CHRISTMAS DAY BBQ BUFFET MENU

Pass-Around Canapés on Boat

Cured Salmon & Avocado Tartare Brioche
Herbed brioche, avocado mousse, citrus pearls, dill oil

Roasted Turkey & Goat Cheese Tartelette
Slow-roasted turkey, caramelized onion, spinach, goat cheese cream, cranberry gel

Charred Asparagus & Wild Mushroom Éclair
Savoury choux pastry, grilled asparagus, truffle pesto, parmesan crisp

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Spiced Caramelized Apple Tartlet
Warm spiced Cinnamon apples, butter crust, vanilla Chantilly, gold leaf

Soup & Freshly Baked Bread

Roasted Sweet Potato & Chestnut Cream Soup
Toasted almond flakes, nutmeg foam, herb croutons

Lăng Cô Seafood & Saffron Minestrone
Fresh local seafood, seasonal vegetables, basil oil, garlic crostini

Festive Carving Station

Slow-Roasted Honey-Glazed Bone-in Ham
Served with honey-orange glaze sauce, roasted root vegetables

Herb-Crusted Leg of Australian Lamb
Garlic confit, rosemary pan jus, mint jell

Traditional Whole Roasted Christmas Turkey
Chestnut & wild mushroom stuffing, natural pan jus, spiced cranberry sauce, roasted pumpkin

Beetroot Cured Salmon Graviax Station
Served with bamboo charcoal tuile, horseradish sour cream, pickled cucumber, capers, red radish

Antipasto served on the table

Artisanal Italian Cold Cut Platter
Prosciutto di Parma 24-Month, Truffle Coppa, Mortadella with Pistachio, Spicy Salami

House-Pickled Vegetables & Sun-Blanched Tomatoes
Artisanal pickles, Taggiasca olives, sun-dried tomatoes, caper berries

Deconstructed Buffalo Mozzarella Caprese
Heirloom tomatoes, fresh buffalo mozzarella, Thai basil oil, 12-year aged balsamic caviar

Charcoal-Grilled Mediterranean Vegetables
Zucchini, eggplant, bell peppers, asparagus, mint salsa verde

Artisanal Bakery Basket & Condiments
Rosemary Focaccia, Charcoal Grissini, Sourdough rolls, EVOO, 12-year Balsamic

Salad & Cold Appetizer

Organic Hydroponic Greens Bar
Frisée, rocket, radicchio, heirloom cucumber, baby carrots, sweet corn, roasted beetroot

Warm Charred Lăng Cô Calamari Salad
Baby potatoes, caperberries, sun-dried tomatoes, lemon-thyme dressing

Roasted Turkey Char-Siu & Green Mango
Julienne green mango, crushed roasted peanuts, fresh mint, sweet chili lime dressing

Grilled Globe Artichoke & Black Olive Salad
Sun-dried tomato confit, toasted pine nuts, extra virgin olive oi

Wild Arugula & Smoked Turkey Breast
Caramelized walnuts, shaved Parmigiano, roasted fig vinaigrette

Superfood Quinoa & Pomegranate Salad
Toasted pistachios, fresh mint, cucumber, citrus-honey dressing

Dressing & Condiments: Aged Balsamic Vinaigrette, Passion Fruit Citrus Dressing, Creamy Truffle Mayo, Korean Kimchi

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Festive Side Dishes

Honey-Thyme Roasted Delicata Pumpkin
Toasted pumpkin seeds, maple drizzle

Signature Tiger Prawn & Pineapple Jasmine Fried Rice
Crispy shallots, spring onions, sesame oil

Truffled Robuchon Potato Puré
Velvety butter potato purée, white truffle oil

Slow-Braised Angus Beef & Root Vegetable Ragout
Red wine reduction, baby carrots, pearl onions

Wok-Seared Lemongrass Chicken
Capsicum, roasted cashew nuts, scallions

Lăng Cô Seafood & BBQ Station

Lăng Cô Fresh Seafood Selection
Local Squid, Sweet Clams, Scallops with Herb Butter, Local Oysters with Ponzu, Tiger Prawns, Whole Red Snapper in Banana Leaf, Slipper Lobster with Garlic Butter, Mackerel Fillet

Premium Meats Selection
Australian Striploin Steak, Crispy Pork Belly, Lemongrass Wings

Gourmets & Condiments: Red Wine Jus, Green Peppercorn Sauce, Truffle Mushroom Cream, Lăng Cô Green Chili Seafood Sauce, House Satay, Chili-Lime Sea Salt

Festive Dessert Extravaganza

Valrhona Dark Chocolate Yuletide Log
Rich dark chocolate ganache, passionfruit insert

Vietnamese Robusta Coffee Tiramisu
Espresso-soaked ladyfingers, mascarpone cream

Valrhona Dark Chocolate Yuletide Log
Rich dark chocolate ganache, passionfruit insert

Vanilla Bean Crème Caramel
Silky custard, salted caramel crunch

Roasted Coconut & Cinnamon Crème Brûlée
Caramelized sugar crust, roasted coconut flakes

Traditional Christmas Pudding & Brandy Anglaise
Warm spiced pudding, aged brandy custard sauce