

# Festive

S e a s o n

## CHRISTMAS DAY BUFFET LUNCH

25<sup>TH</sup> DECEMBER 2023

12.30pm - 4.00pm

Adult \$475 | Child \$237.5

Beverage package includes Veuve Clicquot NV

Live band entertainment

### FROM THE OCEAN

Pacific oysters

Chilled lobster

Queensland wild tiger prawns

Vannamei prawns

Langoustine

Morton Bay bugs

Jonah crab claws

Blue swimmer crabs

Queensland spanner crabs

Hokkaido scallops ceviche

Sea clams in sesame and chilli dressing

New Zealand mussels, sweet chilli & balsamic dressing

Smoked salmon & salmon gravlax, capers, horseradish cream, citrus

*Cocktail sauce, tartar sauce, mignonette dressing*



### COLD PASS AROUND

Salmon tartine, horseradish cream, dark rye

Gruyere & onion jam profiteroles

### HOT PASS AROUND

Braised beef cheek croquettes, smoked paprika aioli

Steamed bao, braised pork, spring onion, coriander



## CONSERVATORY

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## CHRISTMAS DAY BUFFET LUNCH

### COLD SELECTION

Thai beef salad, shallots, chilli, coriander, tamarind emulsion  
Yellowtail Kingfish pancetta, citrus, salsa verde  
Salt-baked beetroot salad, horseradish, pickled raisins, goats' cheese, mint  
Beetroot-cured salmon, mousse, horseradish, dill emulsion, crisp  
Green melon, glass noodles, beans, pickled onion, Nam Jim  
Heritage tomatoes, bocconcini, olive tapenade, basil oil  
Roast butternut squash, whipped ricotta, walnuts, watercress  
Blackened tuna tataki, edamame, honey sesame emulsion



### INDIVIDUALS

Crab, avocado, grapefruit, quail eggs, caviar  
Scallop, finger lime, mango tostada  
Spinach, beetroot, onion jam tartlet  
Pea panna cotta, lobster, crispy pancetta, smoked tomato jelly



### SELECTION OF CHARCUTERIE

Prosciutto di Parma, artisan salami  
Bresaola, mortadella, heritage ham  
Terrine, pate  
Marinated vegetables  
Artisan bread, baguettes, rolls, loaves  
Pickles & chutneys



### JAPANESE SELECTION

Selection of sashimi including  
Kingfish, salmon, tuna, scampi  
Seafood chirashi don  
Lobster Inari, Ikura  
Assorted sushi rolls and nigiri sushi  
Japanese salad with seaweed and sesame soy dressing  
Assortment of Japanese pickles  
*Soy, wasabi, tobiko, pickled ginger, wakame*

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### WESTERN INTERACTIVE KITCHEN

#### SOUP

Lobster bisque  
Truffle & gruyere cheese croutons

#### CARVERY

Slow-roasted turkey, sage pesto, chestnut & cranberry stuffing  
Wagyu striploin, chilli, garlic, truffle, Yorkshire puddings  
Honey-baked ham, caramelised pears  
Pigs in blankets

#### CHEF'S COLLABORATION

Lobster with garlic butter, chilli, parsley, lemon  
Oven roast rockling, fingerling potatoes, chermoula butter  
Charred Fremantle octopus, romesco sauce, lemon thyme  
Crispy skin ocean trout, chorizo, confit garlic, celeriac puree  
Grilled beef tenderloin, wilted chard, pickled shallots, soubise  
Grilled corn-fed chicken breast, charred corn, mustard fruits, tarragon jus  
Slow-roasted lamb rump, smoked eggplant, gremolata, pickled onions, jus gras  
Crispy Brussels sprouts, lardons, pinenuts, spiced caramel  
Steamed broccolini, asparagus, beans, lemon, olive oil  
Cumin-spiced roast sweet potato, pumpkin, ricotta, balsamic



#### PASTA SECTION

Gnocchi, braised lamb ragout, mint, panegratto  
Orecchiette, green peas, broccoli, sundried tomato, pecorino, salsa verde

#### PIZZA SECTION

Pizza bianco, potato, garlic, rosemary, truffle, sauce mornay



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### ASIAN INTERACTIVE KITCHEN

#### SOUP

Singaporean laksa

#### HANGING STATION

Peking duck, crispy pork, soy chicken, char sui pork

*Spring onion, cucumber, hoisin sauce, sweet chilli sauce, Sambal chilli*

Chinese Peking duck pancake with cucumber, spring onion and hoisin sauce

#### DIM SUM

Siu mai, har gow, xiao long bao, vegetable dumplings

#### WOK DISHES

Stir-fried lamb ribs, Hunan style

Crispy calamari, prawns, spring onions, chilli jam

Shanghai-style braised pork belly, star anise, cinnamon, bok choy

Wok-tossed fried rice, scallop, crab meat, peas, egg, spring onion, XO sauce

Singaporean noodles, onion, capsicum, spring onions, curry powder

Portuguese egg tart



### TANDOOR INTERACTIVE KITCHEN

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Malai chicken tangdi kebab

Malabari fish pakoda

Tandoori lamb shoulder

#### CURRIES

King prawn curry

Murg Musallam

Paneer Kadai

Amritasri chole chaat

Vegetable Biryani, saffron, dry fruits

Butter garlic & mint naan



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### SELECTION OF LOCAL AND IMPORTED CHEESE

Petite Comte - Marcel - France

Woombye Camembert - QLD

Vintage Cheddar - Willow Grove - Gippsland Region VIC

Ash goat - Meredith - Gippsland Region VIC

Mossvale Blue - Berrys Creek - Gippsland Region VIC

Munster - Le Rustique - Normandy, France

Brillat Savarin - Will Studd - Burgundy, France

Fermier organic cheese - L'artisan - VIC

Marinated Bocconcini - Montefiore - VIC

Marinated Feta - Gourmet - Australia

*Served with lavosh, bread sticks, crackers, quince paste, dried fruit and grapes*



### “THE HERO” OUR DESSERTS

Christmas pudding, brandy sauce and vanilla Chantilly

Selection of Christmas cookies & mince pies

Marzipan Christmas stollen

Summer berry trifle

Mont Blanc gateau

Peach Melba rocher

Hazelnut praline yule log

Calamansi lime gugelhupf

Baileys red velvet cupcakes

Strawberry vanilla entremet

Apple & caramel Speculoos tart

Pistachio blackberry cremeux

Orange & gingerbread cheesecake

Raspberry coconut mousse cake

Foret Noir Buche de Noel

#### Chocolate fountain

Strawberry tower

Marshmallows and chocolate brownies

Festive macarons

Christmas candies & lollies

Daily selection of ice creams and sorbets