



Thanksgiving

DINNER BUFFET

De Forni
Ristorante Italiano

\$59++ FOR THANKSGIVING BUFFET

**\$87++ WITH FREE-FLOW WINES, BEERS AND
YOUR FAVOURITE COCKTAIL BY AMINE STAMBOULI**

\$28++ PER CHILD UNDER 12 YEARS OLD

Roasted Turkey

Salad Bar

Kaiware Daikon Shoots, Asparagus & Snow Peas with Sesame Seed
Sliced Tomato, Broccoli, Cauliflower, Pink Radish, Mixed Salad Leaves, Sweet Corn

Fresh Seafood

Tiger Prawn, New Zealand Mussel,
Crab Flower, River Prawn,
Japanese Caviar with Condiments and Melba Toast

Cold Cuts

Fried Quail Salad, Fresh Lime & Ginger Dressing
Beetroot Cubes with Goat Cheese Crumble
Italian Seafood Salad with Cherry Tomatoes & Black Olives
Parma Ham, Simonini Spianata Piccante, Simonini Mortadella Salmon Larb
Smoked Salmon & Dill Marinated Salmon with Fine Shallots & Capers
Thai Spicy Seafood Salad, Tomato, Onion, Dressing Marinated Olives,
Feta Cheese, Sun Dried Tomato, Mixed Pickles Grilled Zucchini,
Asparagus, Mushroom, Eggplant, Colored Capsicums Snapper Carpaccio,
Coriander Pesto Sauce
Foie Gras Crème Brûlée

Assorted Cheeses From Europe & Artisan Homemade Breads

On the Barbecue

River Prawn, New Zealand Mussels, Calamari,
Red Snapper, Tuna, Salmon Steak, Sea Bass Steak,
Lamb Cutlets, Pork Chops

Soup

Seafood Tom Yum
Lobster Bisque

Carving Station

Prime Ribs, Whole Garoupa Fish with Herb Crust
French Beans with Almonds & Shallots
Baked Spinach, Pumpkin with Bacon

Pasta Station

Home Made Squid Ink Rigatoni
Spaghetti
Vongole, Carbonara Sauce, Bolognese Sauce

Western Station

Grilled Pork Medallions with Sautéed Spinach, Mushroom Cream Sauce
Confit Crispy Duck with Grand Marnier Sauce
Pan Fried Salmon with a Potato Bacon & Leek Stew
Beef Tenderloin, Wild Mushrooms & Foie Gras Sauce
Sautéed Mixed Vegetables
Potato Gratin

Asian Station

Steamed Rice
Fried Rice with Crab Meat
Pineapple Curry with River Prawn
Stir Fried Mixed Vegetables with Prawns & Garlic
Barbecue Pork Ribs with Teppanyaki Sauce
Stir Fry Chicken with Cashew Nuts
Crispy Sea Bass in Banana Leafs "Amok"

Fresh Fruits

Papaya, Watermelon Yellow & Red, Dragon Fruit, Cantaloupe,
Pineapple, Pomelo, Guava, Passion Fruit, Kiwi Wedges,
Strawberry, Mandarin, Green Grapes & Black Grapes, Sunkist Oranges

Sweet Temptation

Apple Pie, Brownies, Cheese Cake, Crème Caramel, Churros,
Pecan & Nuts Caramel Tart,
Fruit Salad, Crème Brûlée, Ice cream Selection