

BISTRO CANTER
CHRISTMAS EVE
SEMI-BUFFET DINNER
24 DEC 2025

HORS D'OEUVRES

Freshly Shucked Oysters
Freshly Cooked Shrimps
Marinated Scallops • Citrus
Boston Lobster & Melon Cocktail
Smoked Salmon • Lemon & Black Pepper Crème Fraîche • Mimosa Garnish
Caesar Salad
U.S. Prime Steak Tartare • Wasabi • Avocado • Crispy Capers
Foie Gras & Chicken Liver Parfait • Red Onions • Pickled Cranberries
Honey Glazed Bone-in Ham • Kenya Beans • Pears • Pommery Mustard
(V) Beetroot Quinoa • Green Apple • Orange Confit • Hazelnuts
(V) Black Truffle & Onion Confit Quiche • Chestnuts

PLATS PRINCIPAUX

Please choose one of the followings

Roasted Atlantic Cod

creamed savoy cabbage • button onion

or

Traditional Turkey & Stuffing

brussels sprouts • chestnuts • roasted potatoes • cranberry sauce

or

Red Wine Braised Wagyu Beef Cheek

bacon • Kenya beans • carrots • potato purée

or

(V) Pumpkin & Wild Mushroom Risotto

Parmesan cream • rocket

LES DESSERTS

Yule Log
German Christmas Stollen
Chestnut & Rum Mille-Feuille
Orange Crème Brûlée • Cinnamon
Bitter Chocolate Mousse • Morello Cherries
Pineapple & Banana Crumble • Coconut Cream
Traditional Christmas Pudding • Brandy Butter Sauce
Seasonal Sliced Fruits

Freshly Brewed Coffee or Fine Tea

\$868 PER ADULT

\$448 PER CHILD (4-12 YEARS OLD)

(V) Vegetarian Dish

If you have any food allergies, please inform our staff.