

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 1st 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 22nd December 2023



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

Santa's Mini Soirée

Delve deeper into our whimsy forest of delights, to discover a medley of symphonies. Each bite from our Mini Buffets is a treasure trove of dreams.

St. Nick's Gift

MINI BUFFET

\$26.99 per guest (\$29.15 w/GST)

Min. 20 guests

Blissful Gems

Grilled Pear and Ham Salad with Redcurrant Dressing
Honey Baked Chicken Ham **OR** Festive Duo Sausages

Dawn of Joy

- 4. Truffle Chicken Chasseur with Couscous Puff ✦
Feta Cheese Baked Fish Fillets with Tobiko in Basil Oil
- 2. Furikake Duo Potatoes with Smoked Cheddar Cheese Dip ✦
- 3. Garden Veggies with Duo Cherry Tomato Sauce and Water Chestnuts ✦
Spaghetti with White Clams, Turkey Bacon, and Cherry Tomatoes
OR
- 1. Zucchini Fried Rice with Chipolata Sausages

Rudolph's Delight

Mixed Berries Linzer Tart Cake



Food will be served in microwaveable containers

✦ New

Yuletide Splendour

MINI BUFFET

\$32.99 per guest (\$35.63 w/GST)

Min. 15 guests

Noel's Gifts

Baked Breaded Mushrooms and Strawberry Salad with Peach Dressing ✦
Honey Baked Chicken Ham **OR** Festive Duo Sausages

Festive Fancies

- 1** Roast Grain-fed Beef Tenderloin with Chestnut Au Jus and Honey Balsamic Roasted Vegetables
- OR**
- 6** Orange Roasted Turkey Breast with Redcurrant and Apple Sauce ✦

Elf Specials

- Charcoal Fried Chicken with Dragon Fruit Dip ✦
- 5** Baked Fillets of Salmon in Creamy Aged Pu-erh ✦
- 4** Elven Roasted Kabocha and Potatoes with Green Tahini Dip ✦
- Stir-fried Butter Garlic Asparagus, Brussels Sprouts and Cauliflower ✦
- 2** Enchanting Sautéed Spaghetti with Fresh Prawns and Taro Cream ✦
- OR**
- Miso Takikomi Pilaf Rice with Seaweed Chicken Floss ✦

Timeless Sparkles

- 3** Darling Apricot Tartlets with Pistachios

Food will be served in microwaveable containers

Splendid Tales

MINI BUFFET

\$25.99 per guest (\$28.07 w/GST)

Min. 20 guests

Choose 1 item each from the 1st 8 categories

Celestial Glamour

MINI BUFFET

\$29.99 per guest (\$32.39 w/GST)

Min. 15 guests

Choose 1 item each from all 9 categories

Elven Delicacies

2 Mediterranean Cucumber Salad OR Mixed Green Garden Salad OR Greek Feta Salad with Watermelon and Lemon Oregano Vinaigrette

Baked Fish with Mango Salsa OR Dory Fillet with Royal Thai Sauce
OR Breaded Dory with Honey Sriracha Dip

Honey Chicken with Cashew Nuts
OR Crispy Chicken with Mexican Mayo Dip ✦✦

3 OR Orange Cranberry Grilled Chicken
OR Founder's Signature Curry Chicken (+\$2.50/guest)

Sautéed Garden Vegetables in Butter Glaze

4 OR Festive Roasted Vegetables OR Sautéed Broccoli with Almond Flakes

Fried Dough Fritters with Calamari Paste OR Panko Breaded Scallop Cake

Butter Rice with Nuts and Raisins ✦✦

OR Sin Chow Mee Hoon OR Honey Chicken Ham Fried Rice

1 OR Sundried Tomato Penne Pasta (+\$0.80/guest) ✦✦

Mystical Savouries

Honey Glazed Chicken Ham with Gingerbread Apricot Pineapple Sauce
OR Festive Duo Sausages

Magical Sweets and Specials

Jingle Ice Jelly with Fruit Cocktail OR Jolly Almond Jelly with Longan

Only for Celestial Glamour

Petite Christmas Sushi Platter OR Stir Fried Beef with Capsicums

OR Ebi Prawn with Mustard Mayo ✦✦

OR Sautéed Prawns with White Clam Sauce

✦✦ New

Food will be served in microwaveable containers