

BISTRO CANTER
CHRISTMAS DAY
SEMI-BUFFET LUNCH
25 DEC 2025

HORS D'OEUVRES

Freshly Shucked Oysters
Freshly Cooked Shrimps
Boston Lobster Cocktail • Caviar
Yuzu Marinated Scallop • Avocado • Pink Peppercorns
Balik Salmon Mimosa • Crumbled Pumpernickel • Capers
Caesar Salad
Smoked Duck Waldorf Salad
German Potato Salad • Black Forest Ham
U.S. Prime Steak Tartare • Beetroot • Crispy Capers
(V) Beetroot & Kale Quinoa • Cranberries • Pine Nuts
(V) Mozzarella & Grilled Mediterranean Vegetables • Basil

PLATS PRINCIPAUX

Please choose one of the followings

Baked Norwegian Salmon
creamed savoy cabbage • potato purée • red wine sauce

or

Maple Glazed Christmas Turkey
red cabbage • caramelized apple • roasted sweet potatoes

or

Classic Roasted Beef
garden vegetables • Yorkshire pudding • gravy

or

(V) Pumpkin & Wild Mushroom Linguini
toasted pumpkin seeds • Parmesan • black truffle jus

LES DESSERTS

Yule Log
German Christmas Stollen
Bitter Chocolate Mousse • Hazelnut Chantilly
Mullet Wine Poached Pear • Cinnamon Custard
White Chocolate & Roasted Pineapple Mille-Feuille
Chestnut Profiteroles • Chantilly • Chocolate Sauce
Traditional Christmas Pudding • Brandy Butter Sauce
Seasonal Sliced Fruits

Freshly Brewed Coffee or Fine Tea

\$768 PER ADULT

\$398 PER CHILD (4-12 YEARS OLD)

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