



*Please advise our associates if you have any food allergies or special dietary requirements.
We commit that our Food & Beverage venues are ISO22000:2018 certified,
an internationally recognized food safety management system.*

STEAKHOUSE SEAFOOD AND SALAD BAR

Freshly shucked oysters, Canadian lobster tails, poached tiger prawns, scallops on half shell, sea whelks, marinated mussels, octopus salad, house smoked salmon, selection of seasonal salads, 48 month Iberico ham, truffle chicken liver pate, Christmas ham

LOBSTER BISQUE saffron cream, cognac

FESTIVE ROAST BUFFET

HERB CRUSTED PRIME RIB ROAST green peppercorn sauce

SNAKE RIVER FARM PORK RACK maple and bourbon glaze, apple puree

LAMB RACK mint jelly, rosemary gravy

TURKEY BREAST giblet gravy, pork sausage rustic stuffing, cranberry sauce

WHOLE ROASTED HALIBUT champagne hollandaise

SIDE

WHIPPED POTATOES brown butter, truffle and sage

ROASTED POTATOES rosemary

SAUTÉED FOREST MUSHROOMS

GLAZED ROOT VEGETABLES AND BUTTERNUT SQUASH

ROASTED BRUSSELS SPROUTS granny Smith apple, bacon, cranberry

DESSERT BUFFET

\$1,280 + 10% service charge per person

Unlimited Life Solutions water specially filtered in-house (still, sparkling or hot) \$30 per person

25 DECEMBER 2023