

Palm  
TERRACE

Christmas Day  
2024

LUNCH BUFFET

Palm Terrace

\$275 BBD inclusive of VAT, 10% Service Charge  
and a 2.5% Product Levy will be added to your bill

Fresh Baked Parker House Rolls

Soup

**Creamy Coconut Corn Soup**

Seafood Corner

King Crab Legs | Lemon Poached Sustainable Shrimp  
Hot & Cold Smoked Scottish Salmon  
Salmon Caviar | Fresh Lemon | Signature Cocktail Sauce | Capers

Salads

**Rocket, Romaine, Endive, Mesclun Mix, Lollo Rosso, Lollo Bionda, Kale**

**Traditional Coleslaw**

**Sweet Potato Salad**

**Smoked Mahi Mahi Salad**

Condiments

Pickled Beetroot | Hard-boiled Egg | Edamame  
Corn Kernel | Black Beans | Marinated Chickpeas  
Roasted Broccoli | Cherry Tomato | Marinated Sashimi Tuna Chunk  
Wakame | Smoked Chicken | Quinoa | Toasted Pumpkin Seeds

Dressings

Sorrel Vinaigrette | Caesar | Balsamic Vinaigrette  
Golden Apple | Sherry Vinaigrette | Extra Virgin Olive Oil

Traditional Sides

**Doved Green Peas and Rice**

**Vegetable Rice**

**Strawberry Pineapple Sweet Potatoes**

**Herbed Biscuit Stuffing**

**Jug Jug**

**Roasted Market Vegetables**

**Peppercot**

The Carvery

**Honey Mustard Glazed Ham**

Charred Golden Apple Chutney

**Cider Brined Turkey**

Orange and Sorrel Chutney

From The Grill

**Bajan Spiced Chicken**

**| Mahi Mahi | Pork Shoulder Steaks**

Chimichurri | House Made Pepper Sauce |

Smoke Tomato and Onion Chutney

Pastry Chef's Selection  
of Sweets and Treats

**House Made Tarts**

**Squares**

**Mini Cakes**

**Fresh Fruit Salad**

**Festive Cookies**

Fairmont  
ROYAL PAVILION

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness,  
especially if you have certain medical conditions. Please be sure to notify your server of any dietary restrictions or allergies.