

# 1911

RESTAURANT & BAR

## COLD APPETIZERS & SALADS

Poached Turkey & Fennel Salad, Waldorf Salad, Greek Salad, Russian Salad, Leek & Potato Salad, Chicken Vitello Tonnato, Classic Carpaccio Al Tartufo, Selection of Homemade Dips, Tartars, Tapenades, Caponatas, Condiments & Dressings...

## SALMON STATION

Dill Salmon Gravlox, Beet Root Cured Atlantic Salmon, Smoked Norwegian Salmon Salmon Martinis, Salmon Tarts, Salmon Blinis Canapes...

## JAPANESE SUSHI

Inari Vegetable Sushi, Avocado & Chukka Wakame Roll, Teriyaki Tofu & Asparagus Roll, Cucumber and Cream Cheese Tempura Pearl, Oshinko, Salmon Dragon, Avocado, Mango Roll, Prawn Tempura Roll, Spicy Sriracha Tuna Cilantro Roll, Salmon Nigri, Tuna Nigri, Yellow Tail Nigri, Tuna Tataki, Salmon Tataki...

## COLD SEAFOOD

Bouillabaisse Poached Lobster, Fresh Water Scampi, Lemongrass Prawns  
Shrimp Cocktail, Blue Crabs, Volanti Lobster Salad...

### Shucked Oysters

Shallot Vinegar Dressing / White Wine Sabayon / Crème Fraiche Mornay

## ASIAN CORNER

Maki, Sushi, Sashimi, Tatakis & Rolls, Unagi, Salmon Roll, Wakame & Sesame, Black Sesame Dill & Scallion, Galangal Orange & Soya, BBQ Char Siu Pork, Pork Ramen, Silken Tofu - Red Miso & Sesame, Yellow Curry & Onion, Supreme Soy & Chives...

## PREMIUM CHARCUTERIE TERRINES CHEESES

24 months Prosciutto Di Parma, Black Forest Ham, North Italian Speck, Mustard Pork Belly, Saucisson, Artichoke Rillettes, Mushroom Pate, Provencal Vegetable Terrine, Duck Rillettes, Pate en Croute, Turkey Pistachio Terrine, Artisan Cheese Wheels, Reblochon, Camembert, Moony Aged Cheddar, Tete Des Moines, Pont L'evêque, Assortment of Condiments, Chutneys, Mustards, Whipped Butters...

# THE GRAND Christmas BRUNCH 2025



by Executive Chef Michael Andreas Gremer

25th December

9500++ | 2800++ for kids (6-12years)

## PREMIUM GRILL STATION

### Fish, Seafood, Meats, Steaks & Skewers

Chili Garlic Barramundi Fillet, Gindara Cod in Banana Leaf, Rock Lobsters, New Zealand Lamb Chops, Chicken French Cuts, Lamb Kebab, Chicken Tikka, Lemon Prawns...

## HOT INDIAN & CONTINENTAL SELECTION

**Indian** - Malabar Fish Curry, Laal Maas Mutton, Stuffed Gucci Palak

**Continental** - Duck Leg Confit, Basque Style Chicken, Lamb Navarin  
Pan-roasted Seabass, Scallops French Style

## SAN GIMIGNANO

Handmade Black Truffle Ravioli, Freshly Baked Mini Pizzas, Signature Pastas, Lamb & Porcini Ragù, Chicken Alla Milanese Osso Bucco...

## FESTIVE CARVINGS

Slow Roast Festive Turkey, Pineapple & Maple Glazed Ham on the Bone, Nordic Style Pork Belly Roast, Lamb Raan with a vast selection of side dishes & condiments...

## SPICE ROUTE

Thai Mango Salad, Asian Spring Rolls, Kerala Style Prawns, Ginger Garlic Glazed Pork Ribs, Peranakan Chicken Curry Puffs Thai Green Vegetable Curry...

## SIGNATURE DIM SUM STATION

Har Gao Shrimp, Chicken Shu Mai, Mushroom Chestnut Crystal Edamame Teo Chew Crystal, Sesame Prawn, Chicken Mantou Fresh Shitake and Scallion, Dips & Sauces...

## LOBSTER STATION

Lobster Meuniere, Lobster Cannelloni, Lobster Thermidor, Asian Lobster, Black Pepper Fried Lobster...

## KIDS BUFFET

Chicken Nugget, Mini Sausage Sandwich, Fish Sliders, Macaroni & Cheese, Chicken Fried Rice, Vegetable Spring Roll, Mozzarella Cheese Stick, Tomato Croquette, Vegetable Fried Rice, Hazelnut Praline Yule Log, Black Forest Yule Log, Festive Cookies...

## FESTIVE SWEETS & DESSERTS

Hazelnut Praline Yule Log, Black Forest Yule Log, Marzipan Stollen, Dundee Cake, Mince Pies, English Trifle, Tiramisu, St. Honore Chestnut Mont Blanc, Passion Pavlova, Banana Dulce De Leche, Pecan Nut Toffee Pie, Lemon Meringue Tart, Blueberry Lavender Cheesecake, Imperial Sacher Swirl, Cherry Clafoutis, Chocolate Fountain, Chocolates & Truffles, Crepe Suzette...