

The title is centered in a bold, black, sans-serif font. The page is decorated with festive elements: a large floral arrangement in the top-left corner, several golden stars scattered throughout, and another floral arrangement in the bottom-right corner.

30 November - 31 December 2020

Japanese Station

Special Lobster Salad Sushi with Black Ebiko

Teppan Style Lobster Tteokbokki (Spicy Rice Cakes)

Lobster Claws with Shimeji Mushrooms, Onions and Korean Rice Cakes in Special Chilli Paste

Seafood and Crustacean Station

Whole Atlantic Salmon served with Chives, Sour Cream and Honey Mustard
Chinese Herbal Prawns

Mediterranean Station

Turkey Breast Saltimbocca with Sage and Cranberry Jam

Mixed Seafood Thermidor

Braised Beef Brisket in BBQ Sauce and Brussel Sprouts

Pan-seared Duck Breast with Pumpkin Mash, Morello Sauce

Hot Plates

Giant Paella with Seafood

Baked Seabass Papillote

Rotisserie

Traditional Roast Turkey with Bread Stuffing and Cranberry Jam

Traditional Festive Treats

Christmas Stollen, Italian Panettone, Festive Cookies

Assorted Christmas Logcakes, Hot Christmas Puddings

Garden Desserts

Carrot and Coriander Cake

Corn and Coconut Gateaux

Parsnip and Mixed Fruit Cake

Zucchini and Cheddar Cheese Cake

Beetroot and Chocolate Cake

Pumpkin Tart

The chef deserves the right to make changes to the menu depending on the freshness and availability of ingredients.