

Menu

CHEF-ATTENDED STATIONS

Overnight slow roasted AAA prime rib of beef with applewood smoked cheddar demi glaze

Made-to-order omelettes with selection of toppings

CRÊPE & WAFFLE STATION

Dutch crepes with assortment of compotes & toppings

Fresh waffles made to order

PLATTERS

Assortment of cheese & an artisan bread display

Selection of North American cold cuts

Mini ciabatta rolls

SALAD BAR

Fresh artisan greens with mandarin orange, carrot curls, cucumber, sweet drop peppers *VG/GF*

Spinach salad with cranberry vinaigrette *VG/GF*

Waldorf salad *VG/GF*

Mexican seafood salad

Assortment of sushi rolls

SEAFOOD BAR

Salmon gravlax with chilli crisp oil

Roasted garlic red pepper seasoning spice marinated shrimps *GF*

Lemon & pepper seasoning marinated mussels *GF*

BREAKFAST SELECTIONS

English bangers

Classic eggs Benedict

Crispy hash browns

Cinnamon & raisin French toast

MAIN COURSE SELECTION

Fried chicken tossed with malai-tempered curry leaf & mustard seeds *GF*

Persian beef stew *GF*

Herb-crusted Basa with pasilla cream sauce *GF*

Mashed potatoes

Brussels sprouts

THANKSGIVING ENHANCEMENT

Whole roasted brined grade A turkey carving & turkey gravy

Wild rice & cranberry bread dressing

Cranberry & mandarin orange chutney

DESSERT BAR

Pumpkin pie

Mini maple butter tart

Sticky toffee pudding with butterscotch sauce

Gingerbread Swiss roll

Pumpkin pie cheesecake truffle

Pastry chef's creation of house made desserts

Chocolate fountain with fresh seasonal fruit