

# The Royal Banquet

Thursday 24 December

## ASIAN EXOTIC FOODS DISPLAY

Spicy Prawn Salad with Bitter Gourd  
Raw Fish Salad with Avocado, Kaffir Lime & Dried Coconut  
Spicy Calamari with Vegetables & Roasted Ground Rice  
Hoisin-Roasted Duck Breast with Banana Flower Salad  
Grilled Beef Tenderloin Salad with Crispy Morning Glory  
& Khmer Dressing

## WESTERN EXOTIC FOODS DISPLAY

Tuna Crudo with Tomato Gazpacho  
Pumpkin, Beetroot & Feta Cheese Salad  
Spanish Composed Salad  
Smoked Salmon Ceviche  
Grilled Peach & Shrimp Salad  
Grilled Mushroom Salad with Boiled Quail Eggs  
Grilled Pomelo Salad with Dried Nuts & Lemon Dressing

## IBERICO LIVE CARVING STATION

Live-Carved Iberico Ham  
Served with rock melon, grapes, pickles, truffle oil, herb  
bread & rocket salad

## COLD CUT STATION

Spice-Roasted Beef Tenderloin  
Trio Peppercorn-Crusted Sea Bass  
Beetroot-Cured Salmon Gravlox  
Honey-Spiced Roasted Gammon Ham  
Chicken Liver Pate  
Duck Rillettes  
Seafood Terrine  
Selection of Khmer Pates with Pork Ear Pak Lov  
Served with pickles, capers, gherkins, pickled onions,  
olives & jalapenos

## INTERNATIONAL CHEESE BOARD

Red Brie, Saint-Nectaire Laitier, Comte, Emmental,  
Gouda, President Raclette & Feta, served with crackers,  
walnuts, grapes, Hyfun Jalapeno Cheesy Pops &  
a selection of dried fruits

## CHILLED SEAFOOD COUNTER

Cambodian Langoustines, Black Mussels & Herb-Poached  
Cuttlefish, Sea grapes, fresh oysters with horseradish,  
Kathomthet leaves & crispy fried shallots  
Served with a selection of sauces & condiments

## RICE NOODLE STATION

Nom Banh Chok Khou Kdam  
Cambodian-style rice noodles in a rich crab & crab roe  
broth, served with crispy tofu, pork pate, sliced pork neck,  
banana flower, morning glory, basil leaves & traditional  
condiments

## CHI SALAD BAR

A selection of fresh leaves, seasonal vegetables &  
accompaniments, served with bacon, croutons & an array  
of dressings

**LIVE CARVING STATION**

Honey-Mustard Roast Turkey with Chestnut Stuffing  
Served with a selection of sauces  
Barbecue-Grilled Wagyu Beef Top Round with Cajun Spice  
Spice-Roasted Crocodile Meat

**FROM THE SOUP KETTLES**

Water Chestnut Soup with Truffle Cream  
Served with crispy herb croutons & fresh parsley

**HOMEMADE BREAD STATION**

A selection of freshly baked breads & rolls  
Served with homemade jam, butter, cream cheese & honey

**BARBECUE BUTLER SERVICE STATION**

A selection of prime meats & seafood, including  
Cambodian langoustines, tiger prawns, flower crab, squid,  
herb-marinated crocodile, Siem Reap Kva Ko, Khmer-style  
marinated beef, buffalo jerky, chicken wings & sausages,  
served with corn on the cob, grilled mushrooms, sautéed  
baby potatoes & a selection of sauces & condiments

**HOT CHAFING DISHES**

Baked Seafood Lasagna with Vegetables & Saraman Gravy  
Creamy Chicken Florentine  
Indian-Spiced Buffalo Ribs with Roasted Eggplant  
German Pork Knuckle with Sauerkraut  
Roasted Beef Hump with Apple Jus  
Glazed Whole Duck a l’Orange  
Festive Christmas Rice

**DESSERTS**

Cupcakes: Chocolate Fudge, Vanilla, Strawberry, Fruitcake  
& Butterscotch Fudge  
Tarts: Fresh Fruit Tart, Lemon Tart & Apple Tart  
Assorted Macarons: Coconut, Charcoal, Matcha & Blueberry

Cakes: Opera Cake, Japanese Cheesecake, Christmas Log  
Cake, Peppermint Mocha Cake Balls & Paris-Brest  
Mousse & Cream Desserts: Matcha Mousse, Jackfruit  
Mousse & Butterfly Pea Crème Caramel  
CHI Khmer Sweets: Caramelised Breadfruit with Coconut,  
Dried Mixed Fruits in Syrup, Khmer Lot Chit with Floating  
Island Cream, Black Glutinous Rice with Jackfruit & Longan,  
and Five-Layer Cake

**SEASONAL FRESH FRUIT STATION**

Pineapple, watermelon, papaya, rambutan, dragon fruit & rose apple

**LIVE CREPE SUZETTE STATION**

Fruit Flambe & Crepe Suzette  
Served with fresh pineapple, apple, papaya, banana & mango  
Served with assorted ice cream, chocolate, vanilla, raspberry  
& orange sauces

**TEPPANYAKI LIVE ICE CREAM STATION**

Selection of fresh fruit flavours, sweet milk & condiments

