

CHEF'S TABLE

TRADITIONAL CHRISTMAS EVE CARVING BUFFET
DECEMBER 24TH & 25TH | 6:00 PM TO 9:30 PM

AT CHEF'S TABLE

Celebrate Christmas Eve and Day with a feast curated by Chef De Cuisine, John Khallendah. Indulge in a sumptuous dinner enhanced with live stations serving limitless Lobster, Crayfish, Foie Gras, Roasted Turkey and Beef Wellington. To celebrate in style, don't miss our homemade Eggnog and Mulled Wine.

BREAD DISPLAY

SELECTION OF HOMEMADE ARTISAN BREAD
assorted cold cut and homemade pickled

APPETIZERS

BEETS HUMMUS, FETA CHEESE, CRISPY CHICKPEAS D G
tortilla chips, corn chips, plantain chips

CHARRED GREEN HOUSE VEGETABLES V
arugula pesto, sour cream

TOMATO, RASPBERRY AND CUCUMBER SALAD D
burrata, red wine vinaigrette

SEAFOOD STATION

CRAYFISH & LOBSTER ON THE SHELF
spiced chili sauce, tabasco, tartar sauce, lemon wedges

GRAVLAX SALMON
pickled red onion, cucumber yogurt, crispy pita chips

POACHED JUMBO SHRIMP
cocktail sauce

SHRIMP & CALAMARI CEVICHE
red onion, cilantro, cherry tomato, lemon cure

À LA MINUTE FOIE GRAS

toasted brioche, truffle madeira jus, sliced black truffle

SOUP

ROASTED YELLOW PUMPKIN SOUP D G
coconut milk, cheese bread sticks

CARVING STATION

MUSTARD PINEAPPLE GLAZED HAM
baked honey butternut

ROASTED FESTIVE TURKEY D G
buttery herbs stuffing & bread pudding, raspberry sauce

BEEF WELLINGTON D G
red wine sauce

ROASTED SALMON FILLET D SF
kale, carrots slaw, lemon dill burre blanc

LEMON SAGE ROASTED AIRLINE CHICKEN BREAST D

Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All pricing is in USD. Exclusive of 18% service charge and 13% GST. Please advise of any food allergies or dietary restrictions.

LEGEND D dairy G gluten TN tree nut SF shellfish V vegan VG vegetarian