



# Menu

## CHRISTMAS DAY BRUNCH 25 DECEMBER 2021, 12PM TO 3PM

*\$158\*\* per guest, inclusive of unlimited juices, soft drinks, coffee, and tea*

*\$178\*\* per guest, inclusive of a flute of Taittinger Champagne*

*\$268\*\* per guest, inclusive of unlimited Taittinger Champagne, house wines and beers, juices, soft drinks, coffee, and tea*

### FROM THE BAKERY

Raisin bread, soft rolls, danish pastries, lavosh crackers served with assorted jams and salted French butter 🍷🍷🍷🍷

### CHILLED SEAFOOD

Boston lobster, Irish oysters, Chilean scallops, whelks served with mignonette, tabasco, hot sauce 🍷

Sturgeon caviar served with blinis, egg white and sour cream 🍷

### APPETISERS

Assorted cold cuts with pickles 🍷🍷🍷🍷

Kikorangi cheese, Brie de Meaux, quince paste 🍷🍷

Salmon rilette tartlet, pickled shallot, lime gel 🍷🍷

Truffle egg mayonnaise choux, caviar, chives 🍷🍷🍷

### MAINS

Oven roasted turkey breast, apricot glaze, chestnuts 🍷🍷

Beer-braised beef short ribs, confit garlic 🍷🍷🍷

Seafood Mariniere en Gratin, white wine cream sauce, mozzarella di bufala 🍷🍷🍷

Baked barramundi fillet, spicy aioli 🍷

### SIDES

Herb roasted pumpkin 🍷

Braised savoy cabbage and bacon cream 🍷

### SWEET ENDINGS

Mini signature fruit cake 🍷🍷🍷🍷🍷🍷

Coconut mousse, passionfruit créamux, mango jelly 🍷🍷🍷

Mont blanc tart 🍷🍷🍷🍷

Cinnamon apple praline 🍷🍷🍷🍷🍷



Contains Beef



Contains Nuts



Vegetarian



Contains Gluten



Contains Eggs



Dairy



Contains Pork



Contains Alcohol



Contains Seafood