



ENCHANTED Wonders

ARTHUR'S BAR & GRILL

CHRISTMAS EVE DINNER & CHRISTMAS DAY BRUNCH MENU

(24th & 25th December 2025)

COLD APPETIZERS

Nordic King Crab & Caviar Mille-Feuille

King Crab, Avocado & Apple, Dill Crème,
Oscietra Caviar, Chive Oil



HOT APPETIZERS

Tempura Oysters

Wakame Salad, Nori, Wasabi Aioli

Seared Duck Foie Gras on Brioche

Caramelised Apple, Spiced Port Reduction



SOUP

Cream of White Onion and Garlic

Shaved Black Truffle, Parmesan Crisp, Micro Sage



CHRISTMAS CARVING STATION

Australian Diamantina 35-Day Dry-Aged Black Angus Beef Wellington

Bone Marrow Bordelaise, Truffle Béarnaise

Pistachio & Herb-Crusted Lamb Saddle

Rosemary-Juniper Jus, Mint Chimichurri

British Whole Roasted Turkey with Festive Chestnut Stuffing

Giblet Gravy, Classic Cranberry Sauce



FESTIVE ARTISAN CHEESE SELECTION

Brie de Meaux, Stilton, Taleggio, Aged Cheddar,
Emmental, Honeycomb, Fig Jam, Candied Walnuts,
Grapes, Dried Figs, Cheese Crackers



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DESSERT BAR COUNTER

Black Forest Yule Log
Ivory Raspberry Bûche de Noël
Signature Mont Blanc Yule Log
(Signature) Warm Spiced Chocolate Truffle Cake
House-Baked Classic Marzipan Stollen
Panettone
Banana Bread Vanilla Pudding
Christmas Plum Pudding
(Signature) Basque Baked Cheesecake
Tiramisu in Glass
Classic British Trifle
Gingerbread Crème Brûlée
(Must-Try) Hot Chocolate Mud Cake
Morello Cherry Cheesecake
Apricot Sacher Torte



PASS AROUND TROLLEY

Christmas Pudding with Warm Vanilla Sauce



CHOCOLATE FOUNTAIN

Selection of Dips: Christmas Chocolate Slab, Lollipops,
Chocolate Santa, Chocolate-Dipped Strawberries,
Assorted Pralines, and Christmas Tree Rocher



ICE CREAM SELECTION

Black Truffle, Valrhona Raspberry, Pistachio, Vanilla,
Ferrero Rocher, Soursop Sorbet, Tiramisu