

Christmas Day
BUFFET BRUNCH

DECEMBER 25TH, 2026
12:00 NOON - 03:00 PM

LIVE STATIONS
Freshly Shucked European Oysters, Caviar and Blinis, Warm Raclette Cheese Grill, Italian Burrata

FRESHLY BAKED BREAD
Assorted Breads and Rolls, Butters and Spreads

SALADS AND APPETIZERS
Counter Salad Bar
With Homemade Salad Dressings and Fresh Garden Vegetables

CHARCUTERIE BOARD
• Cheeses
Manchego, Brie, Baked Camembert, Cantal, Mimolette, Saint-Nectaire

• Cold Cuts
Truffle Mortadella, Spanish Chorizo, Fuet, Truffle Fuet, Salami, Saucisson,

• Terrines
Foie Gras Mousse, Local Pork Terrine, Pâté en Croûte, Chicken Liver Pâté Assorted Olives, Nuts, Dried Fruits, Cornichons and Crackers.

• Marinated Vegetables
Olives, Artichokes, Khmer Pickled Vegetables, Imported Marinated Anchovies

COLD STARTERS
- Tabbouleh Salad
- Mediterranean Grilled Vegetable Platter
- Watercress Salad with Cucumber and Wasabi Vinaigrette
- Chicken Caesar Salad
- Christmas Chopped Salad
- Smoked Salmon Platter
- Khmer Beef Carpaccio
- Bone-in Spanish Ham Carving
- Goat Cheese Salad

HOT APPETIZERS
- Warm Spinach and Artichoke Dip with Crispy Baguette Bread
- Mini Croque Monsieur
- Mini Caramelized Onion Custard Tarts
- Oysters Rockefeller
- Roasted Pepper and Garlic Hummus, Toasted Pita Bread
- Seared Beef & Scallions
- Eggs Benedict & Eggs Florentine
- Roasted Garlic Hummus with Pita Bread

Mealea
Restaurant

LIVE STATION AND SEAFOOD BAR

- Oysters
- Crab
- Sea Snails
- Cocktail Prawns
- Assorted Fresh Sushi & Sashimi
- Seafood Salad - Shrimp, Squid, Scallop, Citrus, Roasted Garlic and Taro Chips
- Coconut Salmon Ceviche
- Citrus Snapper Ceviche with Taro Root Chips
- Whelk Salad

THE PALACE GATE BBQ GRILL AND CARVING STATION

- Shrimp
- Squid
- Shiitake Mushroom
- Vegetable Skewer Medley
- Local Green Peppercorn Pork Sausage
- Grilled & Marinated King Oyster Mushroom
- Marinated Lollipop Lamb Chops
- Traditional Persian Beef Kebab
- Marinated Khmer Chicken Thighs
- Roasted Sirloin of Beef with Red Wine Peppercorn Sauce
- Salt & Nori Baked Snapper with Lemon, Garlic and Ginger
- Roasted Turkey Roulade, Chestnut and Sage Stuffing
- Pineapple-Orange Glazed Roast Ham
- Kroeung Porchetta
- Crispy-Skin Pork Roll with Marinated Khmer Flavors
- American-Style BBQ Baby Back Ribs

GRAND BRUNCH BUFFET TABLE

- Cream Of Mushroom Soup
- Stir-Fried Seafood with Kampot Pepper
- Khmer Lobster “Mac ‘N’ Cheese”
- 50-Layer Vegetable Lasagna
- Vegetable Cannelloni
- Beef Saraman
- Prawn Fried Rice
- Truffle Mashed Potatoes
- Roasted Root Vegetables
- Three-Cheese Potato Gratin
- Spicy Rigatoni with Fresh Mozzarella, Chicken and Broccoli

DESSERTS

- Fresh Local Fruit Selection
- Christmas Log Cake
- Assorted Christmas Cookies and Chocolates
- Coconut Cheesecake
- Chocolate Éclairs
- Assorted Fresh Fruit Tarts
- Assorted Khmer Dessert Basket
- Mini Tiramisu
- Chocolate Fountain
- Mini Berry Trifle