



SERENA
BRASSERIE

A DECEMBER
TO REMEMBER

JOYFUL TIDINGS
DINNER BUFFET MENU

24 & 25 December 2024 | 6:30pm to 10:30pm





SERENA

BRASSERIE

Cold Creation

Salad Bar

Butter Head, Red Frisee, Romaine, Oak Leaf, Arugula, Micro Cress

Condiments

Cherry Tomatoes, Kyuri Cucumber, Julienne Carrot, Red Onion Ring, Trio of Capsicum Slice, Red Cabbage, Corn Kernel, Baby Red Radish

Dressings

Anchovy Dressing, Thousand Island Dressing, French Dressing, Balsamic Dressing, Citrus Vinaigrette, Blue Cheese Dressing

Assorted Salami & Cold Cuts

Smoked Chicken Salami, Beef Meatloaf, Beef Pastrami, Home-made Smoked Salmon

Antipasto Jar

Marinated Olives, Marinated Capsicum, Marinated Eggplant, Marinated Young Corn, Marinated Carrot Herb, Artichoke Confit, Mushroom Confit, Cherry Tomatoes Confit, Garlic Confit

Terrine, Rillettes & Pâté

Chicken Apricot Terrine
Duck Rilette
Whole Poached Salmon with Fennel Pickle & Honey Mustard Dressing
Vegetables Mushroom Pâté

Compose Salad

Mixed Beans & Honey Balsamic with Arugula Salad
Classic Potato Salad with Crispy Beef Streaky
Classic Cobb Salad
Thai Chicken Salad with Lime Coriander
Som Tam - Thai Papaya Salad with Crispy Nuts & Fried Anchovies

Seafood on Paradise

Fresh Korean Oysters, Fresh Tiger Prawns, Half Shell Scallops, Black Mussels,
Queen's Crabs, Green Baby Lobsters, Chilli Manila Clam, Lokan Clam

Condiments

Lemon Wedges, Cocktail Sauce, Lemon & Cilantro Dip, Dill Sour Cream Sauce Tabasco

Japanese Sushi & Sashimi

Teka Maki, Kappa Maki, Tamago Maki, California Roll, Ebi Nigiri, Unagi Nigiri
Fresh Salmon, Butter Fish & Tuna Maguro

Sauces

Light Soy Sauce, Wasabi and Pickled Ginger

Cheese Board

Camembert Cheese, Blue Cheese, Edam, Emmental, Gruyère

Condiments

Dried Apricot, Dried Cranberry, Dried Mango, Green Grapes, Red Grapes, Baby Plums, Fresh Figs, Almond Nut, Walnut Nut, Pecan Nut, Sunflower Seed, Pumpkin Seed, Cheese Cracker, Grissini Stick, Charcoal, Paprika, Sesame Lavosh

The Soup Kettle

Soup

Lobster Bisque
Sup Ekor "Bening"

Bread Station

Freshly Baked Bakeries

French Baguette, Panettone, Whole Wheat Rolls, Focaccia, Sour Dough Bread

Pasta Station

Create Your Own Pasta

Parmigiano Parmesan Whole Wheel

Choice of Pasta

Potato Gnocchi, Tortellini Ricotta & Spinach, Spaghetti, Macaroni

Sauces

Alfredo, Carbonara

Condiments

Olives, Mushrooms, Tomato, Capsicum, Chilli Flakes, Turkey Bits, Beef Brisket

Mains

The Black Marble-Carving

Slow-cooked Roasted Prime Oven-Prepared Ribs
Baked Maple-glazed Pink Peppercorn Whole Chicken
Salmon en Croûte
Truffle Herb-crust Lamb

In the Jar

Pumpkin Risotto, Herbs Mushroom, Crispy Sage
Octopus Rendang, Turmeric Gravy, Tapioca Sambal
Sous Vide Stuffed Chicken Breast, Saffron Mashed Potato, Roasted Balsamic Garlic

On the Side

Yorkshire pudding, Chestnut Stuffing, Apple & Raisin Stuffing, Roasted Baby Potato,
Sautéed Herb Baby Vine Tomato, Roasted Brussels Sprout & Carrot, Creamy Spinach

Sauces

Shallot & Thyme Jus, Cranberry Sauce, Mint Jus Reduction, Balsamic Honey Sauce

Hot Dishes

Feta and Spinach Cannelloni
Crab Cakes with Romesco Sauce
Roasted Duck Confit with Red Cherry Reduction
Vanilla-roasted Orange Sweet Potato
Pear with Italian Parsley and Raisin
Fish Roulade with Creamy Lemon Butter Sauce
Creamed Kale and Gruyère Gratin

Savoury Pies

Lamb Shepherd Pie
Duck Pie & Caramelised Onion

Condiments

Mushroom Sauce, Creamy Horseradish Sauce, Aioli, Barbeque Sauce

Serena Hot Grill Plate

Fresh Tiger Prawn - in Aquarium

Sous Vide Station

Marinated Chicken Percik
Thai Green Curry Beef
Vegetables

Condiments

Som Tam, Achar Rampai, Kerabu Kerisik, Sweet Soy with Chilli





SERENA

BRASSERIE

'SLURP' Noodle Bowl

Mee Rebus with Traditional Condiment
Chicken Broth

Ingredients

Yellow Mee, Koay Teow, Flat Dried Noodle, Glass Noodle,
Fish Cake, Chicken Slice, Siew Pak Choy, Beansprouts,
Calamansi, Boiled Egg, Coriander Leaf, Lime, Red Chilli,
Spring Onions, Fried Shallot, Garlic Chilli Oil

The Terrace BBQ

Oven Baked Rosemary Whole Lamb
Balinese Baked Fish in Banana Leaves
Slipper Lobster Percik
Jumbo Chicken Sausage
Grilled Garlic Bread
Grilled Vegetables Skewer

On the Side

Corn on Cob, Roasted New Potato, Tomato Salsa

Sauces

Chimichurri, Smoky Barbecue, Black Pepper

Sweets Bar

Desserts

Christmas Candy Cane
Ginger Bread Man
Lollipop
Christmas Cookies
Assorted Chocolate Praline
Christmas Pudding/Sticky Chocolate Pudding
Christmas Stollen
Black Forest Yule Log/Coffee Yule Log
Pistachio Prune Yule Log/Traditional Chocolate Yule Log
Coffee Panna Cotta
Classic Tiramisu
Blueberry Tart
Caramelised Seasalt Crème Brûlée
Speculaas Chocolate Whip with Poached Pear
Banoffee Pie
Chilled Cheese Strawberry Cream Yule Log
Marshmallows Nougat
Assorted Kuih

Ice Cream

Assorted Ice Cream
New Zealand Kapita Ice Cream

Sauces

Mango Sauce, Chocolate Sauce and Raspberry Coulis

Condiments

Cone, Chocolate Chips, Almond Flakes, M&M's, Chocolate Rice

ABC Station with Condiments

Dark Chocolate Fountain

Marshmallow, Strawberry, Dates, Ladyfingers,
Dried Apricot, Dried Mango and Melon Balls

Tropical Fruit

Mixed Local Seasonal Fruit

Sliced Watermelon, Papaya, Rock Melon, Dragon Fruit, Honeydew,
Pineapple, Banana

