

WHISK ATELIER DINING

Festive Lunch 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)
Smoked Salmon and Gravadlax, Lemon and Sour Cream (S)(D)
Mushroom and Black Truffle Soup (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

BBQ Grill Station

Angus Beef Filet Mignon
Lamb Cutlets with Rosemary
Prawn Skewers (S)
Marinated Chicken with Lemon and Thyme

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)

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

Vegetables

Buttery Mashed Potatoes (D)
Gratin Potatoes with Gruyère 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 Lunch Buffet

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

Appetizers

Freshly Baked Bread Selection, Butter (D)
International Charcuterie and Cheese Platter, Mixed Olives (P)(D)
Smoked Salmon and Gravadlax, Lemon and Sour Cream (S)(D)
Mushroom and Black Truffle Soup (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
Melon Balls in Port and Ginger (A)

BBQ Grill Station

Angus Beef Filet Mignon
Lamb Cutlets with Rosemary
Spanish Octopus (S)
Prawn Skewers (S)

To be Served to Table

Grilled Half Lobster, Garlic Butter (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)
Roast Sirloin of Australian Angus Beef

Served with Turkey Gravy, Red Wine Herb Sauce (A), Cranberry and Orange Sauce,
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

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 Lunch Buffet

December 26, 2025 (Boxing Day)
(Friday)

Appetizers

Freshly Baked Bread Selection, Butter (D)
International Charcuterie and Cheese Platter, Mixed Olives (P)(D)
Smoked Salmon and Gravadlax, Lemon and Sour Cream (S)(D)
Mushroom and Black Truffle Soup (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
Melon Balls in Port and Ginger (A)

BBQ Grill Station

Angus Beef Filet Mignon
Lamb Cutlets with Rosemary
Spanish Octopus (S)
Prawn Skewers (S)

To be Served to Table

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)
Roast Sirloin of Australian Angus Beef

Served with Turkey Gravy, Red Wine Herb Sauce (A), Cranberry and Orange Sauce,
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

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 (D)

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