

D Richard's

D RICHARD'S FESTIVE DINNER MENU

DECEMBER 21, 2024, 6PM – 9.30PM

Join us for this elevated festive dinner buffet featuring the best creations by Aurora's Chefs.
Enjoy limitless servings from our kitchen and grill stations.

120.00 PER GUEST | 60.00 PER CHILD UNDER 12

(exclusive of beverages, taxes and gratuity)

Should you have any concerns regarding food allergies or dietary restrictions,
please check with our chefs before serving yourself.

CHAMPAGNE & SPARKLING WINE

NV Champagne, Moët & Chandon, Impérial, Brut, France	27	135
NV Sparkling Wine, Decoy, Brut Cuvée, California	15	75
NV Prosecco, Adami, Brut, Treviso, Italy	12	60

WHITE WINE

2023 Pinot Grigio, Ca' Vescovo, Friuli, Aquileia, Italy	11	55
2022 Sauvignon Blanc, Pouilly-Fumé, Michel Redde, La Moynerie, France	18	90
2022 Rhone white Blend, Châteauneuf du Pape, Château Mont Redon, Rhone Valley	25	125
2020 Chardonnay, De Loach, Russian River Valley, California	16	80

ROSÉ WINE

2022 Fearless, Santa Barbara County, California	9	49
2023 Minuty M, Côtes de Provence, France	16	80

RED WINE

2021 Pinot Noir, Elouan, Oregon	16	80
2016 Tempranillo, Marqués del Puerto, Gran Reserva, Rioja Spain	15	75
2020 Justin, Cabernet Sauvignon, Paso Robles, California	20	100
2019 Decoy, Red Wine, Sonoma County, California	19	95
2018 Château Clément-Pichon, Haut-Médoc, Bordeaux, France	25	125
2020 Malbec, Gran, Domaine Bousquet, Mendoza, Argentina	12	60

All prices are in U.S. dollars exclusive of 18% service, 13% GST.

JAPANESE STATION

SPICY TUNA ROLL

jalapeño | cucumber | spicy chipotle puree

SALMON DREAM ROLL

avocado | cucumber | yuzu ponzu | chives

SOFT SHELL CRAB ROLL

crispy soft-shell crab | cucumber | avocado

VEGI LOVERS ROLL

asparagus | cucumber | carrot | avocado

SHRIMP CEVICHE

cilantro | jalapeño | onion | cucumber |
passionfruit yuzu sauce

SALMON CEVICHE

grilled sweet potatoes | red onion | cilantro |
garlic ponzu

CONDIMENTS

crispy wonton chips | crispy plantain chips

SOUP & SALAD

BUTTERNUT SQUASH SOUP STATION

chestnuts | crispy quinoa | coconut foam

AVOCADO & MIXED BABY CRESS

miso dressing

BURRATA & TOMATOES

pickled mustard, aged balsamic vinegar

MINI FALAFEL

hummus | kale | pomegranate | sunflower seeds |
pita bread

SALAD BAR

rocket | romaine | hydroponic mesclun mix

CONDIMENTS

beetroot | broccoli | corn kernel | cherry tomato,
chickpea | edamame | haricot verts |
hard-boiled egg | quinoa

DRESSINGS

caesar | balsamic vinaigrette | sesame |
extra virgin olive oil

COLD CUTS

beef bresaola | beef pastrami | prosciutto ham |
pork salami

CARVING STATION

BEEF WELLINGTON

glazed heritage carrots | maderia sauce

HALIBUT

roasted celeriac | spelt barley |
king oyster mushroom sauce

TURKEY CROWN

chestnut & sage stuffing | butternut squash |
cranberry sauce

HAM

honey clove glaze | brussel sprouts

POTATO

gratin | horseradish | parmesan

SIDES

sausage wrapped in bacon | turkey stuffing ballotine |
wilted greens

CONDIMENTS

salsa verde | lemon butter sauce | red wine sauce

SKEWER STATION

BEEF KEBAB

asparagus | onion

CHICKEN KEBAB

button mushroom | XO glaze

LAMB BELLY

zucchini | shallot | mint

MAHI MAHI

peppers | fennel

SIDES

CREOLE RICE

crispy shallot | mixed beans

MIXED SALAD

white balsamic dressing

PLAINTAIN

crispy plantain | mixed herbs

CHEESE STATION

GOATS CHEESE

apple cinnamon chutney

BRIE CHEESE

smoked bacon jam

GRUYERE CHEESE

Thyme Honey Figs

BRILLANT SAVRIN CHEESE

Marinated olives

CONDIMENTS

assorted nuts | lavash | grapes



THE PATISSERIE

PISTACHIO ECLAIRS

CARROT OPERA CAKE

CHOCOLATE DELICE

MINI LEMON MERINGUE PIE

CHOCOLATE CHERRY CAKE

ASSORTED MACARONS

BANANA FOSTER LIVE STATION

fresh berries, toasted sliced almonds

ICE CREAM & SORBET

Baileys ice-cream | vanilla ice-cream |
chocolate choc-chip ice-cream |
strawberry sorbet | coconut sorbet |
lemon & mint sorbet