

YOUR JOURNEY BEGINS HERE



UNVEILING A

# REALM OF WONDERS

Step into a mystical realm where extraordinary meals captivate your hearts and appetites. Journey into the heart of Christmas and experience an unforgettable feast! Choose from an enticing array of spreads artfully and thoughtfully prepared by joyful elves- who delight in satiating any and all palates.



## Early Bird Special\*

Limited to the first 200 redemptions

Order before 1<sup>st</sup> December 2023 to delight in:

1. **50% off Petite Luscious Chocolate Ganache Yule Log (500g)**

(worth \$46.80) with an order of Christmas Mini Buffet

OR

2. **50% off Luscious Chocolate Ganache Yule Log (800g)**

(worth \$58.80) with an order of Christmas Buffet Menu

\* T&Cs apply

Limited to one redemption per order per customer  
Not applicable for deliveries on 22<sup>nd</sup> December 2023



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1. Beef Wellington
2. Slow Roasted Spiced Whole Leg of Lamb
3. Christmas Seafood Salad
4. Chendol with Azuki Red Beans in Shooter
5. Passion Fruit Panna Cotta with Tropical Fruit Compote
6. Classic Roasted Turkey with Chestnut Stuffing

# An Enchanting Extravaganza

The heart of our whimsy woodlands beholds a mesmerising Buffet of your dreams. Explore an enchanting variety of options, each featuring a fascinating tale for a truly memorable Christmas!

## Making Merry

**\$26.00 per guest** (\$28.08 w/GST)

*Min. 40 guests*

### Elven Stories

- 1. **Greek Feta Salad with Watermelon and Lemon Oregano Vinaigrette**

### Frosty Fables

Honey Glazed Chicken Ham with Gingerbread  
Apricot Pineapple Sauce

### Medley of Joys

- 3. **Sticky Toffee Chicken with Luscious Prune Caramel Glaze** ✦

Golden Batter Fish Fillets with Spiced Chicken Floss

- 2. **Butter Poached Broccoli with Garlic Raisin Sauce and Celeriac** ✦

Roasted Trio Potatoes with Glazed Pineapple and Crispy Turkey Bacon  
Spiced Kabocha Squash Pasta with Walnuts

OR

Zucchini Fried Rice with Chipolata Sausages

### Joyous Treats

Snickerdoodle Cake with Cinnamon Cream  
Mixed Berries Linzer Tart Cake

OR

Darling Apricot Tartlets with Pistachios **(+\$1.00/guest)**

### Refreshing Beverage

Roselle Drink

*(Reduced Sugar, Packed with Antioxidants)*

✦ New

# Gleeful Marvels

**\$35.00 per guest (\$37.80 w/GST)**

Min. 30 guests

## Santa's Treasures

- 1 Grilled Pear and Ham Salad with Redcurrant Dressing ✦

## Holiday Tales

- 6 Charcoal Fried Chicken with Dragon Fruit Dip ✦  
Feta Cheese Baked Snapper Fillets with Tobiko in Basil Oil
- 3 Sautéed Mussels and Prawns with Fusion of Almond Pesto and Thai Basil Leaves ✦
- 2 Meatballs and Duo Sausages with Smoked Blueberry Glaze ✦  
Stir-fried Butter Garlic Asparagus, Brussels Sprouts and Cauliflower ✦  
Furikake Duo Potatoes with Smoked Cheddar Cheese Dip ✦  
Spaghetti with White Clams, Turkey Bacon, and Cherry Tomatoes

OR

Butter Saffron Pilaf Brown Rice with Nuts and Dried Fruits

## Santa's Sweets and Treats

- 4 Darling Apricot Tartlets with Pistachios
- 7 Chendol with Azuki Red Beans in Shooter

## Celebratory Toast

Lemongrass Pandan Drink  
*(Reduced Sugar, Healthy and Detoxifying)*

✦ New

# Holly Jolly Harvest

**\$45.00 per guest (\$48.60 w/GST)**

Min. 30 guests

## Mistletoe Munch

- ✦ Pickled Beetroot and Smoked Duck Salad with Ricotta Crumble

## Ocean's Gems

Ocean's Treasures on Platter  
*(Smoked Salmon, Vietnamese-style Scallops and Gambas al Ajillo)*

## Winter Twists

Roast Grain-fed Beef Tenderloin  
with Chestnut Au Jus and Honey Balsamic Roasted Vegetables

## Jolly Splendour

- ✦ Orange Roasted Turkey Breast with Redcurrant and Apple Sauce
- ✦ Baked Fillets of Salmon in Creamy Aged Pu-erh
- ✦ Meatballs and Duo Sausages with Smoked Blueberry Glaze 2 ✦  
✦ Elyen Roasted Kabocha and Potatoes with Green Tahini Dip
- ✦ Garden Veggies with Duo Cherry Tomato Sauce and Water Chestnuts
- ✦ Enchanting Sautéed Spaghetti with Fresh Prawns and Taro Cream 5 ✦

OR

Wakame Fried Rice with Clams and Dried Shrimps

## Elves' Bakes

- Darling Apricot Tartlets with Pistachios 4 ✦
- Chendol with Azuki Red Beans in Shooter (50% each) 7 ✦  
Passion Fruit Panna Cotta with Tropical Fruit Compote (50% each)
- ✦ Festive Trio Cake Platter

## Snowfall Serenade

Peach Muscat Drink  
*(Reduced Sugar, Packed with Vitamins)*

✦ New



# Fairytale Forest Feast

**\$68.00 per guest (\$73.44 w/GST)**

Min. 30 guests

Comes with Complimentary  
Whimsical Woodlands Christmas Thematic Setup



## Starlight Feast

- 3. Baked Breaded Mushrooms and Strawberry Salad with Peach Dressing ✦

Christmas Apple Salad with Passion Fruit Aioli, Grapes and Shrimps

## Majestic Grandeur

- 4. Grazing Platter  
*(Beef Pastrami, Vietnamese-style Scallops, Gambas al Ajillo, Assorted Cold Cuts, Brie Cheese, Gouda Cheese Wedges, Antipasto, Dried Fruits, Crackers)*

## Hearty Soup

Asian Fish Maw with Traditional Crustacean Nage

## Holiday Magic

Coffee Confit of Beef Tenderloin with Dark Roast Coffee Jus

OR

Slow Roasted Spiced Whole Leg of Lamb

## Snowfall Serenade

Peach Muscat Drink  
*(Reduced Sugar, Packed with Vitamins)*

## Dazzling Whimsy

- 2. Orange Roasted Turkey Breast with Redcurrant and Apple Sauce ✦

- 5. Furikake-crusted Fillets of Salmon with Rich Matcha Crème ✦

Elven Roasted Kabocha and Potatoes with Green Tahini Dip ✦

Nagaimo Roots with Asparagus and Garlic Butter Sauce

Creamy Mala Spaghettini with Sausages and Prawns

OR

- 6. Miso Takikomi Pilaf Rice with Seaweed Chicken Floss ✦

## Desserts of Dreams

- 1. Mrs Claus' Secret Recipe Lemon Tart ✦

Mixed Berries Linzer Tart Cake

Chendol with Azuki Red Beans in Shooter (50% each)

- 7. Passion Fruit Panna Cotta with Tropical Fruit Compote (50% each)

Mystic Hazelnut Chocolate Log Cake ✦