

CHRISTMAS EVE DINNER BUFFET AT AMBER
24 DECEMBER 2022

APPETIZER & SOUP

- 🌿 Salmon maki roll
- 🌿 Chicken liver parfait on toast
- 🌿 Shrimp toast
- 🌿 Cappuccino pumpkin soup
- 🌿 Spinach & arugula salad
- 🌿 Organic salad bar with condiments
- 🌿 Roaster cabbage salad
with orange honey bee vinaigrette
- 🌿 Italian style macaroni and cheese
- 🌿 Roasted Brussel sprouts
- 🌿 Carrots and sweet red peppers

MAIN COURSE

- 🌿 Thyme and sage roasted turkey with a savory bread stuffing and x'mas bread rolls and garlic butter, cranberry relish, roasted potato and turkey gravy
- 🌿 Christmas roast ham strip over the rosemary and roughly chop and throw in the carrots and celery, with the bay leaves, peppercorns and bouquet grain with Dijon cream sauce.
- 🌿 Beef wellington duxelles marinated Australian beef tenderloin

STATION

- 🌿 Japanese tuna saku & fresh salmon sashimi and condiments

SEAFOOD STATION

From the sea

- 🌿 Authentic amber signature local seafood with condiments
- 🌿 Catch of the day whole sea bass grilled with local coconut oil and oriental herbs & spices
- 🌿 Grilled local calamari & tiger prawn
- 🌿 Gulf of Thailand prawns
- 🌿 Steamed blue crab
- 🌿 Canadian lobster marinated in dill & herbs
- 🌿 Lemon myrtle marinated red seabass

MEAT STATION

From the grilled

- 🌿 Lamb kebab with aromatic fresh herbs and garlic
- 🌿 Pork shashlik with rubbed spice of onion, hot paprika, coriander, marjoram, nutmeg, allspice, black pepper & stuffed with herbs
- 🌿 Sliced spring chicken with black truffle chicken jus
- 🌿 Shish kebab with gourmet prime beef rib joint, celery stick, parsley root carrot, onion ground, ginger, beef stock, lemon & sour cream

DESSERT

- 🌿 Homemade spiced apple & plum cobbler with cinnamon ice cream
- 🌿 Freshly baked cheesecake
- 🌿 Christmas pudding fondant with chocolate ganache to crumb coat the cake instead of butter cream
- 🌿 Fresh fruits