T H E TEMPLE



prismas Ne 18:00 - 19:00

Welcome drinks with canapes

BAR SHOW STATION

Cocktail Mojito, Long Island Iced Tea, Margarita **Spirit** Standard Gin, Vodka, Rhum, Whisky

> **Beer** Larue, Saigon

Wines House sparkling wine Mulled wine — Vietnam style **Non-alcoholic** Soft drinks, chilled juices

CANAPÉS

Goat cheese tart, rock melon prosciutto, mini crab cake, smoked salmon mousse, tuna bruschetta Caprese, avocado crostini, crispy chicken wontons Crispy calamari, shrimp cocktail, beef betel leaf, vegetarian fried spring rolls, olives Mixed roasted nuts

Ginner commences

Dinner is accompanied by a live guitar performance

19:15 - 22:00

Guitar performance Carol singing

20:00

A visit from Santa Claus and presentation of gifts to children







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Amuge Bouche

Crab Cake Mascarpone, potato, mushroom, truffle oil

Starter

Scallop Tartare Apple jelly, Yuzu gel, oyster beurre blanc sauce and caviar

Lobster and Pumpkin Soup Grilled paprika lobster, champagne foam, roasted almonds, truffle croutons

Maincouse

Rolled Turkey with Prawn and Mushroom Mousse Sweetcorn puree, green pea tart, star fruit jam, green curry sauce

The Temple Salmon Coulibiac

Leek confit pasta, cauliflower salsa, red pepper puree, and orange veloute

Dessert

Best Pistachio Cake Almond, pistachio, cream, strawberry

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