

garden café

Christmas Eve Dinner Buffet
Dinner on 6,7,8,13,14,15,20,21,22 December 2019

Nostalgic Christmas Markets Concept

Östermalm Seafood Market Hall

Alaska crab legs, Boston Lobsters, Snow Crab Legs
Poached Prawns Large, Poached Prawns Peeled
Black Mussel, Sea Whelk

Lemon Wedge, Cocktail Sauce, American Sauce, Vinegar Mignonette
Curry Mayonnaise, Tabasco, Spicy Salsa

Japanese Chef “Ginza” Market Counter

Sashimi: Tuna, Salmon, Hamachi, Octopus, Scallop, Ebi Shrimps
Tamagoyaki, Crabmeat Stick, Salmon Roe, Teriyaki Eel

Sushi: Handmade Nigiri Sushi “Torched”: Salmon - Hamachi
Japan Crab Meat Salad with Cucumber Roll
Tempura Prawns Rice Roll
Tuna Sashimi Rice with Spring Onion Cups

Wasabi, Ginger Pickles, Soya Sauce
Bean curd with Japanese Sauce & Seaweed (V)
Broiled Mackarel with Daikon
Soba Noodle with wasabi & Green Onion (V)

Healthy Salad Bar (V)

Butter Lettuce, Arugula, Lolla Rosa, Baby Spinach, Radicchio Mesclun Salad
Sweet Corn, Cherry Tomato, Dutch Cucumber, Mushroom,
French Beans, Baby Corn, Baby Carrot, Chargrilled Chicken with Herbs
Traditional Caesar Salad with Garlic Croutons

Dressing

Balsamic Dressing, Vinaigrette, Italian Dressing, French dressing and Thousand Island dressing
Selection of Olive Oil and Flavored Vinegar

Les Halles Market Grand Gourmet Selection

Thin Sliced Norwegian Gravlax Salmon, Dill & Lemon
Tomato & Mozzarella Caprese with Basil Pesto (V)
Grilled Pumpkin Carpaccio, Pistachio & Olive Oil (V)
Sliced Sweet Melon Salad (V)
Braised Beef Shank in Soy Sauce
Golden Leaf Drunken Chicken
Jellyfish Salad with Sesame and Chili

garden café

Christmas Eve Dinner Buffet **Dinner on 6,7,8,13,14,15,20,21,22 December 2019**

Artisan Wood Board

Italian Parma Ham, Coppa Ham, Cooked Ham, Mortadella & Salami

Grand Piece Silver on Tray

Black Forest Ham, Pork Pate en Croute

Served with fresh figs, Artichoke, Black Olives, Green Olives, cocktail onions, pickles
Horseradish Cream, Dill Mustard Sauce

Spanish Fira de Nadal Festive Market

Traditional Seafood Paella

Slow Braised beef cheek in red wine sauce

Seared Seabass Fillet with Sea Urchin Cream Sauce

Baked Spinach & Ricotta Ravioli, Creamy tomato sauce (V)

Gratin Potatoes (V)

Union Square Winter Village Grand Carving

Roasted Prime Rib of Beef with Red Wine Sauce

Roasted Tom Turkey with Giblet Sauce & Cranberry Jelly

(AVAILABLE ON FRIDAY, SATURDAY AND SUNDAY ONLY)

Baked Festive Ham in Bread & Herbs Crust

Traditional Bread Stuffing

Sautéed Brussels Sprouts (V)

Braised Red Cabbage (V)

Creamy Spinach (V)

Glazed Chestnut (V)

Roasted Sweet Potatoes (V)

Hong Kong Christmas Market

Wok-Fried Black Bean and Chili Clam

Wok-Fried Lobster with Ginger and Spring Onion

Stir-Fried Scallop and Coral Freshwater Mussels

Steamed Spotted Grouper with Ginger & Spring Onion, Soy Sauce

Baked Crabs in Shell

Seafood Kway Teow

Wok-Fried Seasonal Vegetable with Sliced Whelk

Wok Fried Broccoli with Garlic (V)

Steamed Siew Mei

Steamed Shrimp Dumplings

Steamed Rice

garden café

Christmas Eve Dinner Buffet **Dinner on 6,7,8,13,14,15,20,21,22 December 2019**

Chinese Barbecued Station

Roasted Duck
Soy Chicken

Soup

Traditional Cream of Butternut Squash, Truffle Cream (V)
Chinese yam, Wolfberries, Lean Pork with Whelk Soup

Live Show Lunch & Dinner

1 time: Fresh Sliced Hambejack Fish
2nd Time: Risotto Black Truffle

Milan Central Station Market

Freshly Cooked Pasta
Spaghetti, Fusilli, Fettuccine, Grocchetti
Choice of Arrabiata, Bolognese, Tomato and Mushroom Cream Sauce, Pesto Sauce
Selection of Condiments

St. Moritz Market

Hot Raclette Served with Boiled New Potatoes, Cornichon and Sliver Onion

Cheese Selection: Gorgonzola, Taleggio, Brie, Edam, Goat Cheese, Coluniers, Parmesan
Condiments, Crackers, Assorted Vegetable Sticks, Grapes, Dried fruit and Organic Honey

Bondi Beach Christmas BBQ

Korean Beef Ribs
Grilled King Prawns
Yoghurt Marinated Australian Lamb Chop
Grilled Salmon with Herbs & Garlic
Signature Mini Burger
Crispy Pork Belly
Aussie Lamb Leg
Pork Spare Ribs
Merguez Lamb Sausage

Sauces and Condiments

Black Pepper Sauce, BBQ Sauce, Korean Chili Sauce, Mint Jelly, Lemon Wedge

Freshly Baked from Pizza Oven

Pizza Margherita, Arugola, Parmesan & Cherry Tomato (V)
4 Cheese Pizza
Baked Lasagna

garden café

Christmas Eve Dinner Buffet
Dinner on 6,7,8,13,14,15,20,21,22 December 2019

Dresden Festive Winter Wonderland Market

Traditional Stollen with Icing Sugar
Milano Panettone, Walnut & Mascarpone Sauce
Chocolate Bars with Nuts & Dry Fruits
Christmas pudding with Brandy sauce
Assorted Christmas Cookies
Hot Bread and Butter Pudding, Vanilla Anglaise
Apple Crumble with Vanilla Sauce
Pecan & Cranberry Pie
Mango Yule Log Cake
Vanilla Bavarian cream with raspberry
Hazelnut and Praline Log Cake
Tiramisu in Glasses
Orange Espresso Delight in glasses
Fresh Cut Fruits

Cooking Station

Crepes with Nutella, Fresh Mango, Fresh Banana & Fresh Strawberry
Waffles with Condiments & Ice Creams
Festive Fried Dough Fritters and Donuts with Cinnamon Sugar
“Child memory” Hot Chocolate in Mug and Roasted Chestnuts

*items are subject to availability and changes