SKYLINE



CHRISTMAS EVE DINNER

INTERNATIONAL DINNER BUFFET

SALAD STATION

Red oak | green oak | romaine | butterhead | cherry tomatoes | grilled pumpkin
corn | carrot | broccoli | mushroom | snow peas | cucumber | bell pepper

CONDIMENTS

Marinated olives | herb croutons | bacon bits | grated Parmesan

DRESSINGS

Caesar | French | sesame | balsamic | Italian vinaigrette

Turkey & cranberry farro salad
Vodka salmon gravlax with dill crème fraîche
Grilled baby octopus with chorizo, fennel & garlic
Spinach, beetroot & quinoa salad with feta
Pomegranate, arugula, grilled pear, candied walnut & Gorgonzola
Cranberry, almond & broccoli salad
Spicy seafood with lemongrass
Grilled beef with roasted rice
Mixed mushroom salad

CHARCUTERIE, CHEESE & COLD CUTS

CHEESES

Fresh goat cheese | Gorgonzola | blue cheese | Emmental | Brie de Meaux
Camembert | spiced goat cheese | Tomme de Savoie | Gouda

COLD CUTS

Prosciutto | Salami Milano | Coppa | truffle mortadella
pâté grand-mère | chicken rillette

CONDIMENTS

Pickled cornichons | black olives | capers | walnuts | cashew nuts
dried fruit | honey | crackers

SOUP

Roasted chestnut, pumpkin & sage soup

FRESHLY BAKED BREADS & SPREADS

Assorted freshly baked breads

Herbed butter | truffle cream cheese | roasted garlic butter

JAPANESE STATION

SASHIMI

Salmon | tuna | Izumi Dai | octopus

tamagoyaki | ebi | surimi

SUSHI

Tobiko | tempura roll | Wagyu nigiri | eel nigiri

avocado maki | spicy salmon maki

CONDIMENTS

Soy sauce | wasabi | pickled ginger | kimchi

RAW STATION

Classic seabass ceviche with agua de chile, cucumber & purple onion

Hokkaido scallop tartare with coconut leche de tigre

Poached white prawns with spicy & sour sauce

Seared tuna with dukkah crust & citrus dressing

SEAFOOD ON ICE

Fine de Claire oysters | jumbo Korean oysters | New Zealand green mussels | black mussels
chilled white prawns | blue swimmer crabs | slipper lobster | Manila clams | Phuket lobster

CONDIMENTS

Thai chilli seafood sauce | chilli paste
freshly cut chilli | shallot vinegar | Tabasco | fried shallots | lime & lemon

PASTA LIVE STATION

Lobster ravioli, lemon & creamy mentaiko sauce, ikura
Seafood & black ink sauce with gluten-free spaghetti & lemon cream espuma
Beef ragù with Parmesan gnocchi & truffle crumble

CARVERY STATION

Wagyu beef Wellington | Spiced honey-glazed ham
Roasted turkey with cranberry sauce | Moroccan lamb rack with crusted peanuts

SIDE DISHES

Roasted root vegetables | Brussels sprouts with bacon
sweet potato mash | red wine-braised cabbage

SAUCES

Red wine jus | mustard | apple cider jus

VIETNAMESE PHO STATION

Traditional Vietnamese rice noodle soup served with Wagyu beef,
fresh herbs, bean sprouts, lime & aromatic broth

FOIE GRAS STATION

Pan-seared foie gras, served with three house-made compotes

COMPOTES

Spiced apple | fig & balsamic | raspberry & red wine

DEEP-FRIED

Shrimp tempura | Samosa with corn & green peas

Crab croquette with wasabi mayo

CHAFING DISHES

Seabass with honey miso, lemongrass beurre blanc

Roasted duck with orange & tamarind glaze

Wagyu beef green curry with eggplant & sweet basil

Potato fondant with truffle juice

Cauliflower & cheese gratin

Butter chicken masala

Lamb rogan josh

Paneer biryani

GRILL & HEAT LAMP

Chicken tikka | river prawn | garlic & basil butter squid

Grilled vegetable skewers | Beef yakitori with teriyaki glaze

Smoked short ribs with BBQ glaze

CONDIMENTS

Nam jim jaew | spicy seafood | mint | mala

CHRISTMAS DESSERT

Christmas tree cup cake | Dark cherry Black Forest

Berry panna cotta | Rice pudding

Christmas pudding | Fruit cake

Christmas stollen | Red velvet bûche

Bûche de Noël | Christmas tree madeleine

Assorted macarons & chocolate pralines | Chocolate fountain

Christmas-themed ice cream

PASS AROUND

Lobster bisque, coconut spume & lobster ravioli in a coffee cup

Kagoshima rib loin & Beluga caviar

Thai crispy fish with green mango salad for the table

Alcohol Beef Pork Duck Chicken Spicy

Gluten Crustaceans Fish Peanuts Soybeans Milk Nuts Celery Mustard

Sesame Sulphites Lupin Molluscs Eggs Locally Sourced Vegan Vegetarian Raw Food

CONSUMER ADVISORY: Certain dishes may contain raw or undercooked ingredients. Consuming these dishes may increase the risk of foodborne illness, particularly for young children, elderly guests, pregnant women, and individuals with compromised immune systems. Should you require further information regarding ingredients, allergens, or preparation methods, our Team Members will be delighted to assist.