

# HILTON FESTIVE SEMI-BUFFET BRUNCH 12:30pm to 3pm

**Christmas Day**

**Fri, 25 Dec • \$128++  
per person**

**Sun, 27 Dec &**

**3 Jan 2021 •**

**\$108++ per person**

includes 1 choice of  
Main, unlimited à la  
carte gourmet dishes,  
desserts & non  
alcoholic beverages

**Top up for free flow  
alcoholic beverages:**

**Add \$30** free flow  
prosecco & wine

**Add \$50** free flow  
prosecco, wine &  
Champagne

## Select 1 Main

**Chargrilled beef tenderloin**  
with black truffle sauce  
\*\*\*

**Pan-seared sea bream**  
with Mediterranean sauce  
\*\*\*

**Marinated lamb T-bone**  
with homemade  
barbecue sauce  
\*\*\*

**Veal shank osso buco**  
with red wine jus  
\*\*\*

**Pistachio stuffed  
turkey roulade**  
with giblet sauce &  
apple chutney  
\*\*\*

**Tian of roasted vegetables**  
with basil tomato sauce

**All mains are served with**  
mushroom chestnut risotto,  
grilled green asparagus &  
herb-roasted baby potatoes

Prices are subject to 10% service charge and GST. Our food may contain traces of food allergens. Kindly approach our service team if you have any special dietary needs or food allergies.

# **HILTON FESTIVE SEMI-BUFFET BRUNCH**

**12:30pm to 3pm**

## **Unlimited À La Carte Dishes**

Served to table

### **Fresh Seafood Platter**

Maine lobster, Tiger prawns, Black mussels,  
King crab legs, Freshly shucked oysters  
with condiments

### **Chef's Specialty Dishes**

Apple & foie gras terrine  
Salmon tartar sesame dressing  
Crab cake with celeriac remoulade  
Wagyu beef truffle Scotch egg  
Egg benedict with smoked salmon

### **Assorted Mason Jar Salads**

Yellow peach panzanella salad with Parma ham  
Turkey caesar salad  
Roasted hazelnut Waldorf salad

### **Festive Delights**

Roasted whole turkey  
Honey glazed ham  
served with tomato confit, brussel sprouts,  
glazed butternut squash

### **Gourmet Pasta**

Truffle ravioli with porcini foam  
Lobster Mac & Cheese

Prices are subject to 10% service charge and GST. Our food may contain traces of food allergens. Kindly approach our service team if you have any special dietary needs or food allergies.

# **HILTON FESTIVE SEMI-BUFFET BRUNCH**

**12:30pm to 3pm**

## **Unlimited Festive Cheese & Desserts**

Served to table

### **Mini Desserts Platter**

Classic pumpkin tart, Gingerbread man tart, Blueberry honey yoghurt cake, Marron glacé, Homemade mince pies, macarons, Igloo fruit cake, Rum & raisins madeleine, Stollen, Gingerbread spiced gelato waffles

### **Christmas Yule Log**

Smoked caramel Oriado 60% chocolate yule log  
Cheesecake yule log  
Matcha roasted chestnut yule log

### **Tropical Mixed Fruits**

### **Artisan Three-Cheese Platter**

Quince paste, truffle honey, dried fruits & crackers

Prices are subject to 10% service charge and GST. Our food may contain traces of food allergens. Kindly approach our service team if you have any special dietary needs or food allergies.