

AMATARA

WELLEISURE™ RESORT

Christmas Brunch Buffet Menu

3,299/ person

Bread Station

Sour dough, bread stick, beer bread, multi malt toast, focaccia bread, crispy lavash, pita bread, walnut bread, Korn Pepp bread, gluten free bread, Rey bread

Butter & Hummus

Truffle butter, garlic turmeric powder & herbs butter, unsalted butter, salt butter, beet root hummus, green pea hummus, chickpeas hummus

Salad & Starter

Nicoise Salad

Pan seared yellow fin tuna loin, wrapped with sesame seeds, capers, vine tomatoes, French beans, roasted walnuts, olives, garden greens, Aceto balsamic de Modena and honey dressing

Burrata Cheese

Heirloom tomato, Kalamata olives served with pesto sauce

Greek Salad

A colorful riot of dice cucumber, multi colored tomatoes, capsicums, red onion, wild rocket and black olives tossed with feta oregano & Balsamic dressing

Norwegian Smoked Salmon

Served with mesclun lettuce, horseradish, mustard and dill cream dressing

Salad Bar

Mixed green salad, lettuce, Iceberg, radicchio, bell pepper, shallot, onion, corn, green peas, snow peas, asparagus, cherry tomato, tomato beef stick, on vine tomato

Dressing

Balsamic, truffle oil, French dressing, roasted sesame, extra virgin, lemon olive Oil vinaigrette, thousand island, Japanese dressing, Italian dressing, Caesar dressing, mango passions

Cheese & Cold Cuts

Turkey mortadella, smoked duck, salami, beef pastrami, smoked chicken, chicken bologna, chili bologna, cheese aged cheddar, Emmental cheese, cheddar cheese color 81 slice, edam cheese, gouda cheese, blue cheese, brie cheese, capers, cucumber pickles, crackers, black olives, green olives

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Soup

Pumpkin cream soup & Bouillabaisse soup

Traditional Christmas Turkey Carvery

Roast Turkey served with Turkey gravy, cranberry sauce, sage stuffing, truffle mashed potato, roasted seasonal vegetables, honey glazed carrots, roasted chestnuts, homemade dinner rolls

Grand Honey Glazed Ham Carvery

Honey Glazed Ham, honey mustard, apple & cranberry chutney, roasted potatoes, seasonal vegetables

Thai Vegetarian Stations

Coconut green curry with your choices: tofu, tempeh, plant based protein

Pad Thai with your choice: tofu, tempeh, plant based protein

Massaman curry with your choice: tofu, tempeh, plant based protein

Pad Kaprow with your choice: tofu, tempeh, plant based protein

Seafood BBQ

Grilled sea bass fillet, salmon, Andaman prawns, blue crab, squid, Whole Barracuda, mussel, Surat Thani oyster, Fine de Claire oyster

Charcoal Grilled Premium Steak

Australian strip lion, Grass fed Angus ribs eye, Grass fed beef tenderloin, pork chops, pork spareribs, Andaman prawns, blue crab, squid, Whole Barracuda, mussel, Surat Thani oyster, Fine de Claire oyster

Served with your choice potato: baked potato, potato wedges, mash potato, French fries and grilled vegetables

Served with your choice sauce: red wine, garlic butter, cream dill sauce, Dijon mustard, spicy sauce, BBQ sauce, pepper sauce, teriyaki, white wine sauce

Dessert (Canapé station)

Strawberry mousse cake, coconut panna cotta, cheesecake, Crème Brûlée, mango tart, mixed fruit platters, mango sticky rice, mini cup cake, Bucho de Noel, bread ginger, fruit cake, A variety of macarons

Chocolate Fondue