrami | Beef Bresaola | Jamon Serrano | Variety of Marinated Olives and Antipasto

SEASONAL CHEESE & ARTISAN BREADS

Selection of sixteen European Seasonal Cheese
Cheese Raclette and Condiments
Cheese Tête de Moine
Cheese Truffle Brie De Meaux

ACCOMPANIMENTS

Quince Paste | Grapes | Assorted 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

NOODLE STATION

Seafood Laksa served with Rice Noodles, Egg, Fish Cake
Oyster Mee Sua

LIVE STATION

Vegetarian Shark Fin with Egg | Jumbo Crab

ASIAN FLAVOURS

Gratin Slipper Lobster with Mushroom and Chinese Sausage | Golden Fried Rice with Honey Ham | Stir-fried Seafood with Fragrant Garlic and Gold Bell Pepper Gravy | Imperial Herbal Turkey Breast | Crispy Yam Ring with Truffle Seasoned Vegetables | Braised Pork Belly | Winter Melon and Cuttlefish Soup



JARRAH WOOD FLAMED

Hot Smoked Pork Jowl | Grilled Sundried Tomato Chicken Sausage | Baby Lamb Riblets |
Local Catch Whole Fish (Seabass/Pomfret)

Served with Mustards, Relishes and choice of Sauce – Red Wine, Mint, Barbecue

SIDES & VEGETABLES

Roasted Beef Fat Ratte Potato | Roasted Pumpkin with Cajun Root Vegetables and Almond Flake |
Yorkshire Pudding | Brussels Sprouts with Bacon and Caramelised Onion | Sautéed Mushroom

FROM THE ROTISSERIE

Roasted Turkey with Stuffing and Cranberry Sauce | Satay Turkey with Caramelised Pineapple |
Honey and Orange Glazed Bone-in Gammon Ham | Smoked Beef Short Ribs | Spiced Whole Suckling Pig |
Shio Koji Roasted Duck with Shanso Pepper

GUÉRIDON

Flambé Foie Gras on Toast with Mango Chutney

EUROPEAN CORNER

Lamb Ossobuco with Parsnip and Carrot | Crispy Pork Belly with Braised Red Cabbage |
Cioppino (Seafood Stew) | Grilled Miso Eggplant | Escargot | Butternut Squash and Chestnut Soup

IL CIELO CORNER

PIZZA

Norcina - Creamy Truffle Sauce, Pork Sausage, Broccolini Florets
Zucca e Asparagi - Pumpkin Purée, Charred Green Asparagus, Parmesan Flakes

PASTA

Ragù di Agnello - Braised Lamb Ragout, Neapolitan Cherry Tomato Sauce, Toasted Rosemary and Breadcrumbs
Arrabbiata - Spicy Fennel Pork Sausages, Chilli and Garlic Confit
Mari e Monti - Creamy Mushroom and Chicken Ham tossed in Aged Parmesan Wheel



Opus BAR & GRILL

CHRISTMAS THEME GÂTEAUX DELIGHT

D9 Classic American Cheesecake Yule Log | Zesty Yuzu Raspberry Bûche de Noël | Chestnut Mont Blanc | Exotic Pineapple Ivory Chocolate Cake | Rum and Raisin Bavarois with Hazelnut Croustillant

CHRISTMAS CLASSIC

Sweet Minched Fruit Pie | Brandy-infused Christmas Fruit Cake | Homemade Christmas Stollen | Christmas Panettone

SWEET MOMENT MINIATURE

Pistachio Choux Puff | Eggnog Tart | Ivory Yuzu Financier | Lemon Blueberry Cake | Royal Hazelnut Crunchy | Cappuccino Mascarpone Cheesecake | Passion Chocolate Gâteau | Apple and Lime Cake | Bergamot Almond Paste Tart | Praline Banana Tart

HOLIDAY DESSERTS IN JAR

Poached Spiced Apple Jelly with Vanilla Chantilly | Lime Mango Panna Cotta with Mango Chutney | Espresso Mascarpone with Gingerbread Genoise | Honey Spiced Bread with Whipped Orange Ganache | Caramelised Passionfruit Pear Transparency Cream

FANTASY CANDIES AND CHRISTMAS COOKIES SELECTION

Selection of Christmas Cookies | Premium Christmas Pralines and Truffles | Assorted Christmas Macarons | Gingerbread Man

WARM DESSERT

Chocolate Banana Bread and Butter Pudding with Rum Vanilla Anglaise

ICE CREAM AND SHERBET

Vanilla Ice Cream | Double Chocolate Ice Cream | Berries Sherbet

RED CHOCOLATE FOUNTAIN WITH CONDIMENTS

Marshmallow | Crumble | Dark Chocolate Pearls | White Chocolate Pearls | Sauces