



Christmas Day Sparkling Brunch 2011

Enjoy free-flow sparkling, red & white wines with a sumptuous spread of traditional Christmas fare and Halia creations:

Cold

Pink Peppercorn Crusted Yellow Fin Tuna with Salsa Verde
Beef Carpaccio with Rocket, Lemon, Parmesan and Truffle Oil
Vine Ripened Beef Tomato, Bocconcini, Pea Shoots and Olive Oil
White Prawn on Butter Lettuce, Cucumber, Tomato and Piquant Mayonnaise
Prosciutto with Apple Chutney, Celery and Pesto
Sautéed Globe Artichoke, Mushroom, Baby Asparagus and Sherry Dressing
Mesclun Salad with Balsamic Vinaigrette

Soup

Mushroom and Chestnut
Bread rolls and Butter

Hot

Poached Eggs, Dill Hollandaise, Spinach, Tomato and Swiss Brown Mushroom on Brioche
Back Bacon and Pork Sausage
Fisherman's Stew of Black Mussel, Sea Bass Fillet, White Prawn and Hokkaido Scallop
in Tomato, Garlic, Shallot and White Wine Seafood Broth
Ocean Trout en Croute with Tarragon Cream Sauce
Whole Duck Stuffed with Pistachio and Fine Herbs, Black Pepper and Plum Sauce
Rangers Valley Wagyu Round Roast with Wholegrain Mustard and Mushroom Jus
Dauphinoise Potato
Buttered Brussels Sprout
Honey Roasted Carrot and Parsnip
Roasted Pumpkin and Balsamic Glazed Yellow Onion

Live station

Roasted Lamb Shoulder
Honey Glazed Ham
Roasted Turkey

Carving condiment

Mint Sauce, Green Peppercorn, Dijon Mustard, Horseradish, Cranberry Sauce



Egg Station

Fried, Scrambled, Poached, Omelette

Pasta Station

Penne or Spaghettini

White Prawn, Prosciutto, Smoked Chicken, Mushroom, Shallot,
Roast Peppers, Sundried Tomato, Kalamata Olive
Napolitano, White Wine Cream or Basil Pesto

Dessert

Traditional Festive Stollen
Christmas Pudding and Brandy Cream
Chocolate and Praline Crunch
Cookies and Cream Baked Cheese Cake
Pumpkin Pie with Ginger Butter Scotch
Crème Caramel
Mixed Berry Tart
Pecan Pie
Peach Frangipane
Strawberry Shortcake
Fruit Platter

\$88++ without Alcohol
\$108++ with Alcohol
\$38++ Child (10 years and below)

Enquiries & Reservations:

Alice Tang at (65) 6287 0711 (office hours) or email alictang@halia.com.sg

Terms & Conditions

- 1) Reservations & full payment in advance are required for confirmation of booking.
- 2) Last Seating is at 2.45pm.
- 3) Buffet & wine service conclude at 3.30pm.
- 4) Prices are subject to 10% service charge & prevailing GST.