



SERENA  
BRASSERIE

A DECEMBER  
TO REMEMBER

NEW YEAR'S DAY  
LONG LUNCH BUFFET MENU

1 January 2025 | 12:30pm to 4pm





# SERENA

BRASSERIE



## Cold Creation

### Salad Bar

Butter Head, Red Frisee, Romaine, Oak Leaf, Arugula

### Condiments

Cherry Tomatoes, Kyuri Cucumber, Julienne Carrot, Red Onion Ring, Trio of Capsicum Slice, Red Cabbage, Corn Kernel, Baby Red Radish

### Dressings

Anchovy Dressing, Thousand Island Dressing, French Dressing, Balsamic Dressing, Citrus Vinaigrette, Blue Cheese Dressing

### Assorted Salami & Cold Cuts

Smoked Chicken Salami  
Chicken Meatloaf, Beef Pastrami  
Seafood Terrine Jelly, Wild Mushroom Pâté

### Antipasto Jar

Marinated Olives, Marinated Capsicum, Marinated Eggplant  
Marinated Young Corn, Marinated Carrot Herb,  
Artichoke Confit, Mushroom Confit, Cherry Tomatoes Confit, Garlic Confit

### Compose Salad

Poached Salmon with Fennel Salad  
Arabic Cucumber, Tomato, Onion Salad  
Spicy Mango Salad with Fried Anchovies – *Kerabu Mangga Ikan Bilis*  
Vegetables Couscous Salad  
Pani Puri with Mint Cucumber Chutney

### Seafood on Paradise

Fresh Korean Oysters Fresh Tiger Prawns, Half Shell Scallops,  
Black Mussel, Queen's Crabs, Chilli Manila Clam, Slipper Lobster

### Condiments

Lemon Wedges, Cocktail Sauce, Lemon & Cilantro Dip, Dill Sour Cream  
Sauce Tabasco

### Japanese Sushi & Sashimi

Teka Maki, Kappa Maki, Tamago Maki, California Roll, Ebi Nigiri, Unagi Nigiri  
Fresh Salmon, Butter Fish & Tuna Maguro

### Sauces

Light Soy Sauce, Wasabi and Pickled Ginger

### Cheese Board

Camembert Cheese, Blue Cheese, Edam, Emmental, Gruyère

### Condiments

Dried Apricot, Dried Cranberry, Dried Mango,  
Green Grapes, Red Grapes, Baby Plums, Fresh Figs,  
Almond Nut, Walnut Nut, Pecan Nut,  
Sunflower Seed, Pumpkin Seed,  
Cheese Cracker, Grissini Stick

## The Soup Kettle

### Soup

Beef Consommé Royale  
Tom Kha Gai

## Bread Station

### Freshly Baked Bakeries

French Baguette, Panettone, Whole Wheat Rolls, Focaccia, Sour Dough Bread

## Pasta Station

## Create Your Own Pasta

### Parmigiano Parmesan Whole Wheel

#### Choice of Pasta

Potato Gnocchi, Tortellini Ricotta & Spinach, Spaghetti, Macaroni

#### Sauces

Alfredo, Carbonara

#### Condiments

Olives, Mushrooms, Tomato, Capsicum, Chilli Flakes, Turkey Bits, Beef Brisket

## Mains

## The Black Marble-Carving

Slow-cooked Barbecue Lamb Ribs

Beef Wellington

Roasted Truffle Chicken Roulade with Apricot, Macadamia and Mushroom

Baked Butterfly Red Snapper Percik Sauce

Chinese Barbecue – Duck, Spring Chicken, Lamb

#### In the Jar

Vegan Pumpkin Risotto with Crispy Sage

Grilled Squid Sambal Bajak, Young Mango Salad

Oxtail Berlado, Creamy Mashed Potato, Crispy "Geragau"

#### On the Side

Yorkshire Pudding, Chestnut Stuffing, Apple & Raisin Stuffing, Roasted

Baby Potato,

Sautéed Herb Baby Vine Tomato, Roasted Brussels Sprout & Carrot,

Creamy Spinach

#### Sauces

Shallot & Thyme Jus, Cranberry Sauce, Mint Jus Reduction, Balsamic Honey Sauce

### Hot Dishes

Lasagna

Poached Salmon Œufs cocotte

Duck Galantine, Red Cherry Reduction, Natural Jus

Dauphinoise Potato

Grilled Butter Asparagus with Hollandaise Sauce

Baked Mussel Mushroom au Gratin

### Mini Tatsu Station

Takoyaki Ball, Okonomiyaki

Chicken Karaage, Deep-fried Gyoza

Vegetables Tempura

## Serena Hot Grill Plate

### Sous Vide Station

Chicken Percik

Beef Red Curry

Vegetables

#### Condiments

Som Tam, Achar Rampai, Kerabu Kerisik,  
Sweet Soy with Chilli, Hollandaise





# SERENA

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## Serena All Time Favourite

Wok Fried Crispy Seafood Noodle  
Wok-fried Beef Ginger  
Deep-fried Fish Fillet with Szechuan Sauce  
Chicken Dum Biryani Rice – Puff Pastry  
Northern Indian Lamb Curry  
Orange Lentil Sambar  
Udang Goreng Serunding Kelapa  
Sotong Sumbat Sambal  
Sayur Goreng Jawa  
Nasi Putih Beras Wangi

### Condiments

Onion Pickle, Lime, Mango Chutney, Lime Chutney

## 'SLURP' Noodle Bowl

Nyonya Curry Laksa with Traditional Condiments  
Chicken Broth

### Ingredients

Spaghetti, Koay Teow, Flat Dried Noodle, Glass Noodle  
Fish Cake, Chicken Slice, Siew Pak Choy, Beansprouts,  
Coriander Leaf, Lime, Red Chilli, Kalamansi, Sambal,  
Spring Onions, Fried Shallot, Garlic Chili Oil

## Sweets Bar

### Desserts

Double Chocolate Cake  
Tangerine/ Mandarin Meringue Tart  
Sacher  
Cinnamon Caramelised Apple  
Biscoff Cheese Cake  
Red Bean Green Tea Madeleine  
Chocolate Apricot Mango Tart  
Mixed Nut Croustillant with Anise Cream  
Banoffee Pie  
Warm Banana Peach Crumble, Vanilla sauce  
Crème Brûlée  
Red Fruit Fusion Éclair  
Hazelnut Gianduja Pineapple Compote  
Pistachio Craquelin Puff  
Banana Passion Verrine  
Lemon Chocolate Savarin  
Pavlova Lemon with Whipped Mascarpone  
Assorted Macaron

### Ice Cream

Assorted Ice Cream  
New Zealand Kapita Ice Cream

### Sauces

Mango Sauce, Chocolate Sauce and Raspberry Coulis

### Condiments

Cone, Chocolate Chips, Almond Flakes, M&M's, Chocolate Rice

## ABC Station with Condiments

## Dark Chocolate Fountain

Marshmallow, Strawberry, Dates, Ladyfingers,  
Dried Apricot, Dried Mango and Melon Balls

## Tropical Fruit

## Mixed Local Seasonal Fruit

Sliced Watermelon, Papaya, Rock Melon, Dragon Fruit, Honeydew,  
Pineapple, Banana

