### CHIRSTMAS DAY BUFFET LUNCH

#### FROM THE OCEAN

Fresh Pacific Oysters
Chilled Lobster
Queensland Wild Tiger Prawns
Vannamei Prawns
Morton Bay Bugs
Snow Crab
Blue Swimmer Crabs

Queensland Spanner Crabs

Peruvian Style Fish and Scallop Ceviche, Leche de Tigre, Choclo

Marinated Omega Clams in Dill and Lemon Dressing

New Zealand Mussels, Sweet Chilli and Balsamic Dressing

Smoked Salmon, Gravlax, Capers, Horseradish Cream, Citrus

Cocktail Sauce, Tartar Sauce, Mignonette Dressing, Balsamic Oyster Dressing, Ponzu

#### **PASS AROUND**

Cured Salmon, Cauliflower Purée, Caviar Cone

#### JAPANESE SELECTION

Sashimi Moriawase Including:
Kingfish, Salmon, Tuna, Scampi
Beef Tataki, Ponzu, Smoked Salt
Lobster Inari, Furikake, Caviar
Assorted Sushi Rolls and Nigiri Sushi
Japanese Soba Salad with Seaweed and Sesame Soy Dressing
Baked Crab Chirashi, Teriyaki Truffle, Ikura, Nori Chips
Soy, Wasabi, Tobiko, Pickled Ginger, Wakame

#### **COLD SELECTION**

Papaya Salad with Pickled Crab
Yellowtail Kingfish, Ricotta, Citrus, Salsa Verde
Pickled Cucumber with Whipped Goat's Cheese, Confit Tomato and Basil
Beetroot-Cured Salmon, Mousse, Horseradish, Dill Emulsion, Crisp
Roast Lamb Platter, Red Onion, Kipfler Potato and Cherry Gastrique
Caprese Salad

Thai Beef Salad, Cucumber, Tomato, Fragrant Lime Dressing Blackened tuna tataki, Wasabi Mayo, Edamame

### INDIVIDUALS

Tuna Pica Taco

Duck Liver Pâté, Madeira Gel

Textures of Asparagus

Wagyu Tartare, Egg Emulsion, Charcoal Crisp, Caviar

### CHIRSTMAS DAY BUFFET LUNCH

#### SELECTION OF CHARCUTERIE

Prosciutto di Parma, Artisan Salami Bresaola, Mortadella, Heritage Ham Terrine, Pâté Marinated Vegetables Artisan Bread, Baguettes, Rolls, Loaves Pickles and Chutneys

#### WESTERN INTERACTIVE KITCHEN

#### **SOUP**

Lobster Chowder Dill Brioche Buns

HOT PASS AROUND

Truffle Arancini with Forest Mushrooms Wagyu Sandor

## CARVERY

Slow-Roasted Turkey with Sage Butter Wagyu Striploin, Truffle Rub Apricot Glazed Baked Ham Yorkshire Puddings Mulled Wine Pears Pigs in Blankets

## CHEF'S COLLABORATION

Baked Lobster, Gruyere, Dill
Potato Fondant with Chimichurri Butter
Italian Style Octopus and Calamari, Romesco Sauce, Pangrattato
Crispy Skin Salmon Fillet, Celeriac Purée, Lemon Gel, Salmon Roe
Snapper, Fennel and Tomato Ragout, Sour Cream, Lemon Gremolata
Spatchcock, Wild Mushroom Jus, Sweet Potato Purée, Figs
Pork Chops, Caramelised Parsnips, Spiced Apple Chutney, Jus
Crispy Brussels Sprouts and Caramelised Parsnips
Steamed Seasonal Green Vegetables, Citrus Vinaigrette
Roasted Purple Potato, Mountain Cheese, Beurre Noisette

#### **PASTA SECTION**

Prawn Ravioli, Saffron Beurre Blanc Gnocchi, Green Peas, Sundried Tomato, Pecorino, Salsa Verde

### CHIRSTMAS DAY BUFFET LUNCH

#### **PIZZA SECTION**

Artichoke, Asparagus, Rocket, Olives and Sundried Tomato

#### ASIAN INTERACTIVE KITCHEN

#### **SOUP**

Tom Kha Gai with Fragrant Chilli Oil

### HANGING STATION

Peking Duck, Crispy Pork, Soy Chicken, Char Sui Pork Spring Onion, Cucumber, Hoisin Sauce, Sweet Chilli Sauce, Sambal Chilli Chinese Pancake, Cucumber, Spring Onion and Hoi Sin Sauce DIY Steamed Bao Buns. Pickled Carrot and Daikon

### **DIM SUM**

Chicken Siu Mai, Prawn Har Gow, Wagyu Beef Dumplings, Vegetable Dumplings

#### **WOK DISHES**

Slow Cooked Five Spice Baby Lamb Ribs Singaporean Chilli Crab

Braised Pork Belly, Charred Baby Leeks, Capsicum, Szechuan Style Wok-Tossed Fried Rice, Crab Meat, Peas, Egg, Spring Onion, XO Sauce Singaporean Noodles, Onion, Capsicum, Spring Onions, Curry Powder,

> Portuguese Egg Tart Tempura Vegetables

#### TANDOOR INTERACTIVE KITCHEN

#### **TANDOOR**

Murg Malai Tikka Fish Nirvana Tandoori Lamb Leg

> **CURRIES**

Goan Prawn Curry Murg Musallam Malai Kofta Amritsari Chole Chaat Tawa Pulao

Butter Garlic, Mint Naan, Paratha and Onion Bhuji

### CHIRSTMAS DAY BUFFET LUNCH

### SELECTION OF LOCAL AND IMPORTED CHEESE

Petite Comte - Marcel - France Woombve 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, Vanilla Chantilly

Red Currant and Coconut Mousse

Gingerbread and Apricot Choux Bun

Pistachio Cherry Chocolate Baubles

Chocolate Orange Cheesecake

Raspberry and Eggnog tartlet

Tropical Mini Pavlova

Biscoff Opera Cake

Forrest Berry Eton Mess

Marzipan Christmas Stollen

Banoffee Yule Log Cake

Strawberry Vanilla Buche de Noel

Chestnut & Cassis Charlotte Cake

Chocolate Raspberry Entremet

Selection of Christmas Cookies and Mince pies

#### CHOCOLATE FOUNTAIN

Strawberry Tower

Marshmallows

**Chocolate Brownies** 

Festive Macarons

Christmas Candies and Lollies

Daily Selection of Ice Creams and Sorbets