

# CONSERVATORY

## SAMPLE LUNCH MENU

### FROM THE OCEAN

Chilled wild caught Queensland tiger prawns

Vannamei prawns

South Australian oysters or Sydney rock oysters (seasonal availability)

New Zealand green lip mussels marinated with balsamic vinaigrette and oyster sauce

Blue swimmer crabs marinated with sweet chilli dressing

Sea clams with onion coriander balsamic dressing

*Cocktail sauce, Tartare sauce, Mignonette dressing*



### SALAD SELECTION

Shrimp cocktail

Cauliflower tabbouleh with pomegranate and field tomatoes

Broccoli and edamame with honey sesame dressing

Black sesame crusted tuna with spicy togarashi mayonnaise and pickled radish

Duck platter with fig and carrot textures

Harissa lamb with couscous, zucchini, apricot, orange and mint with citrus vinaigrette

Curried mussel and potato salad with broad bean

Huon Valley smoked salmon

Assorted Vietnamese rice paper rolls



### SELECTION OF CHARCUTERIE

Serrano ham, Artisan salami, Smoked ham



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### JAPANESE SELECTION

Selection of assorted Sushi rolls  
*Wasabi, Soy, Pickled ginger, Tobiko, Wakame*



### WESTERN INTERACTIVE KITCHEN

#### SOUP

Cream of mushroom

#### CARVERY

Crispy roasted pork loin  
Thyme & parsley roasted pasture fed beef rib eye  
Wilted kale with garlic chips  
Roasted cauliflower with curry powder and thyme

#### CHEF'S COLLABORATION

Char-grilled calamari with preserved lemon, grain mustard, cumin and parsley  
Sicilian style baked barramundi with tomato, potatoes, olives, capers and anchovy  
Grilled chicken breast, field mushrooms, seeded mustard jus  
Grilled beef rump with red wine jus  
Steamed asparagus and beans with lemon olive oil  
Roasted potato with confit leek and roasted red pepper  
Roasted root vegetable



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### ITALIAN KITCHEN

#### PIZZA

Portobello mushroom, feta, semi-dried tomato, spinach, pickled onion  
Prosciutto, goat cheese, apple and arugula

#### PASTA

Ravioli with artichoke and thyme cream  
Penne with pork and fennel sausage, chunky tomato sauce, spinach, parmesan  
Grated parmesan, arugula pesto



### ASIAN INTERACTIVE KITCHEN FRIDAY

#### SOUP

Sweet corn and egg  
*Lime wedges, Fresh coriander*

#### HANGING STATION

Peking duck, Crispy pork  
Chinese pancake - Cucumber, Spring onion, Hoi Sin sauce

#### DIM SUM

Seafood siu mai, Vegetable gyoza, BBQ pork buns  
*Soy sauce, Sweet chilli sauce, Chilli sambal*

#### WOK DISHES

Wok-tossed prawns with garlic chilli sauce  
Stir-fried vegetables with fried shallot and garlic  
Vegetarian wok-fried noodles  
Ginger chicken fried rice



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### TANDOOR INTERACTIVE KITCHEN

#### TANDOOR

Tandoori chicken tikka

#### CURRIES

Subj Chatpat

South Indian lamb curry with curry leaf and coconut milk

Paneer and peas pulao

Bhelpuri

Onion seed naan

Pappadum

*Mango pickle, eggplant pickle, chilli pickle, mango chutney, mint sauce, yoghurt sauce*



### “THE HERO” OUR DESSERTS AS PER ROTATION

#### Warm dessert

As per rotation

*Vanilla custard, Whipped cream, Mixed berry compote, Caramelised banana*

#### Chocolate fountain

Strawberry, Marshmallow, Chocolate brownies, Macaroons

3 flavors of cascading chocolate - white, milk and dark

Movenpick Ice creams, Sorbet

#### Selection of cheese

Selection of Local and International cheese

*Lavosh, Bread sticks, Crackers, Quince paste, Dried fruit, Nuts, Grapes*