



# Christmas at Quentin's!

*2<sup>nd</sup> December 2011 – 5<sup>th</sup> Jan 2012*

Steamed Rice

Tossed Garden Salad

*A mixture of Romaine, Frizee, butter head, and endive lettuce, all tossed together with cherry tomatoes and served with our own vinaigrette and oil.*

PatChri

*Fried Eggplant is served with a sweet and sour sauce topped with chilies, onions and garlic.*

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Carving Station:

Boneless Gammon Ham

Curry Devil Chicken

*Traditional fiery and rich curry made from chili, onion, ginger and mustard seeds. Bacon Bones and ham hock is added for flavor, served with sausages, potatoes and cabbage.*

Keluak Curry

*Whole Keluak with shell is made in this curry with an excellent combination of chicken and pork.*

Pot Roast Beef

*The whole beef knuckle is pot roasted for 6 hours. The cooked beef is then sliced and served with garden vegetables and mushrooms.*

Prawn Bostador

*Traditionally done as a sandwich filling. Fresh prawns, green chillies' and a blend of fresh local herbs are used in this coconut -based dish.*

Feng

*This traditional mild curry is made with small cubes of pork and pork liver.*

Sugee Cake

*Truly Eurasian, this cake is homemade from butter, almonds and semolina flour. Topped with marzipan and laced with fondant icing.*

Chocolate Fondue

Fruit Punch

1 Red Rock Beer Barrel

**\$48.00++ per pax. Inclusive of full catering set up at the restaurant. Minimum of 40 guests.**

**For usage of the whole restaurant / Multipurpose Hall, the minimum is 80 pax.**

