CHRISTMAS WONDERS

CHRISTMAS EVE DINNER BUFFET

DECEMBER 24, 2026 | 6:30 PM TO 9:30 PM

PHP 4,500 NET PER PERSON

SALADS

Lollo Rosso, Iceberg, Romaine
Cherry Tomatoes, Cucumbers, Red Bell Pepper, Jicamas, Sweet Corn, Green Bell Pepper, Green Peas, Red Onions, Chick Peas, Olives, Quail Eggs, Garlic Croutons, Parmesan Cheese, Sunflower Seeds, Roasted Sesame Seeds, Chia Seeds, Flax Seeds
Balsamic, Mango Dressing, Japanese Dressing, Caesar, Raspberry Vinaigrette, Olive Oil, Red Wine Vinegar, Soy Sauce, Chili Oil, Fish Sauce
Beet Orange Salad
Octopus Salad
Chicken Macaroni Salad
Lumpia Ubod
Kinilaw Tanigue (Mackerel Ceviche)
Thai Beef Salad
Sashimi Chef's Salad
Green Papaya and Seafood Salad

SUSHI STATION

Spicy Tuna, Philadelphia, California, Dynamite, Dragon, Wasabi, Soy Sauce, Pickled Ginger

HOT APPETIZERS

Ebi Fry (Crispy Shrimp)
Lumpia Shanghai (Crispy Pork Spring Rolls)
Oyster Rockefeller
Salt and Pepper Pork Ribs

SOUP STATION

Nilagang Pasko
Pumpkin Coconut
Spanish Bread, Pan De Sal, Soft Rolls, Multigrain Rolls, Sourdough Rolls

CARVING STATION

Salmon Coulibiac, Roasted Turkey, Lechon Baboy (Crispy Roasted Pig)

SAUCES: Herb Sour Cream, Giblet Gravy, Cranberry Sauce, Liver Sauce

MAINS

Kare Kare (Oxtail and Beef Stew in Peanut Sauce)
Chicken Relleno Rolls (Stuffed Chicken Rolls)
Pancit Malabon
Garlic Butter Shrimp
Scallion Beef Stir Fry
Steamed Red Grouper with Superior Sauce
Roasted Stuffed Chicken Breast with Dark Mushroom Sauce
Crabmeat Crusted Halibut, Creamy Sea Urchin Sauce
Roasted Hanger Steak with Cognac Cream Sauce
Potato Boulangère (Potato Casserole)
Winter Vegetable Medley
Steamed Rice

KID'S CORNER

French Fries
Pepperoni Pizza
Chicken Fingers, BBQ Sauce
Fish Fingers, Tartar Sauce
Filipino Spaghetti
Pork Adobo sa Gata Meatballs

CHEESE STATION

Provolone, Comte, Blue Cheese, Edam, Manchego, Brie

DESSERTS

Chocolate Yule Log Cake
Eggnog Crème Brûlée
Christmas Fruit Cake
Stollen
Dulce de Leche Christmas Tree Cones
Mini Strawberry Cheesecake
Food for the Gods (Date Bars)
Tropical Sliced Fruits
Chocolate Ginger Cookies
Linzer Cookies, Holiday Butter Cookies
Russian Tea Cakes
Mendiants de Noel
Macaroons, Nougat
Ice Scramble
Puto Bumbong
Bibingka

CRIMSON RESORT & SPA | BORACAY | STATION ZERO

SAFFRON

CHRISTMAS WONDERS

CHRISTMAS DAY DINNER BUFFET

DECEMBER 25, 2026 | 6:30 PM TO 9:30 PM

PHP 3,500 NET PER PERSON

COLD APPETIZERS AND SALADS

Dynamite Roll, Dragon Roll, Spicy Tuna,
Firecracker, Aburi Salom Furikake
Tuna Kinilaw
Lumpia Sariwa
Ensaladang Pipino (Cucumber Salad)
Sinuglaw (Grilled Pork Belly and Tuna Ceviche)
Mango and Tomato Salad
Pomelo and Shrimp Salad

HOT APPETIZERS

Tortang Dulong
Nilasing na Hipon
Cheese and Bacon Baked Oysters
Lumpia Togue
Lumpia Shanghai
Kwek-Kwek

SEAFOOD BOIL LIVE STATION

Shrimp, Blue Swimmer Crab, Green Clams,
Octopus, Mussels, Corn, Smoked Pork Sausage,
Baby Potatoes, Lemon Butter Sauce

SOUP STATION

Picadillo (Beef and Chayote Soup)
Assorted Dinner Rolls

CARVING STATION

Roast Beef
Lechon Liempo (Crispy Roasted Pork Belly)
Served with: Horseradish Cream,
Chimichurri Sauce, Liver Sauce

MAINS

Lamb Kaldereta
Bistek Tagalog (Marinated Beef Steak)
Three Cheese Baked Milk Fish
Adobong Pato (Braised Duck
in Soy-Vinegar Sauce)
Lechon Manok (Roasted Marinated Chicken)
Pancit Bihon (Stir-fried Noodles with
Chicken and Seafood)
Sinangag (Fried Rice)
Steamed Rice

DESSERTS

Chocolate Swiss Rolls
Christmas Fruit Cake
Black Forest Cake
Blueberry Cheesecake
Royal Bibingka
Food for the Gods (Date Bars)
Cassava Flan Cake
Sapin-Sapin
Tropical Sliced Fruits
Chocolate Ginger Cookies
Linzer Cookies
Holiday Butter Cookies
Russian Tea Cakes
Chocolate Mendiant, Macaroons, Nougat

LIVE STATION

Mango and Cream Cheese Turon
Halo Halo
Puto Bumbong

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SAFFRON