



CHRISTMAS EVE DINNER

SEAFOOD STATION

Available at the table for individual serving.

SEAFOOD BUCKET - CHILLED OR BOILED

King Prawns, Blue Crabs, Boston Lobster, Black Mussels

DRESSING

Thai-Inspired Sauces: Nam Jim Seafood (Thai Spicy Sauce),
Thai Green Curry Sauce, Sweet Chili Sauce
Western-Inspired Sauces: Lemon Butter Sauce,
Garlic Herb Butter, Cocktail Sauce

SEAFOOD SALAD

Prawn Cocktail
Seafood Ceviche
Crab and Mango Salad
Lobster and Avocado Salad with Citrus Dressing

CHILLED OYSTER PLATE

Fine de Claire N°4
Served with Mignonette

LIVE CARVERY STATION

Herb-Crusted Lamb Rack with Mint Sauce
Australian Grain-Fed Prime Rib with Red Wine Jus
Salt-Crust Sustainable Salmon with Garden Chimichurri

SIDE DISH

Yorkshire Pudding
Truffle Mashed Potatoes
Lobster Mac and Cheese
Stuffed Portobello Mushroom
Triple-Cooked Duck Fat Bintje Potato
Grilled Asparagus with Lemon Gremolata
Roasted Brussels Sprouts with Pancetta and Balsamic

THAI

Som Tum
Miang Kham
Yum Woonsen
Thai Beef Salad
Tom Yum Goong
Stir-Fried Thai Basil Seafood
Massaman Wagyu Beef Cheek Curry

KISARA SPECIALTIES

Selection of Fresh Sashimi
Seasonal Grilled Buri with Signature Sauce
Assorted Sushi Rolls, Maki Sushi, and California Rolls

NOODLE LIVE STATION

TONKOTSU RAMEN

Chashu, Ajitsuke Tamago, Negi, Kikurage, Menma, Nori, Sesame Seeds, Garlic Oil

LIU SPECIALTY

Sweet and Sour Prawn
Special Selection of Handmade Dim Sum
Peking Duck with Plum Sauce and Condiments

COLD CUTS AND CHEESE

Serrano Ham, Salami, Mortadella, Chorizo, Coppa

Camembert, Comté 24 months, Manchego, Saint-Nectaire, Morbier,
Cheddar, Taleggio, Pecorino, Parmesan, Roquefort

Assorted Homemade Breads and Rolls with Butter,
Cheese Sticks, Grissini, Lavosh

Condiments: Mango Chutney, Fresh Grapes, Dried Nuts, Raisins,
Dried Apricots, Figs, Crackers

SOUP

Lobster Bisque
Porcini and Black Truffle Velouté

SALAD

Fresh Garden Greens and Vegetables
Light Smoked Salmon with Caper Sauce
Smoked Duck, Cranberry, and Pear Salad
Shrimp and Avocado with Green Mango Salsa
Caesar Salad with Caesar Dressing and Condiments
Vietnamese Spring Rolls with Chili and Peanut Dressing
Soba Noodle Salad with Shrimp and Ginger Soy Dressing
Dressing: Vinaigrette, Thousand Island, French Dressing, Italian Dressing

À LA CARTE

Available at the table for individual serving.

HOT

Truffle and Porcini Mushroom Risotto
Seared Hokkaido Scallop

COLD

Wagyu Beef Carpaccio
Burrata with Heirloom Tomato

DESSERT

SWEET SELECTIONS IN MINI CHRISTMAS HOUSE VILLAGE

Christmas Stollen
Chestnut Pavlova
Christmas Log Cake
Coca-Cola Bundt Cake
Chocolate and Citrus Cassata
Orange and Anise Croquembouche
Christmas Pudding with Brandy Sauce
Wine-Poached Cranberries Cheesecake
Strawberry and Chocolate Croquembouche
Gingerbread and White Chocolate Mousse Trifle
Butterscotch Pudding Parfait with Gingersnap Crumble
Cornmeal Cake Trifle with Sabayon and Candied Kumquats

DESSERT LIVE STATION I

Flambé Spicy Crêpe Suzette with Grand Marnier, Captain Morgan,
Cranberry, Banana, Blueberry, Strawberry, and Apple

DESSERT LIVE STATION II

Panettone Waffle Served with Vanilla Cream,
Brandy Sauce, Strawberry Sauce,
Ginger Cream, Chocolate Sauce, and Whipped Cream

ICE CREAM STATION

Raspberry Sorbet, Yogurt Gelato, Vanilla Gelato

