BISTRO CANTER
CHRISTMAS EVE
SEMI-BUFFET DINNER
24 DEC 2026

HORS D'OEUVRES

Freshly Cooked Shrimps
Alaskan Crab Leg
Marinated Scallops • Citrus
U.S. Prime Steak Tartare
Boston Lobster Cocktail • Quail Egg • Caviar
Smoked Salmon • Lemon & Black Pepper Crème Fraîche • Mimosa Garnish
Foie Gras & Chicken Liver Parfait
Caesar Salad
Smoked Duck Breast Waldorf Salad • Grapes
(V) Black Truffle & Green Asparagus Quiche • Parmesan
(V) Beetroot Quinoa • Cranberries • Green Apple • Roasted Hazelnuts

PLATS PRINCIPAUX

Please choose one of the followings

Roasted Halibut
pea & quinoa crust • green asparagus • seaweed butter sauce

or

Traditional Turkey & Stuffing
brussels sprouts • bacon • roasted potatoes • cranberry sauce

or

Classic Roasted Beef
garden vegetables • Yorkshire pudding • gravy

or

(V) Pumpkin & Wild Mushroom Risotto
Parmesan cream • rocket leaves

LES DESSERTS

German Christmas Stollen
Traditional Christmas Pudding & Brandy Butter Sauce
Parisian Caramelized Nut & Almond Custard Tart
Strawberry Mille-Feuille
Chestnut & Rum Profiteroles • Golden Raisin
White Chocolate Mousse • Roasted Pineapple & Coconut
Apple & Cherry Crumble • Honey Sauce
Seasonal Sliced Fruits

Freshly Brewed Coffee or Fine Tea

$888 PER ADULT
$468 PER CHILD (4-12 YEARS OLD)

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