

ANCORA

Christmas Brunch Menu



Antipasti

Sun-Kissed Burrata & Peach Caprese

Juicy, ripe tomatoes and sweet, luscious peaches complemented by creamy burrata

Winter Garden Spinach & Zucchini Freesia

A fresh mix of baby spinach, tender zucchini slices, and creamy goat cheese, elegantly combined for a light and flavorful start to your meal

Festive Orchard Chicken & Gem Lettuce Mélange

Roasted chicken, candied pecans, crisp apple, celery and baby gem lettuce with honey-mustard dressing

Noël Foie Gras Terrine

Silky mi-cuit foie gras, warm house brioche and seasonal chutneys for spreading

Charred Pepper Mezze Hummus

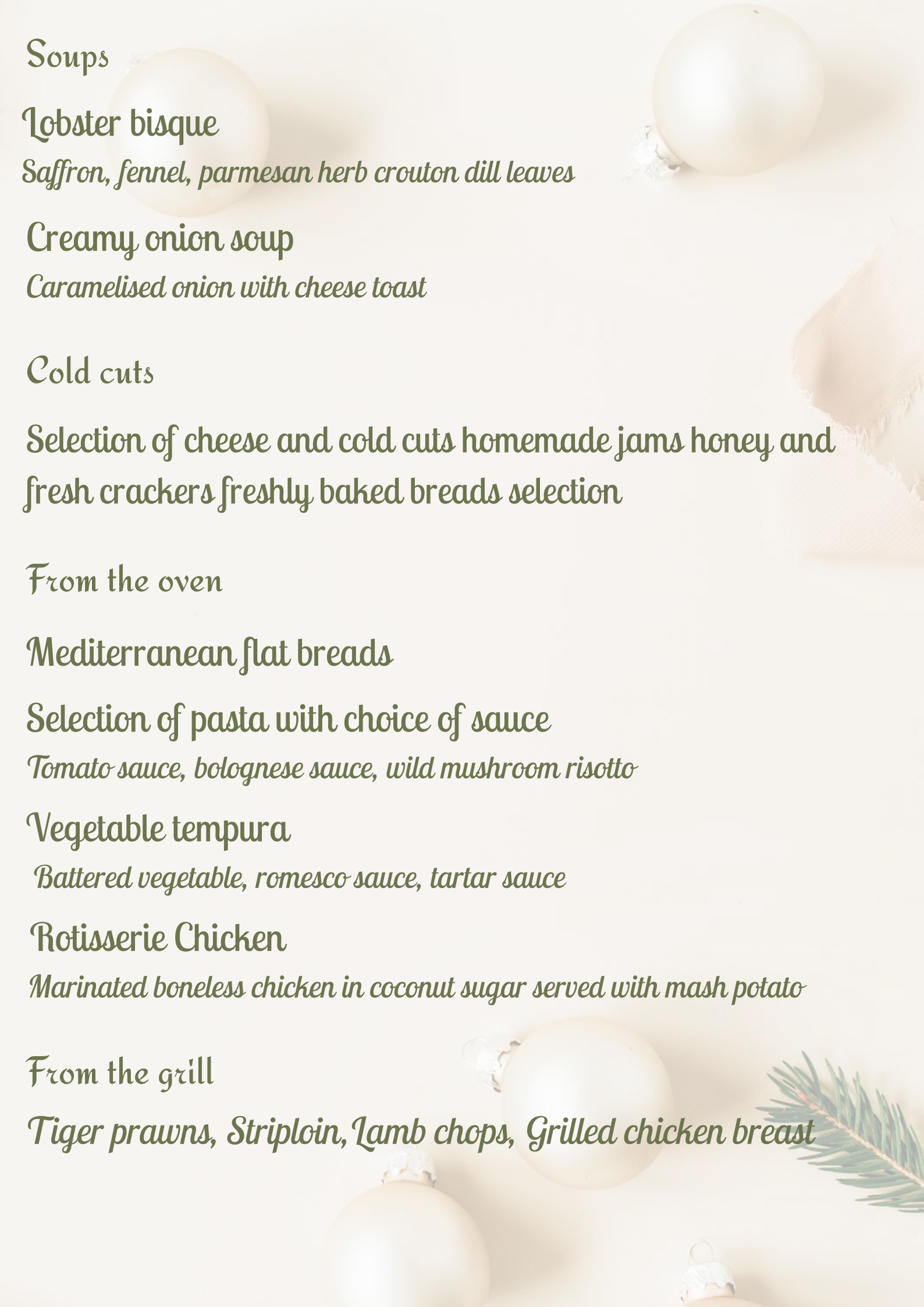
Smoky roasted capsicum blended with chickpeas, tahini and a citrus finish, served with warm flatbread

Herb Haydari

Creamy strained yogurt with dill, garlic and olive oil

Citrus Fennel & Riviera Seafood

Thinly shaved fennel with mixed seafood, citrus segments and herb vinaigrette



Soups

Lobster bisque

Saffron, fennel, parmesan herb crouton dill leaves

Creamy onion soup

Caramelised onion with cheese toast

Cold cuts

Selection of cheese and cold cuts homemade jams honey and fresh crackers freshly baked breads selection

From the oven

Mediterranean flat breads

Selection of pasta with choice of sauce

Tomato sauce, bolognese sauce, wild mushroom risotto

Vegetable tempura

Battered vegetable, romesco sauce, tartar sauce

Rotisserie Chicken

Marinated boneless chicken in coconut sugar served with mash potato

From the grill

Tiger prawns, Striploin, Lamb chops, Grilled chicken breast

Raw Seafood Bar

Fresh oysters with classic shallot mignonette, lime and condiments; steamed king prawns, mussels and clams.

Salad bar

Green and red crunchy leaves
Heirloom tomatoes, spring onion, radish crudités

Dressing counter

Lime and coriander, honey and sherry, sweet chilli pineapple, ginger lemongrass and orange, lemon vinaigrette, balsamic aioli, remoulade, tzatziki and Caesar dressing

Carving Stations

Roasted Turkey and Herb-Marinated Lamb

Trimming and roasting with Gravy, Brussels sprouts, Roasted root vegetables, Baked baby potatoes

Sauces

Beef gravy, lamb jus, turkey sauce, cranberry sauce, mint sauce, mushroom sauce lemon butter

Mains

Rotisserie Chicken

Marinated boneless chicken in coconut sugar served with mash potato

Vegetable tempura

Battered vegetable, romesco sauce, tartar sauce

Pan seared sea bass

Vegetable ratatouille, herb oil

Ravioli

Spinach, ricotta spread, gorgonzola sauce

Sweets

Plum cake

Mince pie

Christmas pudding

Noel pistache framboise ruby gateau

White chocolate snowflakes tart

White winter candle

Santa Claus (*Rose and peach parfait*)

La fraise light (*Rosemary strawberry cremeux*)

Chocolate Swiss roll

Cut fruits

Christmas brunch beverage menu

Soft Beverages

Soft Drinks

Coca-Cola, Coca-Cola Zero, Fanta Orange, Sprite, Ginger Ale

Fresh Juices

Orange, Watermelon, Lemon & Mint, Pineapple, Mango

Mocktails

Ancora Inspiration

Jasmin Tea, Yuzu, citrus mix & triple filtered condensed milk

A refreshing spark, crafted to bring festive cheer without the spirits

Rudolph's Red Nose

Cranberry, apple juice, ginger ale, fresh lime

Bright, bubbly, and guaranteed to steal the show

Frosted Berry Fizz

Blueberry purée, lemonade, rosemary, soda

Sparkly and refreshing, with a cool winter finish

Festive Cocktails

Santa's Flute

Prosecco, cranberry, triple sec. Bubbly and bright – the perfect Christmas toast in a glass

The Grover

*House-infused vodka with cinnamon, cranberry juice, peach schnapps
A cozy blend of spice and fruit, like Christmas by the fireplace*

Grinch Breeze

Tequila, Midori, limoncello, apple juice. Zesty and mischievous – a holiday twist that's sure to steal the spotlight

Naughty Elves (Shots)

Vodka, Baileys, matcha. Playful, creamy, and a little cheeky – holiday spirit in one bold sip

Spirits

Whiskey

Grant's Triple Wood, Jack Daniel's No. 7, Johnnie Walker Black Label

Vodka

Absolut Blue, Russian Standard

Gin

Bombay Sapphire, Tanqueray No.10

Rum

Bacardi Superior

Spirits Station

Aperol Spritz

We've taken the brunch favourite and pump it up. Forget just Aperol – here you get to play. Choose from bold Flavours like blood orange, elderflower, pomegranate, or spiced cranberry, then let us top it off with a splash of Prosecco, soda, and fresh botanicals.

Malfy Gin Station

La dolce vita in a glass

Straight from the Amalfi Coast, Malfy brings Italian sunshine to your glass. Pick your vibe – citrusy and bright, berry-kissed, or herbaceous and crisp – and we'll build the perfect G&T or cocktail around it. Finished with premium tonic, fresh fruit, and a little festive flair. One sip and you're basically on holiday.

Beers

Bottled beers

Birra Moretti, Heineken, Amstel

Wine and bubbly

White

Sea Change Sauvignon Blanc, France; Alpha Estate Malagouzia, Greece; Tormaresca Chardonnay, Italy

Red

*Sea Change Merlot, France; Sabourin Grande Réserve Pinot Noir, France;
Carnivor Cabernet Sauvignon, USA*

Rosé

*Sea Change Merlot, France; Sabourin Grande Réserve Pinot Noir, France;
Carnivor Cabernet Sauvignon, USA*

Prosecco

Sea Change Prosecco, Italy; Sea Change Prosecco Rosé, Italy

