

24th November 2022

Two Seating Options:
5.30pm-8pm, 8pm-10.30pm

Thanksgiving

BUFFET DINNER

\$78⁺⁺
per
adult

\$38⁺⁺
per
child
(4-8 years old)

Exclusively at Riverside Point outlet only.

SOUP & SALADS

Butternut Squash Soup, assorted bread rolls ✓

Classic Caesar Salad, with baby romaine, mizuna, hard-boiled eggs, chirimen, cherry tomatoes and croutons

Superfood Bowl Salad, kale, red cabbage, quinoa, honey mustard, cranberries ✓

CANAPES

Ocean Trout Tartare, tartlet of cured trout, salmon roe, wasabi

Truffled Crab Pasta, caviar-tobiko medley, blue swimmer's crab

Prawn and Basil Beignet, chilli crab sauce

Foie Gras Bruschetta, kueh lapis, mango chutney

Firecracker Chicken, sze chuan spice, curry dip, popping rocks

Rilletto of Braised Beef and Pastrami, pickled pearl onion

Wagyu Beef Skewers, Asian vinaigrette, aburi

SEAFOOD ON ICE

N2 French Oysters, mignonette dressing

Sweet Tiger Prawns, cocktail sauce, tarragon

Hokkaido Scallops Carpaccio, yuzu ponzu, caviar-tobiko medley

Poached Octopus Leg, galician style

Medley of Hamachi and Shiro Maguro, green pepper vinaigrette

ENTREES/SIDES

Oyster Stuffing, corn bread, hyogo oysters, garlic brats sausages ✓

Heirloom Sweet Potato Mash, torched marshmallows

Traditional Potato Gratin, with camembert cheese, caramelised onions and sautéed mushrooms ✓

Meatless Lasagna, pasta sheet, ricotta, homemade tomato sauce ✓

Charred Broccolini, smoked oil, almond flakes, orange zest ✓

ROASTS

Ocean Perch Papillote, crushed potatoes, fresh seafood, laksa cream sauce

Stuffed Pork Tomahawk Schnitzel, mixed herb stuffing, wholegrain mustard sauce, assorted sausages, five-onion chutney

Lamb 3 Ways, Chargrilled Lamb Rump, homemade lamb kofta meatballs and braised lamb shoulder with Mediterranean spices and root vegetables

Wagyu Braised Beef Shortribs, glazed carrots, piquillo peppers and garlic chips

• B R E W E R K Z •

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LIVE CARVING STATION

MBS 5+ Oatmeal Stout Roasted Australian Grain Fed Angus Ribeye with Yorkshire Pudding

Choice of Sauce:

Bordelaise sauce

Black truffle sauce

Bearnaise sauce

Classic Thanksgiving Turkey Roast with Mushroom Stuffing

Bacon-wrapped turkey roulade with brussel sprouts and confit potatoes

Choice of Sauce:

Cranberry sauce

Traditional turkey jus

CHARCUTERIE

Served with toast, cornichon and pickled onion

Iberico Chorizo

Iberico Salchichon

Honey Glazed Ham, Black Truffle Ham

Serrano Ham

CHEESES

Served with toast, dried fruits, berries

Hard Cheese: truffle gouda, smoked cheddar, port wine cheddar

Soft Cheese: camembert (cow's milk)

Blue Cheese: roquefort (sheep's milk)

DESSERTS

Brewerkz Beeramisu

Assorted Tarts

Pina Colada

Buche de Noel

Cherry Crumble

Petite Chocolate Gateau

Panettone

Chocolate Fondue

Selection of Seasonal Fruits Platter

**FREE
FLOW**

Soft Drinks

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