

OKURA'S CHRISTMAS BRUNCH

25 December 2021

Soup

Lobster soup | prawn | dill | cognac
Clear oxtail soup | garden herbs | carrot

Amuse

California cocktail | crab | avocado
Roasted tuna | yuzu | pickles | daikon
Duck | duck confit | celery | walnut
Brill | wakame | miso | lotus
Veal | tuna cream | pine nuts

Cold starters

Selection of ham and chorizo | melon | tomato salsa
Smoked and marinated salmon | garnishes
Steamed mackerel | remoulade | Persinette cress
Prawn | carrot | ginger | Ghoo cress
Quail | pistachio | chestnut
Pastrami of veal cheek | sauerkraut salad

Salad bar

Caesar salad | Waldorf salad | potato salad | tomato and basil
Olives | feta | mini gherkin | Amsterdam pickled onions | little gem
Croutons | Lollo Rosso | iceberg lettuce | nut mix

Warm selection

Roasted turkey | cranberries
Roasted rib-eye | garden herb sauce | café de Paris butter
Grilled salmon | saffron potatoes | tofu | bok choy | shiitake
Steamed halibut | green curry | shrimps | lime
Pommes Dauphinois | seasonal vegetables
Pilaf rice

Children's buffet

Kara-age chicken (Japanese chicken nuggets)
Fried fillet of haddock
Lasagna
Pizza Margherita
Chocolate cakes | marshmallows
Break your own Christmas cookies

Desserts

Buche de Noel with peanuts | caramel | yuzu
Chocolate-apricot cake | 5 spices | hazelnuts
Orange-white chocolate cake | almond

Small pastries

Chestnut-cassis | amarena cherries | café cream | matcha | black sesame

Ice trolley with fresh sliced fruit

Vanilla | chocolate-coffee | kinako | Japanese citrusfruit | raspberry | mango

Brunch: € 115 per person (including aperitif)
Children's buffet (4-11 years): € 70 per person