

COLD APPETIZERS

- Caesar salad with condiments
- Burrata cheese with aged balsamic
- Assorted cold cuts and pickles
- BBQ red pork and roasted duck
- Homemade gravlax Scottish salmon
- White prawn salad with sesame mayo and strawberry
- French cheeses with condiments

SEAFOOD ON ICE

- Oysters, lobster, steamed prawns, tuna tartare, marinated scallops
- Assorted sushi, sashimi, and rice rolls

SOUP

- Cream of artichoke soup

FROM THE GRILL

- Wagyu beef tomahawk
- Lamb rack
- Roasted whole turkey with traditional condiments
- Slow-roasted pork rack
- Grilled seafood skewers

Accompaniments:

- Red wine sauce, mint jelly, chimichurri, spicy "Jaew" sauce, ketchup, mustard

HOT SELECTIONS

- Steamed broccolini
- Sautéed wild mushrooms
- Roasted potatoes (V)
- Grilled salmon with saffron seafood sauce
- River prawn thermidor
- Ravioli with truffle cream sauce
- Braised lamb shank
- Plant-based lasagna

DESSERTS

- Stone fruits
- Rock cake
- Vanilla crème brûlée
- Tiramisu
- Blueberry cheesecake
- Fruitcake
- Mango tart