

Christmas Day Brunch



BAKERY & ARTISANAL BREADS

Selection of freshly baked artisanal loaves, rustic rolls, and crisp flatbreads
Gourmet salted and unsalted butter varieties

APPETIZERS & GOURMET SALADS

Selection of signature regional and international cold salads
Fresh garden greens bar with seasonal leaves
Assorted house dressings and gourmet salad condiments

CHARCUTERIE & ARTISANAL CHEESE

Premium cured meats and cold cuts
Selection of imported hard, soft, and blue cheeses
Accompaniments: Dried fruits, toasted nuts, gourmet jams, and local honey

SEAFOOD BAR & JAPANESE COUNTER

Chilled Andaman seafood on ice served with classic dipping sauces
Freshly prepared sushi rolls, nigiri, and raw sashimi selection

SOUPS & CARVING STATION

Chef's seasonal hot cream soup
Live carving station featuring festive roasts with traditional stuffings, relishes, and jus

HOT MAIN COURSES & SIDES

Selection of hot meat, poultry, and local fish entrees
Seasonal vegetable garnishes, roasted potatoes, and fragrant rice dishes

LIVE GRILL STATION

Grilled tenderloin cuts and fresh local seafood made to order
Assorted signature sauces and flavored butter blends

FESTIVE DESSERTS & SWEET TREATS

Selection of fresh seasonal whole and sliced fruits
Traditional Christmas cakes, festive gateaux, mousses, and holiday entremets
Classic Christmas pudding, stollen, panettone, and holiday confectionery
Gourmet gelato and ice cream selection
Live dessert station

