

WHISK ATELIER DINING

Festive Dinner Buffet

**December 8-12, 2025 (Monday to Friday),
December 15-19, 2025 (Monday to Friday) and
December 22 & 23, 2025 (Monday & Tuesday)**

Appetizers

Freshly Baked Bread Selection, Butter (D)
International Charcuterie and Cheese Platter, Mixed Olives (P)(D)
Tomato and Cherry Mozzarella Salad, Pesto Dressing (D)(N)
Classic Caesar Salad with Pancetta, Anchovies, Croutons and Parmesan (S)(D)(P)
Southern-Style BBQ Slaw
Crab and Prawn Cocktail, Marie Rose Sauce (S)(A)
Smoked Salmon and Gravadlax, Lemon and Sour Cream (S)(D)
Selection of Pâtés and Terrines (P)(D)(N)
Forest Mushroom and Black Truffle Soup (D)

To Be Served to Table

Yellowtail Crudo, Ponzu (S)
Freshly Shucked French Oysters, Lemon, Shallot Vinegar (S)(A)
Grilled Scallop Thermidor (S)(D)
Pan-Seared Foie Gras, Lingonberries, Gingerbread Crumbs

Carving Station

Roast U.S. Turkey with Pigs in Blankets, House Stuffing, Chestnut Confit (P)(N)(A)(D)
Maple-Glazed Baked Ham, Roasted Pineapple (P)
Roasted Sirloin of Australian Angus Beef
Slow-Roasted Pork Belly, Italian Herbs and Spices (P)
Roast Leg of Lamb with Rosemary and Garlic

Served with Turkey Gravy, Red Wine Herb Sauce (A), Cranberry and Orange Sauce,
Apple Cider Sauce (A), Mustard, Horseradish Cream (D)

Vegetables

Duck Fat Roasted Potatoes
Gratin Potatoes with Gruyère Cheese (D)
Truffled Cauliflower Cheese (D)
Braised Red Cabbage with Apples (A)
Glazed Five-Spiced Carrots and Brussels Sprouts (D)

Festive Desserts

Candied Fruit Panettone (D)(N)(A)
Chocolate Caramel Yule Log (N)(D)
White Chocolate Mango Yule Log (D)
Hazelnut Whipped Ganache, Pecan Praline (D)(N)
Sicilian Pistachio Tart (D)(N)
Chocolate Brownies, Peppermint Cream (N)(D)
Gingerbread Spice Cheesecake, Lingonberry (D)(N)
Chestnut Mont Blanc, Cassis Confit (D)(N)
Raspberry - Vanilla Choux Santa (N)(D)
Blue Velvet Cake, Cheese Frosting (N)(D)
Cream Cheese Stollen (D)(N)(A)
Mini Mince Pies (D)(A)

Hot Dessert

Warm Chocolate Pudding, Brandy Sauce (N)(D)(A)

Chilled Dessert

Gingerbread Mousse, Streusel (D)
Champagne Jelly, Green Grapes (N)(D)(A)

Candy Corner

Festive Popcorn
Assorted Candy Jar
Chocolate Brittle (N)

Live Station

Panettone French Toast, Fig Compote (D)

(V) Vegetarian / (N) Nuts / (P) Pork / (D) Dairy / (S) Seafood / (A) Alcohol / (GF) Gluten-Free

WHISK ATELIER DINING

Festive Dinner Buffet

December 24, 2025 (Christmas Eve) & December 25, 2025 (Christmas Day)
(Wednesday & Thursday)

Appetizers

Freshly Baked Bread Selection, Butter (D)
24-Month Parma Ham, Iberico Chorizo, Assorted Salami (P)
Aged Comté, Manchego Cheese, Aged Parmesan and Truffle Brie Cheese (D)
Tomato and Cherry Mozzarella Salad, Pesto Dressing (N)(D)
Classic Caesar Salad with Pancetta, Anchovies, Croutons and Parmesan (S)(D)(P)
Southern-Style BBQ Slaw
Crab and Prawn Cocktail, Marie Rose Sauce (S)(A)
Smoked Salmon and Gravavlax, Lemon and Sour Cream (S)(D)
Selection of Pâtés and Terrines, Mixed Olives (P)(D)(N)
Lobster Bisque with Cognac (A)(D)(S)

To Be Served to Table

Grilled Scallop Thermidor (S)(D)
Pan-Seared Foie Gras, Lingonberries, Gingerbread Crumbs
and

Premium Seafood Platter (per person)

Uni and Caviar Shooter (S)
Yellowtail Crudo, Ponzu (S)
Half Lobster, Yuzu Mayonnaise (S)
Alaska King Crab Leg, Soy Sauce (S)
Freshly Shucked French Oysters, Lemon, Shallot Vinegar (S)(A)
Marinated Octopus with Lemon, Chilli Flakes and Olive Oil (S)

Carving Station

Roast U.S. Turkey with Pigs in Blankets, House Stuffing, Chestnut Confit (P)(N)(A)(D)
Maple-Glazed Baked Ham, Roasted Pineapple (P)
Roasted Lamb Rack, Herb Crust
Australian Angus Beef Wellington (D)
Salmon and Lobster Coulibiac (S)(D)

Served with Turkey Gravy, Black Truffle Sauce (A), Vermouth-Chive Sauce (A)(D),
Mustard, Horseradish Cream (D), Cranberry and Orange Sauce

Vegetables

Duck Fat Roasted Potatoes
Gratin Potatoes with Gruyère Cheese (D)
Truffled Cauliflower Cheese (D)
Braised Red Cabbage with Apples (A)
Glazed Five-Spiced Carrots and Brussels Sprouts (D)

Festive Dessert Buffet

Nutella Brioche (N)(D)
Candied Fruit Panettone (D)(N)(A)
Chocolate Caramel Yule Log (N)(D)
Red Velvet Cake, Cheese Frosting (N)(D)
Hazelnut Whipped Ganache, Pecan Praline (D)(N)
Pistachio Cupcake, Lemon Curd (D)(N)
Baked Cheesecake, Cherry Kirsch Compote (D)(N)
Chestnut Mont Blanc, Cassis Confit (D)(N)
Raspberry - Vanilla Choux (N)(D)
Cream Cheese Stollen (D)(N)(A)
Mini Mince Pies (D)(A)

Hot Dessert

Sticky Pear Pudding, Toffee Caramel Sauce

Chilled Dessert

Gingerbread Mousse, Streusel (D)
Champagne Jelly, Green Grapes (N)(D)(A)
Cherry Mousse, Cherry Compote, (N)(D)(A)
Signature Amaretto Tiramisu (D)(N)(A)

Candy Corner

Christmas Candy Canes
Selection of Festive Cookies (N)(D)
Xmas Chocolate Bonbons (GF)(D)(N)(A)
Rum and Raisin Cake Pops (D)(N)(A)

Live Station

Gingerbread Waffle with Assorted Condiments (D)
Selection of Häagen-Dazs Ice Cream(D)(N)

(V) Vegetarian / (N) Nuts / (P) Pork / (D) Dairy / (S) Seafood / (A) Alcohol / (GF) Gluten-Free

WHISK ATELIER DINING

Festive Dinner Buffet

December 26, 2025 (Boxing Day)
(Friday)

Appetizers

Freshly Baked Bread Selection, Butter (D)
24-Month Parma Ham, Iberico Chorizo, Assorted Salami (P)
Aged Comté, Manchego, Aged Parmesan and Truffle Brie Cheese (D)
Tomato and Cherry Mozzarella Salad, Pesto Dressing (D)
Classic Caesar Salad with Pancetta, Anchovies, Croutons and Parmesan (S)(D)(P)
Southern-Style BBQ Slaw
Crab and Prawn Cocktail, Marie Rose Sauce (S)(A)
Smoked Salmon and Gravavlax, Lemon and Sour Cream (S)(D)
Selection of Pâtés and Terrines, Mixed Olives (P)(D)
Lobster Bisque with Cognac (A)(D)(S)

To Be Served to Table

Yellowtail Crudo, Ponzu (S)
Freshly Shucked French Oysters, Lemon, Shallot Vinegar (S)(A)
Grilled Scallop Thermidor (S)(D)
Pan-Seared Foie Gras, Lingonberries, Gingerbread Crumbs

Carving Station

Roast U.S. Turkey with Pigs in Blankets, House Stuffing, Chestnut Confit (P)(N)(A)(D)
Maple-Glazed Baked Ham, Roasted Pineapple (P)
Roasted U.S. Sirloin of Beef
Slow-Roasted Pork Belly with Italian Herbs and Spices (P)
Rosemary and Garlic Roasted Leg of Lamb

Served with Turkey Gravy, Red Wine Herb Sauce (A), Apple Cider Sauce (A),
Mustard, Horseradish Cream (D), Cranberry and Orange Sauce

Vegetables

Duck Fat Roasted Potatoes
Gratin Potatoes with Gruyère Cheese (D)
Truffled Cauliflower Cheese (D)
Braised Red Cabbage with Apples (A)
Glazed Five-Spiced Carrots and Brussels Sprouts

Festive Dessert Buffet

Nutella Brioche (N)(D)
Candied Fruit Panettone (D)(N)(A)
Chocolate Caramel Yule Log (N)(D)
Red Velvet Cake, Cheese Frosting (N)(D)
Hazelnut Whipped Ganache, Pecan Praline (D)(N)
Pistachio Cupcake, Lemon Curd (D)(N)
Baked Cheesecake, Cherry Kirsch Compote (D)(N)
Chestnut Mont Blanc, Cassis Confit (D)(N)
Raspberry - Vanilla Choux (N)(D)
Cream Cheese Stollen (D)(N)(A)
Mini Mince Pies (D)(A)

Hot Dessert

Sticky Pear Pudding, Toffee Caramel Sauce

Chilled Dessert

Gingerbread Mousse, Streusel (D)
Champagne Jelly, Green Grapes (N)(D)(A)
Cherry Mousse, Cherry Compote (N)(D)(A)
Signature Amaretto Tiramisu (D)(N)(A)

Candy Corner

Christmas Candy Canes
Selection of Festive Cookies (N)(D)
Xmas Chocolate Bonbons (GF)(D)(N)(A)
Rum and Raisin Cake Pops (D)(N)(A)

Live Station

Gingerbread Waffle with Assorted Condiments (D)
Selection of Häagen-Dazs Ice Cream (D)(N)

(V) Vegetarian / (N) Nuts / (P) Pork / (D) Dairy / (S) Seafood / (A) Alcohol / (GF) Gluten-Free