

MARRIOTT

CAFE

FRESHNESS REDEFINED

Christmas 3-Course Set Menu 24 & 25 December 2020

Appetiser

Freshly Baked Rye Bread with Walnuts, Cranberries Sourdough & Butter (V)

Seafood Platter - Boston Lobster, Snow Crab Legs, Poached Prawns,
Cocktail Sauce & Lemon

Starters (Choice of 1)

Ham Hock Terrine with Baked Apple Puree, Celeriac & Granny Smith Slaw (P)

Home Cured Salmon with Beetroot, Gin Crème Fraîche, Salmon Roe & Yuzu Gel

Wild Mushroom & Chestnut Crème Soup with Chestnut Crumbs, Truffle Oil
& Edible Flowers (V)

Tomato Tartare with Honey Roasted Fig, Burrata, Rye Bread & Balsamic Reduction (V)

Mains (Choice of 1)

Slow-Roasted Turkey with Caramelised Chestnuts, Brussels Sprouts, Roasted Potato
& Cranberry Jus

Iberico Pork Cutlet with Braised Chicory, Buttered Vegetables & Robert Sauce (P)

Pine Nut & Herb Crusted Cod Fish with Goat Cheese & Cauliflower Puree, Chive & Dill Oil
& Sauce Vierge

Australian Angus Roast Striploin with Yorkshire Pudding, Mashed Potatoes,
Roasted Vegetables & Madeira Gravy (Top up of \$18++ per order)

Mushroom Risotto with Black Truffle & Parmigiano-Reggiano (V)

Desserts (Choice of 1)

Christmas Pudding with Brandy Chantilly & Gingerbread Ice Cream

Choco-Chestnut Tart with Rum Whipped Cream

Duo of Christmas Logs:
Strawberry Champagne and
Pistachio Mango Log Cake

Live Station

Maple Glazed Leg Ham with Cinnamon Pineapple Sauce (P)

**\$108++ per person
(inclusive of free flow of beer & wine)**

(V) Vegetarian (P) Contains Pork

Prices are subject to 10% service charge & 7% Goods and Services Tax (GST).
**The Chef reserves the right to make some changes to the menu, depending
on freshness and availability of ingredients