

## COURTYARD CHRISTMAS ROAST

24-25 December 2017

Lunch 12.00PM-3.00PM 2600++ /person

Dinner 18.30-22.30 3,200++/person

Welcome drink glühwein

### SEAFOOD ON ICE

irish oyster, tasmanian oyster  
slipper lobster, canadian lobster  
tiger prawn, blue swimmer crab  
sustainable yellow fin tuna sashimi  
caviar station (served dinner only)  
nam jim jaew, tom yum mayo, green chili dip, mignonette, condiments

### APPETIZER

grilled vegetable salad, basil pesto, rocket  
caesar salad station  
ocean trout gravlax, hovmatar sauce, horseradish cream  
foie-gras terrine with winter truffle marmalade and brioche (served dinner only)  
christmas charcuterie board, condiments

### SOUP

lobster bisque (served dinner only)  
x-mas pumpkin soup  
bread selection

### CARVING

traditional roasted turkey with stuffing  
christmas pork porchetta with sultanas and prosciutto (serve dinner only)  
australian roasted rack of lamb  
58 days dry aged australian wagyu rib-eye, yorkshire pudding (serve dinner only)  
char broiled miso cod  
grilled organic vegetables, mash potato, sweet potato with maple syrup  
turkey gravy, cranberry sauce  
béarnaise, honey-cognac grain mustard  
black pepper sauce, rosemary jus

### MORE SIDES

sautéed wild mushrooms  
cauliflower gratin  
braised red cabbage (serve dinner only)  
sautéed broccoli with smoked bacon  
grilled asparagus

### SWEET END

christmas pudding  
black forest cake  
stollen, panattone  
chocolate profiterole mountain (serve dinner only)  
pumpkin-walnut tart  
ice cream and sorbet selections  
crepe suzette traditional (serve dinner only)