

1911

RESTAURANT & BAR

COLD APPETIZERS & SALADS

Poached Turkey & Fennel Salad, Waldorf Salad, Greek Salad, Russian Salad, Leek & Potato Salad, Chicken Vitello Tonnato, Classic Carpaccio Al Tartufo, Selection of Homemade Dips, Tartars, Tapenades, Caponatas, Condiments & Dressings...

SALMON STATION

Classic Cured, Assam Tea Smoked, Roasted Tomato Cured Salmon, Salmon Martinis, Tarts, Cones, Canapes, Selection of Creams, Dressings, Condiments...

CAVIARS & ESPUMAS

Red & Black Tobiko, Green & Orange Ebiko, Ikura, Black Lump Roe, Beetroot, Tomato Consommé Caviar, Smoked Potato, Broccoli & Asparagus, Blue Cheese & Walnut Espumas...

SEAFOOD ON ICE

Bouillabaisse Poached Lobster, Fresh Water Scampi A Letuvec, Parsley Simmered Prawns, Poached Baby Squid, New Zealand Green Mussels, Shrimp Cocktail, Lobster Penne Salad...

Freshly Shucked & Gratinated Oysters

Shallot Vinegar Dressing / White Wine Sabayon / Crème Fraiche Mornay

ASIAN CORNER

Maki, Sushi, Sashimi, Tatakis & Rolls, Unagi, Salmon Roll, Wakame & Sesame, Black Sesame Dill & Scallion, Galangal Orange & Soya, BBQ Char Siu Pork, Pork Ramen, Silken Tofu - Red Miso & Sesame, Yellow Curry & Onion, Supreme Soy & Chives...

PREMIUM CHARCUTERIE TERRINES CHEESES

24 months Prosciutto Di Parma, Black Forest Ham, North Italian Speck, Mustard Pork Belly, Saucisson, Artichoke Rilette, Mushroom Pate, Provencal Vegetable Terrine, Duck Rilette, Pate en Croute, Turkey Pistachio Terrine, Artisan Cheese Wheels, Reblochon, Camembert, Moony Aged Cheddar, Tete Des Moines, Pont L'evèque, Assortment of Condiments, Chutneys, Mustards, Whipped Butters...

THE GRAND Christmas BRUNCH 2024

by Executive Chef Philippe Henri Michel Agnese

25th December | 8800++

HOT INDIAN & CONTINENTAL SELECTION

Malabar Lobster Curry, Laal Maas Mutton, Stuffed Kashmiri Morels Palak, Chicken Dum Biryani, Confit of Salmon, French Style Scallops, Forest Mushroom Wellington, Grilled Paprika Chicken, Lamb Liver Ragout...

PREMIUM GRILL STATION

Fish, Seafood, Meats, Steaks & Skewers

Chili Garlic Barramundi Fillet, Gindara Cod in Banana Leave, Rock Lobsters, New Zealand Lamb Chops, Chicken French Cuts, Lamb Kebab, Chicken Tikka, Lemon Prawns...

FRESHLY TOSSED CAESAR

Classic Caesar - Parsley Croutons, Anchovy Caesar Dressing, Freshly Seared Pepper Chicken

Regal Caesar - Safran Dressing, Seared Paneer Aachari, Chickpeas Croutons...

SAN GIMIGNANO

Handmade Black Truffle Ravioli, Freshly Baked Mini Pizzas, Signature Pastas, Lamb & Porcini Ragù, Chicken Alla Milanese Osso Bucco...

FESTIVE CARVINGS

Slow Roast Festive Turkey, Pineapple & Maple Glazed Ham on the Bone, Nordic Style Pork Belly Roast, Lamb Raan with a vast selection of side dishes & condiments...

SPICE ROUTE

Thai Mango Salad, Banh Knot, Orek Tempeh Lettuce Cups, Asian Spring Rolls, Kerala Style Prawns, Ginger Garlic Glazed Pork Ribs, Thai Green Vegetable Curry...

DIM SUM SIGNATURE STATION

Steamed & Pan Seared Dim Sum, Har Gao, Shu Mai, Xia Long Bao, Sesame Prawn, Shitake and Scallion, Dips & Sauces...

FRIED STATION

Prawn Tempura, Salt & Pepper Lobster, Amritsari Snapper, Truffle Churros, Masala Onion Pakora, Steam Filo Triangles...

FESTIVE SWEETS & DESSERTS

Bohemian Buchteln, Yule Log Cakes, Festive Goodies, Raspberry & Ginger Panna Cotta, Christmas Eclairs, French Apple Tatin, Rubharb Trifle, Assorted Methai, Kesari Cham Cham, Ghujjya, Sticky Toffee Pudding, Baked Gulab Jamun, Milk Chocolate Fountain Crepe Suzette, Caramel Cream Puff, Oven Fresh Baked Yeast Buns...