

LAPITA CHRISTAMS BRUNCH MENU 25.12.18

COMPOUND SALADS

Poached Shrimp and Avocado Salad with Mary Rose Poached Salmon, Snow Peas and Orange Thyme Roasted Beef and Parsnip with Honey Mustard Dressing Orange Glazed Turkey Strips Salad with Grilled Pears Cajun Chicken and Plum Salad Pasta with Green Beans, Peppers and Garlic Thyme Dressing (V) Potatoes Salad with Spicy Pimento Mayonnaise (V)

SHOOTERS & INDIVIDUALS

Smoked Duck and Asparagus with Blueberry Dressing Shrimp Cocktail Marinated Melon with Bresaola Smoked Duck and Strawberry Jelly Strawberry and Basil Gazpacho (V) Avocado and Green Grape Shooter (V)

RAW SALAD BAR (V)

Endive, Mesculn, Romaine, Ice Berg, Spinach, Arugula Beetroot, Sweet Corn, Mushrooms Balsamic Dressing, Creamy Caesar Dressing, French dressing, Cocktail Sauce

HOME MADE PATE, RILLETE

Tuna Tartare Seafood Terrine with Dill Passion and Ginger Sauce Foie Gras, Chicken Liver Terrine and Cranberry Mille Feuille Herbed Beef Carpaccio with Wild Rocket and Parmesan

GIANT CHRISTMAS GARDEN (V)

Chick Pea Puree, Chocolate Soil, Spring Vegetable, Pickled Mushroom, Baby Vegetable, Citrus Dressing, Shisso Cress, Cherry Tomato

SEAFOOD BAR & CONDIMENTS

Fin de Claire Oysters, Poached Prawns, Marinated Mussels, Clams, Octopus, Squid, Crab Marie Rose Sauce, Lemon Aioli, Lemon Wedges, Ponzu Dressing

CURED SALMON STATION

Yuzu Cured Salmon Gravlax, Beetroot Cured Salmon, Cold Smoked Salmon Capers, Cornichons, Cocktail Shallots, Sour Cream, Chives Cream Cheese, Pumpernickel

MAKI, SASHIMI & NIGIRI

Tuna, Norwegian Salmon, Yellow Tail, Teriyaki Eel, Sweet Shrimp Rainbow Roll, California Roll, Spicy Tuna, Tempura Shrimp Spider Roll, Vegetable Roll, Dragan Roll, Sushi Cake Soy Sauce, Pickle Ginger, Wasabi

ARABIC COLD MEZZE (V)

Hummus, Mutable, Tabbouleh, Fattoush, Warak Enab, Mixed Pickles

V – Suitable for Vegetarian N –Contains Nuts
Gluten Free items are available upon request
All prices are inclusive of 7% municipality fees, 10% service charge and 5% VAT





SOUPS

Cock-A-Leekie Slow Poached Chicken in a Leek and Barley Broth Truffle Pumpkin and Chestnut (V) Mushroom Chanterelle, Chestnuts

SELECTION OF ARTISNAL BREAD ROLLS & LOAVES

CHEESE STATION

"Sweet Dreams Are Made Of Cheese- Who Am I to Dis A Brie" Brie, Coulommiers, Brillat Savarin, Epoisses, Tomme De Savoie, Chabichou, Pont-L'évêque, Münster, Reblochon, Cantal, Beaufort, Mimolette, Morbier, Chèvre, Valençay, Roquefort, Blue D'auvergne

Cheddar with Caramelized Onion, Cheddar with Mustard, Cheddar with Smoked Garlic Baked Brie Cheese Wheel, Parmesan Wheel, Emmental Wheel *Fruit Chutney, Nuts, Dried Fruits, Crackers & Lavash*

POLYENESIAN TONGA TOAST, FRIED ICE CREAM

Brioche bread, caramelized banana, Fried vanilla ice cream Mango sauce, raspberry sauce, fruit salsa, vanilla sauce, crushed M&M Chocolate sauce

RED CHILE ENCHILADAS

Shredded chicken, guacamole, tomatillo salsa, tomato and habanero salsa, Sour cream, cheese sauce, Fried jalapeno Vegetarian option available (V)

KONA CRAB CAKE BENEDICT

Crab Cake, Poached Egg, Chipotle Hollandaise, Bacon and Potato Hash

TAHITIAN POISSON CRUS- SHRIMP

Prawns, Coconut Milk, Red Onion, Mango Salsa, Spring Onion Jelly, Bird Chilli Red Radish, Coriander Sprigs

LIVE RAGDA PATTICE STATION (V)

Chickpeas, Potato Cutlet, Onion, Tomato, Coriander, Mint Chutney, Tamarind Chutney, Sev

LIVE PAELLA STATION

Bomba Rice, Chorizo, Assorted Seafood, Bouillabaisse, Lemon Wedges

LIVE TURKEY CARVING STATION

Whole Roasted Turkey, Traditional Stuffing (N) Braised Red Cabbage (V), Brussels sprouts (V), glazed chestnuts (V) Honey Glazed Root Vegetables (V) Chateaux Potatoes, Yorkshire pudding Roast Gravy, Cranberry Sauce, Bread Sauce Christmas Veal Chipolata

POLYNESIAN GRILL

Fish and Shellfish Prawns, Snapper, Cigali Lobster

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Meat & Poultry Brisket, Lamb Chops, Minute Steak, Sausages Marinated Chicken Thigh Vegetables & Jacket Potatoes

Portobello, Eggplant, Onions, Tomato, Pepper, Asparagus, Zucchini, Corn on the Cob

Homemade Butter

Steak Butter, Mustard Pepper, Vanilla, Passion Fruit Apricot, Orange Red Current, Walnut Raisin, Blue Cheese & Dill

Salts

BBQ Grill Spice, Lemon Pepper Salt, Lime Ginger, Sriracha Rock, Rosemary Lavender, Curry Salt, Blue Lagoon, Classics Black Pepper, Herb Garlic, Purple Haze

Dips

Pico De Gallo, Passion Fruit Salsa, Peri Peri, Chimichurri, Chermoula, Coffee BBQ Tartar Sauce, Honey Chili, Honey Mustard, Sesame Raw Mango, Peanut and Coconut

MAIN COURSE BUFFET

Poached Fish Paupiettes Creamed Leeks, Seafood Veloute

Thai Red Seafood Curry Assorted Seafood in a Fragrant Red Curry Sauce with Long Beans, Asian Broccoli Sprouts

Winter Lamb Hot Pot Slow Cooked 18 Hour Lamb, Braised Winter Vegetables, Parsley Dumplings

> Oriental Wok Fried Turkey **(N)** Black Beans, Thai Celery, Garlic Sprouts, Kuchy Chives

Confit Duck Legs Braised Red Cabbage, Orange Cinnamon Glaze

Thai Green Chicken Curry **(N)** Mild Spiced Green Coconut Curry Sauce with Tender Chicken Cubes

Pan Roasted Potato Gnocchi (V) Sauté Spinach, Assorted Mushrooms, Four-Cheese Sauce

> Jeweled Christmas Rice (N) (V) Saffron, Dry Fruits and Nuts

Jasmin Rice (V)

KEBABS n CURRIES

Reshmi kebab Galauti kebab Butter chicken Malai Kofta Curry (V) Aloo Gobi Adraki (V) Steam Rice (V) Assorted Tandoori Breads (V) Mint Chutney, Tamarind Chutney, Papad, Pickle

KIDS BUFFET

Spaghetti Bolognese Kids beef burger Steak fries

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Vegetable fried rice **(V)** Stir fried noodle with chicken

KIDS BUFFET COLD ITEMS

Vegetable Crudités Mix Berry and Quinoa Salad Beetroot and Orange Salad Crackers (Prawn, Vegetable & Seafood) Fruits

DESSERTS

Cinnamon Chocolate Fountain Marshmallow, Strawberry, Festive Meringue

Christmas Specials

Stollen (N) Panettone (N) Panadoro (N) Hazelnut Cookies (N) Mince Pies (N) Baseler Leckerle Vanilla Kipferl Cinnamon Star Cookies Marzipan Ginger Bread (N)

HOT DESSERT

Baked Stuffed Apples (N) (Marzipan and Cinnamon Sauce) Christmas pudding (N)

GIANT FESTIVE CAKES

Oversized Montblanc Christmas Log Tunnel Whole Cakes and Tarts Tiramisu Trunk Raspberry and Yoghurt Log Coconut and Milk Chocolate Log (N) Lemon & Cheese Log Mango Passion Log Orange, Raspberry and Pistachio Log (N) Caramel Peanut and Tonka Bean Log (N) Dulce Raspberry X-Mas Hat Caramelized Pineapple and Coconut Tart (N) White Chocolate and Gingerbread Cake Oreo Cinnamon Cheese Cake with Blackberry Chestnut and Milk Chocolate Tart (N) Chocolate Covered Cranberry Profiterole Lemon Opera Mix Berry Tart

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SHOOTERS AND VERRINE

Crunchy Milk Chocolate Cremeux Oven Roasted Farm Strawberry with Greek Yoghurt Cream and Candid Fennel Coconut and Passion Fruit Verrine Tropical Cacao Chocolate and Toffee Banana with Roasted Cacao Peach and Earl Grey Verrine

PETIT FOURS COUNTER

Pistachio Truffle (N) Raspberry Truffle Bitter Chocolate Truffle Grand Cru Chocolate Bar with Hazelnut (N) Grand Cru Chocolate Bar with Salted Peanuts (N) Grand Cru Chocolate Bar with Pistachio (N)

LIVE STATION

Chocolate - Smore's, Brownie Waffle Sandwich (N)

SOFT ICE CREAM COUNTER

Ginger Bread & Honey & Nutmeg Chocolate & Vanilla

