WHISK
dining atelier

MERRY & CHILL

Boozy Christmas Brunch

DEC 25 (Friday) | 12-3PM

SOUP (PLATED)

Baked Onion Soup With Cheese & Puff Pastry D A

CHILLED & HOT SEAFOOD & APPETIZER (PLATED) D S

Cured Salmon & Cold Cuts Platter with Condiments P S

COLD SEAFOOD:

Half-shell Boston Lobster with Yuzu Mayo, Snow Crab Legs, Whelks, Sake Abalone, Ponzu Yellowtail, Citrus Spanish Octopus

HOT SEAFOOD:

Oysters Kirkpatrick, Grill King Prawns

P Pork D Diary S Seafood A Alcohol N Nuts V Vegatarian GF Gluten Free

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SALAD CORNER

Fresh Garden Leaves with Thousand Island, Olive Oil & Balsamic (V)
Tuna Nicoise Salad (S)
Spicy Sausage with Bell Pepper, Pesto & Pasta Salad (P)(N)

CARVING STATION

Roasted Beef Prime Ribs
Honey-glazed Bone Ham (P)
Roasted Whole Baby Turkey
Served with Red Wine Gravy & Accompaniments

SIDE DISHES CORNER

Roasted Seasonal Root Vegetables (V)
Baked Mashed Potato with Cheese (D)(V)
Caramelized Chestnut with Orange & Cinnamon (V)
Sauteed Brussels Sprouts with Bacon (P)

DESSERT

HOT DESSERT

Spiced Bread and Butter Pudding, Toffee Caramel Sauce (D)(V)

CHILLED DESSERT

"XMAS Ball" Cherry Mousse, Cherry Compote (N)(D)(A)(V)
Signature Amaretto Tiramisu (N)(D)(A)(V)

BAKED GOODIES & FESTIVE SWEETS

Sourdough Sliced Loaf (D)(V)
Cheese and Herb Soft Roll (D)(V)
Onion Brioche Feuilleté (D)(V)
Tomato Focaccia (D)(N)(V)
Nutella Brioche (D)(N)(V)
Christmas Candied Fruit Panettone (N)(D)(A)(V)
Festive Chocolate & Praline Log Cakes (D)(N)(V)
Pecan Pies (D)(N)(V)
Chocolate Opera Cakes (D)(N)(V)
Maple Cheesecake with Mandarin (D)(N)(V)
"Snow Flake" Chestnut Mont Blanc, Cassis Confit (D)(N)(V)
Santa's Raspberry Vanilla Choux (D)(N)(V)
Christmas Cream Cheese Stollen (N)(D)(A)(V)
Mini Mince Pies (D)(A)(V)
Selection of Häagen-Dazs Ice Cream (D)(A)(V)

CANDY CORNER

Christmas Candy Canes (V)
Selection of Festive Cookies (V)(N)(D)
Xmas Chocolate Bonbons (GF)(D)(N)(A)(V)

(P) Pork (D) Diary (S) Seafood (A) Alcohol (N) Nuts (V) Vegatarian (GF) Gluten Free