BISTRO CANTER
CHRISTMAS DAY
SEMI-BUFFET LUNCH
25 DEC 2026

HORS D'OEUVRES

Marinated Scallops • Citrus
Freshly Cooked Shrimps
Alaskan Crab Leg
Boston Lobster Cocktail • Quail Egg • Caviar
Foie Gras & Chicken Liver Parfait
U.S. Prime Steak Tartare
Caesar Salad
Smoked Duck Breast Waldorf Salad • Grapes
Seared Tuna Niçoise Salad • Honey Mustard Dressing
(V) Beetroot Quinoa • Green Apple • Cranberries • Roasted Hazelnuts
(V) Piquillo Pepper & Sweet Corn Quiche

PLATS PRINCIPAUX

Please choose one of the followings

Baked Salmon
lemon & pine nut crust • green asparagus • chive butter sauce

or

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

or

Classic Roasted Beef
garden vegetables • Yorkshire pudding • gravy

or

(V) Black Truffle & Green Asparagus Risotto
peas • rocket leaves • Parmesan

LES DESSERTS

German Christmas Stollen
Traditional Christmas Pudding • Brandy Butter Sauce
Chestnut & Rum Profiteroles • White Chocolate Ganache
Pineapple & Coconut Crumble • Rum Chantilly
Parisian Caramelized Nut & Almond Custard Tart
Bitter Chocolate Mousse • Raspberries
Mango & Passion Fruit Mille-Feuille
Selected Christmas Cookies
Seasonal Sliced Fruits

Freshly Brewed Coffee or Fine Tea

$798 PER ADULT
$408 PER CHILD (4-12 YEARS OLD)

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