

BISTRO CANTER
CHRISTMAS' EVE
SEMI-BUFFET DINNER
24 DEC 2024

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HORS D'OEUVRES
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Caesar Salad
Freshly Shucked Oysters
Marinated Scallops • Citrus
Freshly Cooked Shrimps
Smoked Salmon • Mimosa • Lemon & Black Pepper Crème Fraîche
U.S. Prime Beef Steak Tartare • Avocado • Wasabi
Foie Gras & Chicken Liver Parfait
Honey Glazed Bone-in Ham • Chef's Potato Salad
(V) Black Truffle & Chestnut Quiche Lorraine
(V) Beetroot Quinoa • Hazelnuts • Green Apple • Orange Confit
(V) Tomato & Mozzarella Salad • Basil • Rocket

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PLATS PRINCIPAUX
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Please choose one of the followings

Traditional Turkey & Stuffing

Bacon • Brussels Sprouts • Roasted Potatoes • Cranberry Sauce

or

Roasted Beef Sirloin

Garden Vegetables • Yorkshire Pudding • Gravy

or

Pan-fried Sea Bass Fillet

Cassoulet of Beans • Shellfish Bisque

or

(V) Pumpkin & Black Truffle Risotto

Parmesan Cream • Rocket

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LES DESSERTS
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Chestnut & Rum Mille-Feuille
Pineapple & Banana Crumble • Coconut Cream
Parisian Caramelized Nuts & Almond Custard Tart
Bitter Chocolate Mousse • Raspberries
German Christmas Stollen
Gingerbread Mousse • Orange Confit
Marmalade Brioche & Butter Pudding
Seasonal Sliced Fruits

Freshly Brewed Coffee or Fine Tea

\$828 PER ADULT

\$428 PER CHILD (4-12 YEARS OLD)

(V) Vegetarian Dish If you have any food allergies, please inform our staff.