



MINTHIS

CHRISTMAS EVE

DINNER BUFFET MENU



AN INDULGENT CELEBRATION OF FESTIVE FLAVOURS FROM AROUND THE WORLD

SALADS & COLD APPETIZERS

Citrus-Poached Lobster served with an avocado purée, mango and passionfruit relish, and a touch of crème fraîche (B, D, S)

Octopus Carpaccio with a herb-infused mayonnaise, caper berries, confit cherry tomatoes, and a salty granola crumble (M, E, N, S, U, K)

Savoury Beetroot Tartlet filled with beetroot mousse, pickled mustard seeds, feta cheese, and candied hazelnuts (G, D, E, N, V)

Maple-Roasted Pumpkin & Burrata with chia seed dressing, and toasted pumpkin seeds (D, V, U)

Winter Root Salad made with Seasonal baby leaves, oven-baked celeriac and parsnip, fresh winter fruits, finished with a raspberry vinaigrette (V, U) (Vegan)

Cucumber Tagliatelle Salad with avocado, blueberries, chickpeas, blue cheese mousse, and a sesame vinaigrette (K, D, V, U)

Quinoa Tabbouleh served with grilled vegetables, chicory leaves, and macerated cranberries (V, S) (Vegan)

Selection of Artisan Cold Cuts -A curated array of fine cured meats from around the world, accompanied by marinated olives and pickled vegetables (G)

HOT APPETIZERS

Italian Arancini filled with sun-dried tomatoes, basil, and melted mozzarella, served with a spicy marinara sauce (D, G, E, V)

Feta Cheese Baklava finished with ginger-infused honey and toasted sesame seeds (D, G, E, K, V)

Caramelised Pear with Gorgonzola caramelised Pear with Gorgonzola and candied walnuts (D, V, N)

SUSHI STATION

Flame-Torched Norwegian Salmon Sashimi served with a citrusy yuzu and soy dressing (E, F, U, K, Y)

California Rolls filled with marinated tiger prawns, sesame mayonnaise, and masago (B, K, Y, U, E, F)

Salmon Uramaki creamy guacamole and cream cheese, finished with a teriyaki glaze (B, K, Y, U, E, F)

Spicy Tuna Sushi tuna tartare with a fiery emulsion and a crisp tempura crust (G, B, K, Y, U, E, F)

Vegan Futomaki traditional vegetable rolls with pickled daikon, carrot, cucumber, and umami-infused shiitake mushrooms (V, S, K, Y) (Vegan)

SELECTION OF DIPS

Olive Tapenade (Vegan)

Pumpkin Hummus (K, V) (Vegan)

Spicy Romesco (D, V, N, G)

Baba Ghanoush (V, K) (Vegan)

SALAD BAR (VEGAN)

A selection of fresh vegetables and greens, accompaniments and dressings

CHEESE STATION

An exquisite selection of international cheeses:

Bûche de Chèvre (France) (D, V, K, S)

Camembert (France) (D,V)

Truffle Pecorino (Italy) (D, V)

Morbier (France) (D, V)

Manchego (Spain) (D, V)

ACCOMPANIMENTS:

Crackers(G)

crispy bread(G)

grissini (G)

Truffle-infused honey and house-made chutneys (S)

Local honeycomb (V)

SOUP STATION

Cream of Wild Mushroom Soup - Enriched with truffle essence for a velvety, aromatic experience (D, V)

CARVERY STATION

Roasted Whole Turkey - Seasoned with traditional Christmas spices (U)

Argentinian Black Angus Prime Rib Eye - Slow roasted to perfection (U)

Norwegian Salmon “Coulbiac” - Classic puff pastry-wrapped salmon with spinach and rice stuffing (D, G, E, F, K)

ACCOMPANYING SAUCES:

Mixed Peppercorn Gravy (C, U, D)

Cranberry Sauce (V) (Vegan)

Classic Béarnaise (E, D)

Apple Sauce (V) (Vegan)

Champagne Sauce (D, S) (Vegan)

Fine Selection of Mustards (U)

LIVE COOKING – PASTA & RISOTTO

Porcini-Stuffed Grantortellone - Served with a rich truffle cream sauce (D, G, E, V)

Asparagus Risotto - A refined combination of green and white asparagus, yuzu essence, mascarpone, toasted almonds, and flame-torched Parmesan (D, V, N)

Beetroot Risotto - Vibrant beetroot risotto with marinated cranberries, baby spinach, and pistachios (V, S, N) (Vegan)

HOT DISHES

New Zealand Lamb Chops accompanied by aubergine 'Imam', roasted tomatoes, and rosemary demi-glace (C, D)

Herb-Marinated Amberjack Fillet served with sautéed kale and chimichurri sauce (F, D)

Robata-Grilled Veal Tenderloin served with parsnip purée and pomegranate salsa (D)

Prawn and Scallop Panciotti pasta parcels filled with prawn & scallop mousse, served in a rich crustacean jus, accompanied by roasted fennel and tobiko caviar (D, G, E, B, F)

Sous-Vide Duck Breast accompanied by crushed sweet potato and orange-infused teriyaki jus (S, Y, K, D)

Crispy Baby Potatoes roasted in duck fat with fresh herbs

Roasted Brussels Sprouts glazed with agave syrup and garnished with toasted almonds (N, V) (Vegan)

Vegan Festive Stuffing a plant-based blend of butternut squash, dried fruits, and assorted nuts (S, V, N) (Vegan)

Poached Heirloom Winter Vegetables finished with Minthis estate olive oil (Vegan)

DESSERTS

Classic Christmas Pudding with local preserved fruits & cherry Namelaka (G, N, E, D, S)

Traditional Stollen Bread filled with marzipan, brandy-soaked dried fruits & a candied sugar crust (G, N, E, D, S)

Minthis Chestnut Opera layers of chestnut sponge, chocolate ganache, mandarin confit & crunchy feuilletine (D, G, E, N)

Croquembouche cream-filled choux puffs bound in crisp caramel (D, G, E, N)

Pecan Tart featuring multiple textures, spiced rum & salted caramel praline (D, G, E, N)

Bûche de Noël with spicy chocolate mousse & hazelnut praline (G, D, E, N, Y)

Plant-Based Panna Cotta infused with ginger, served with mango tartare & chia seed crumble (G, N) (Vegan)

Mulled Wine spiced Christmas infusion with winter fruit selection (V, S) (Vegan)

Fruit Platter a vibrant selection of local & imported fresh fruits (V) (Vegan)

ALLERGEN INFORMATION

Some dishes on our menu contain allergens, which are identified using the following abbreviations:

(G) Gluten (N) Nuts (V) Vegetarian (D) Dairy (E) Egg (P) Peanuts (C) Celery (F) Fish (M) Molluscs (S) Sulphur Dioxide (L) Lupin (Y) Soy (U) Mustard (K) Sesame (B) Seafood

If you have any specific dietary requirements or allergies, please speak to a member of our team before dining.

Prices: €130.00 per adult | €65.00 per child (4-12 y/o)