



CHRISTMAS BUFFET MENU

SEAFOOD ON ICE

Lemon Zested Marinated Lobster Medallion,
Jumbo Poached Shrimp, Green Shell Mussels,
Jonah Crab Claws, Spicy Radish Scallop Ceviche,
Scotch Bonnet Cocktail Sauce, Cajun Rémoulade

COLD BUFFET

Vegetable Crudités
Arugula Bean Hummus & Roasted Tomato Dip
Tuna Tataki Sweet Chili Sauce & Wakame Salad
Marinated Hamachi & Tomatillo Salsa Verde
Chicken Liver Mousse
Three Peppercorn & Port Wine Jelly
Roast Cajun Pork Tenderloin
Pickled Daikon & Caramelized Onion
White Grape Almond Gazpacho
with Pomegranate

Crab-Stuffed Lightly Smoked Salmon Pinwheels
Artisanal Charcuterie, Pickled Vegetables & Fruits
Smoked Beef, Salami, Prosciutto Ham,
Roast Beef & Roast Turkey

ACTION STATION

Roasted Turkey
Sage and Bread Stuffing
Beef Wellington with Truffle Jus
Maple Glazed Ham
Spiced Pineapple-Sorrel Chutney

DESSERTS

Bread & Butter Pudding
Bûche de Noël
Blue Mountain Coffee Opera
White Chocolate, Raspberry & Almond
Cheesecake
Christmas Fudge
Chocolate Pistachio Choux
Triple Chocolate Verrine
Apple Pie
Jamaican Fruit Cake
Butterscotch Flan
Salted Caramel Panna Cotta
Sugar Cookies, Shortbread Cookies
Double Chocolate Chip Cookies

ICE CREAM & GELATO STATIONS

Homemade Gelatos
Assorted Ice Creams & Sorbets with Toppings

SELECTION OF ARTISAN LOCAL & INTERNATIONAL CHEESES

Smoked Gouda, Port Salut, False Banana,
Cambozola, Parmigiano Reggiano, Pepper Jack,
Half & Half

Assortment of Dried Fruits, Assorted Nuts,
Crackers & Rosemary Breadsticks

ACTION SALAD STATION

Asparagus, Marinated Shrimp, Cherry Tomatoes,
Artichoke Bottom, Carrots, Radish, Broccoli,
Green Beans, Dice Potatoes, Cilantro Vinaigrette
& Sweet Mustard Dressing

SALAD BAR

Assortment of Lettuce, Kale & Organic Vegetables,
Assorted Dressings, Flavoured Oils & Vinegars

HOT BUFFET

Grilled Red Snapper Fillet
Blood Orange Sauce, Cardamom and Red Pepper

Grilled Spiny Lobster Medallion
Lemon Grass Beurre Blanc

Jerked Braised Short Ribs
Chocolate Balsamic Sauce

Smoked Duck Breast with Sorrel-Ginger Sauce

Timiz Pepper Crusted Chicken Lollipops
Curry Coconut Sauce

Pistachio Crusted Lamb Rack
Red Wine Cherry Sauce

Roasted Rosemary Sweet Potatoes

Garlic Mashed Potatoes

Pumpkin Agnolotti with Sage Butter

Turmeric Rice Pilaf with Almonds & Raisins

Glazed Plantain
with Cinnamon & Spiced Rum

Brussel Sprouts

Bacon String Beans with Toasted Almonds

Braised Red Cabbage with Dates

Stuffed Zucchini, Caramelized Onion

Parmesan Roasted Cauliflower

Price US\$130 per person

Please advise your server of any food allergies or special dietary
needs you may have. Also note 10% government tax and
15% service charge will be added to your bill.