# CHRISTMAS DAY BRUNCH

#### SERVED FROM 11:30 AM ~ THE BOAT HOUSE

#### EGGS BENEDICT

English muffin, back bacon, hand whipped hollandaise, tarragon

I contribute

## EGGS "YOUR WAY"

Poached, boiled, fried or scrambled

#### FEATURED OMELETTE

*Two eggs, mushrooms, goat cheese, tomato, spinach, fine herbs* 

#### PANCAKES

Buttermilk pancakes, maple syrup, chocolate chips, mixed berries

#### LOX BAGEL

New York style bagel, smoked mackerel gravlax, pickled red onion, fresh dill, cream cheese, capers

#### ANAMBAS SHAKSHUKA

Poached eggs, Indonesian tomato curry, crumbled feta, red bell pepper, onion, cumin, coconut milk, coriander and parsley on a fresh pita

#### CREAMY PORRIDGE

Rolled-steel cut organic oats, cranberry, apples, brown sugar and whole milk

#### BRIOCHE FRENCH TOAST

Smoked bacon, maple syrup, egg white toast brioche, sliced banana

### FROZEN SMOOTHIE BOWL

Dragon fruit, berries, almond milk, yoghurt, toasted Bawah granola, pumpkin seeds, sunflower seeds, goji berries and banana

# LIVE STATIONS

ROAST TURKEY with stuffing, cranberry sauce, cider gravy

ROAST LEG OF LAMB with a mushroom – rosemary jus

BAKED HAM with a brown sugar – honey glaze

# DESSERT

MASCARPONE VANILLA CAKE CHOCOLATE SACHET CAKE STRAWBERRY POUND CAKE PISTACHIO CRÈME BRÛLÉE MOLLEUX AU CHOCOLATE FRUIT TARTLET PINEAPPLE TART CHOCOLATE ÉCLAIR