

Christmas Eve

ROCK 'N ROLL BUFFET

24 DECEMBER 2017

STARZ DINER | 06.30PM-10.30PM

RM198 NETT (ADULT) | RM98 NETT (CHILDREN BETWEEN 6 TO 12)

THE SUSHI BAR

Moriawase Sushi and Maki with Condiments
Salmon Maki, Tanuki Maki, Maguro Maki, Futo Maki, Inari Maki,
Cheese Maki, Ebi Maki Roll

Sashimi Selections

Maguro, Sake, Tako, Shimi Saba, Shiro Maguro,
Local Fish

SEAFOOD ON ICE

Oysters, Boiled Prawns, Mussels, Clams, Slipper Lobsters,
Scallops in Shell, Poached Salmon, Snapper, Flower Crabs,
Lumpfish Roe (Red & Black)
Accompaniments ~ Tabasco, Lemon, Cocktail, Shallot Vinaigrette

SALAD BAR

Romaine, Iceberg, Oak Leaves, Butterhead,
Local Greens "Ulam", Cherry Tomatoes

Dressings

French, Balsamic Vinaigrette, Thousand Island,
Dill Saffron Mayonnaise, Honey Mustard

Condiments

Black Olives, Stuffed Olives, Capers, Lemons,
Limes, Spring Onions, Croutons,
Fried Shallots, Pickled Vegetables, Chilis

Pre-Mixed Salads

Shrimp and Snow Peas Salad, Avocado & Crabmeat Salad,
Beetroot Tartare with Mango and Seared Scallops,

Baked Eggplant with Pumpkin & Tomato,
"Salmon Fusion Salad" with Crispy Kataifi,
Asparagus with Tomato Ginger Jam,
Red Cabbage Slaw, Eda Mame

PLATTERS

Salmon Gravlox and Red Snapper Hinava with Condiments,
Blackened Asian Marinated Beef Platter with Condiments

ANTIPASTO

Marinated Eggplants, Pumpkins, Olives,
Capsicums, Zucchini's,
Onions, Sundried Tomatoes

INDIVIDUAL APPETIZERS

Chirashi Sushi, Prawns Kiwi Soup Shooters,
Petit Seared Rare Beef with Eda Mame,
Shoyu Lime Cream

CHEESE PLATTER WITH CONDIMENTS

Variety of Soft & Hard Cheeses with Roasted Nuts, Dried Fruits, Chutney, Grapes, Crackers,
Vegetables Crudités

SOUPS

Turkey Consomme with Mushroom Dumpling,
Seafood & Corn Chowder with Saffron Cream

BREAD CORNER

Soft Rolls, Hard Rolls, Tomato Bread, Grissini,
French Baguette, Rye,
Multi Grains, Mini Baguette, Multi Seeds Bread
Portioned Butter, Margarine
Flavoured Butter Spreads (Pesto, Tapenade and Sundried Tomatoes)

MAIN SPREADS

Honey Sage Paprika Spring Chicken with Smashed Carrots and Ginger and Soy Glaze,
Confit of Duck Leg & Pink Radish with Cinnamon Apple,
Blackened Salmon with Risotto Cake and Mandarin Orange Reduction
Asian Style Gratinated Crab with Wilted Greens,
Pan Fried Prawn with Chili and Onions
Braised Brussels Sprout in Onions, Nutmeg & Parsley Butter,
Crispy Beef Bacon,
Roasted Chat Potatoes with Olives, Pepper, Semi Dried Tomato Relish

ASIAN CORNER

Wok Fried Fish Fillets with Nyonya Sauce,
Braised Oxtail Assam Pedas,
Grilled Sumac Marinated Lamb Chop,
Baked Chicken Tikka on Basmati Rice,
Vegetables Pickled with Toasted Sesame

Accompaniments ~ Fish Crackers, Papadam,
Fruits, Mango Chutney, Mint Yogurt,
Pineapples, Cucumber Relish

ACTION STATION

Live Tortillas and Panini Making / Tortilla Pizza with Selections of Marinated Beef, Turkey Slice or Chestnut & Raisin Spread

Sauces ~ Mayonnaise, Sour Cream, Coriander Chili, Mustard, Green Tartar Sauce

CARVING STATION

Roasted Whole Turkey and Spiced Chestnut Bread Stuffing with Giblet Gravy, Cranberry Glaze and Buttered Baby Vegetables,
Chicken Wellington with Spinach Mushroom and Toasted Cashew Nut,
Brown Jus and Creamy Mushroom Sauce

DESSERTS

Chocolate Corner
Hot Chocolate Pudding with Vanilla Sauce,
Chocolate Cake, Dark & White Chocolate Mousse, Brownies, Chocolate Brûlée, Chocolate Marshmallow Tarts, Chocolate Éclairs

CARAMELIZED CINNAMON POPCORN COUNTER

Christmas Goodies

Christmas Cakes, Christmas Pudding with Vanilla Custard Anglaise,
Chocolate and Cherry Yule Logs, Blueberry Panna Cottas,
Christstollen with Marzipan, Pavlova with Stone Fruit & Passion Fruit Cream,
Cranberries & Blueberries Clafoutis, English Fruit Cakes with Glazed Fruits,
Gingerbread Trifle, Poached Fruits with Cinnamon,
Orange Mousse on Mixed Berries Jelly,
Strawberry Snow Man,
Summer Fruit Jelly in Glass,
Christmas Cookies,
Minced Pies

Mixed Fruits Corner

Selection of Fresh Berries,
Fruit Tower Display
Cut Seasonal Fruit &
Whole Fruits with Mint Leaves and Limes
With Assorted Ice Creams and Toppings

