



SERENA
BRASSERIE

A DECEMBER
TO REMEMBER

NEW YEAR'S EVE
DINNER BUFFET MENU

31 December 2024 | 6:30pm to 10:30pm





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, Smoked Turkey
Chicken Meatloaf, Beef Pastrami
Whole Poached Salmon with Mixed Vegetables Pickled & Honey Mustard Dressing
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
Pecal
Tauhu Begedil – Seafood

Seafood on Paradise

Fresh Korean Oysters, Fresh Tiger Prawns, Half Shell Scallops, Black Mussels,
Queen's Crabs, Green Baby Lobsters, Chilli Manila Clam, Lokan Clam

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,
Charcoal, Paprika, Sesame Lavosh

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, Arrabbiata, Napolitano, Aglio Olio, Basil Pesto

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 Oeufs 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

Fresh Tiger Prawn - in Aquarium

Sous Vide Station

Chicken Percik

Beef Red Curry

Vegetables

Condiments

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





SERENA

BRASSERIE

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 Chili, Kalamansi, Sambal,
Spring Onions, Fried Shallot, Garlic Chilli Oil

The Terrace BBQ

Thyme & Pepper Marinated Beef
Ayam Percik
Grilled Slipper Lobster
Oven-baked Rosemary Whole Lamb
Sambal Baked Stingray in Banana Leaves
Grilled Vegetables Skewer
Jumbo Chicken Sausage

On the Side

Corn on the Cob, Roasted New Potato, Tomato Corn Salsa

Sauces

Chimichurri Sauce, Smoky Barbeque Sauce, Black Pepper Sauce
Air Assam, Kicap Chilli, Lemon

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 Nuts 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

