Mealea
Restaurant

Christmas Eve
BUFFET DINNER

DECEMBER 24TH, 2026 | 6:30 PM - 10:30 PM

• *Good Food* • *Unforgotten Night*

LIVE STATION
European Oyster Shucking, Caviar
and Blinis, Warm Raclette Cheese Grill,
Italian Burrata Salad

FRESHLY BAKED BREAD CORNER
Assorted Breads and Rolls,
Butters and Spreads

SALADS AND APPETIZERS
Italian-Inspired Burrata Salad Counter,
Salad Bar with Homemade Salad Dressings
and Fresh Garden Vegetables

CHARCUTERIE BOARD
- **Cheeses**
Manchego, Brie, 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
- Goat Cheese Salad
- Khmer Beef Carpaccio
- Chicken Caesar Salad
- Festive Chopped Salad
- Smoked Salmon Platter
- Bone-In Spanish Ham Carving
- Marinated Grilled Vegetable Platter

HOT APPETIZERS
- Mini Croque Monsieur
- Oysters Rockefeller
- Warm Spinach Spanakopita
- Seared Beef and Scallion Roll
- Mini Caramelized Onion Custard Tarts
- Warm Spinach and Artichoke Dip,
Crispy Baguette Bread
- Roasted Pepper and Garlic Hummus,
Toasted Pita Bread

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LIVE STATION AND SEAFOOD BAR

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

THE PALACE GATE BBQ GRILL & CARVING STATION

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

GRAND DINNER BUFFET TABLE

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

DESSERTS

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