

KARMAGROUP.COM

WE CREATE... EXPERIENCES

CHRISTMAS BRUNCH

INDULGE IN A FESTIVE BUFFET FEAST WITH A STUNNING SEA VIEW

CHILLED

Farine Artisan Breads, holiday spiced compound butters
Wild Rice Salad, dried cranberries, pecans, apple, feta, balsamic dressing
Poached Prawns, marie rose and spicy mango gastrique
Chicken Liver Pate, caramelized red onion, sage, marsala wine
Deviled Eggs, crispy bacon crumble, gorgonzola
Brown Sugar Glazed Ham, caramelized pineapple, maraschino cherries
Leafy Salad with a variety of dressings and condiments

HOT

Wagyu Prime Rib Carving Station, truffled beef ju
Lobster and Corn Chowder, white clam and fennel
Confit Duck Leg, port, orange and honey jus
Import Salmon, tomato olive fondue, salsa verde
Potato Gratin, fontina and sage

Ricotta Mushroom Ravioli, wild mushroom cream, sauteed spinach, thyme, pinenuts

Roast Pumpkin, cinnamon spice, brown sugar

Towning Bases of Samuela, Jack Company of Samuela, and the samuela spinach, thyme, pinenuts

Turnips, Parsnips, Baby Carrots and English Peas, basil and pistachio nut butter •

DESSERT CHRISTMAS PLATTER

Cinnamon Spiced Milk Tart, kintamani orange marmalade
Pumpkin Pie, whiskey sabayon
Christmas Cookies
Malva Pudding, eggnog creme anglaise
Poached Pear Tartlets, mulled wine, orange creme pate



SAVOUR THE SEASON WITH AN EXQUISITE **FOUR-COURSE SET MENU**

6PM ONWARDS IDR 495++ PER PERSON

Price are listed in '000' Indonesian Rupiah and subject to 10% service charge & 11% government tax

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Q di MARE RESTAURANT



CHRISTMAS DINNER

SAVOUR THE SEASON WITH AN EXQUISITE FOUR-COURSE SET MENU

AMUSE BOUCHE

Shaved Fennel Salad with blood orange, pomegranate and pecorino

STARTER

Celeriac Risotto • with hazelnuts, carmelised celeriac and extra virgin olive oil

MAIN COURSE

Crispy Chicken Thigh over polenta, with black plums and rosemary

DESSERT

Dark Chocolate Semifreddo cherry gastrique, vanilla chantilly cream

